



Finz Seafood Restaurant

Lunch

	Sourdough Bread	7.9
	Served w whipped butter or extra virgin olive oil & aged balsamic reduction	
	Dukah	add 3.0
	Garlic Bread	7.5
	Marinated Olives	4.5
GF	Oysters Natural - freshly shucked w lemon	3.4 ea
	Oysters Kilpatrick - grilled w double smoked bacon & our own Kilpatrick sauce & lemon	3.5 ea
GF	Garlic Bugs or Prawns	
	Local Prawns or Bugs gently simmered in a light garlic & white wine cream sauce, finished w dressed spinach & crusty bread	
	Local Prawns	22.9
	Local Bugs	23.9
	Bug & Prawn Mix	25.9
GF	Carpaccio	18.9
	Chef's choice of thinly sliced fresh fish w extra virgin olive oil, fresh herbs, chilli, garlic, crisp baby capers, finished w a citrus dressing	
GF	Fresh Local Prawns	18.9
	Chilled Prawns served over ice w lemon & house-made cocktail sauce	
V	Finz Caesar	16.9
	Classic Caesar salad w cos lettuce, shaved parmesan, croutons, traditional dressing & poached egg	
	With Chicken	20.9
	With Prawns	21.9
	Salt & Pepper Calamari	20.9
	Crisp golden calamari dusted w our special spice mix, served w fresh lime & a chilli, garlic aioli	
	Finz Crispy Beer Battered Fish & Chips	15.0
	Line-caught beer battered Spanish Mackerel w a garden salad & tartare sauce	
V	Cannelloni	19.9
	House-made spinach & ricotta cannelloni, baked w a rich pomodoro sauce, finished w shaved parmesan & spinach	
	Beef Burger	21.9
	House-made beef pattie, w tomato, mesculine, caramelised onion & garlic aioli served inside a soft sesame bun w crispy beer battered chips	
GF	Bug & Prawn Curry (GF without pappadums)	25.9
	Local bugs & prawnssimmered in an indian-style curry broth, served w steamed jasmin rice, house-made green mango chuttny & pappadums	
	Vegetarian Option Available	21.9
	Linguini	31.9
	Fresh bugs, prawns, mussels, calamari & reef fish, pan seared w extra virgin olive oil, garlic, chilli, butter & white wine, tossed w linguini, parsley, dill & cracked pepper	
GF	Wild Barramundi, Chinook Salmon or Catch of the Day	30.9
	Grilled - w a saffron velouté	
	or	
	Baked - w a postachio & pine nut crust served w herb-roasted chat potatos, & seasonal vegetables	31.9
	Seafood Tier for Two	149.0
	Selection of chilled & grilled seafood (ask your waiter for details)	
	LIVE FROM THE TANK	
GF	Mud Crab - cooked in your choice of:	Market Price
	Mediterranean style tomato & chilli sauce	
	or	
	Thai-style sweet & spicy sahn rott sauce	
	Lobsters (subject to availability)	Market Price
	Your choice of Mornay, simply grilled or grilled w a garlic butter, served w herb-roasted chat potatoes & seasonal vegetables	
	ON THE SIDE (Lunch & Dinner)	
	Beer Battered Chips	6.9
	Garden Salad	7.9
	Spinach, Parmesan & Pistachio Salad	8.9
	Steamed Jasmine Rice	3.9
	Steamed Vegetables - tossed through garlic butter	7.9
	DESSERT (Lunch & Dinner)	
GF	Trio of Sorbets served w house-made tuille	14.9
	Creme Brulée of the Day served w biscotti (gluten-free without biscotti)	14.9
GF	Honey, Hazelnut & Chocolate Tartufo	12.9
	w coconut anglaise & strawberry coulis & blueberries	
	Sticky Date Pudding	12.9
	w butterscotch sauce & house-made vanilla ice-cream	
GF	Fourless Chocolate Pudding	14.9
	w warm dark chocolate ganache & house-made espresso ice-cream	

Lunch - midday to 3pm Dinner - from 5pm
Dinner Reservations Highly Recommended At All Times
Phone - 07 4099 5433
Email - info@finzportdouglas.com
Web - finzportdouglas.com

All frying done in Cholesterol Free Oil
 Surcharge applies on public holidays
 GF = Gluten Free Option Available V = Vegetarian Option Available
 Many items are available to take away - please ask our staff for details

Winner & State Finalist "Best New Restaurant" Far North Queensland 2009
 Finalist "Best Seafood Restaurant" Far North Queensland 2009

Dinner

	Sourdough Bread	7.9
	Served w whipped butter or extra virgin olive oil & aged balsamic reduction	
	Dukah	add 3.0
	Garlic Bread	7.5
	Marinated Olives	4.5
GF	Oysters Natural - freshly shucked w lemon	3.4 ea
	Oysters Kilpatrick - grilled w double smoked bacon & our own Kilpatrick sauce & lemon	3.5 ea
	SOMETHING LIGHT	
GF	Garlic Bugs or Prawns	
	Local Prawns or Bugs gently simmered in a light garlic & white wine cream sauce, finished w dressed spinach & crusty bread	
	Local Prawns	22.9
	Local Bugs	23.9
	Bug & Prawn Mix	25.9
GF	Carpaccio	18.9
	Chef's choice of thinly sliced fresh fish w extra virgin olive oil, fresh herbs, chilli, garlic, crisp baby capers, finished w a citrus dressing	
GF	Fresh Local Prawns	18.9
	Chilled Prawns served over ice w lemon & house-made cocktail sauce	
GF	Chilli Mussels	19.9
	Fresh Tasmanian Black-lip Mussels gently steamed in tomato chilli broth, w lemon & crusty bread	
	Salt & Pepper Calamari	20.9
	Crisp golden calamari dusted w our special spice mix, served w fresh lime & a chilli, garlic aioli	
	Scallops	22.9
	Hervey Bay half-shell scallops smothered in mornay sauce, lightly gratinated & served w dressed spinach	
	PASTA	
V	Canneloni	24.9
	House-made spinach & ricotta cannelloni, baked w a rich pomodoro sauce, finished w shaved parmesan & spinach	
	Linguini	31.9
	Fresh bugs, prawns, mussels, calamari & reef fish, pan seared w extra virgin olive oil, garlic, chilli, butter & white wine, tossed w linguini, parsley, dill & cracked pepper	
V	Vegetarian Linguini	26.9
	Roasted pine nuts, spinach & seasonal vegetables tossed through a pomodoro & white wine cream sauce w fresh herbs & parmesan cheese	
	FRESH LOCAL FISH	
	Finz Crispy Beer Battered Fish & Chips	26.9
	Local "line-caught" Spanish Mackerel w a garden salad & tartare sauce	
GF	Wild Barramundi, Chinook Salmon or Catch of the Day	30.9
	Grilled - w a saffron velouté	
	or	
	Baked - w a postachio & pine nut crust served w herb-roasted chat potatos, & seasonal vegetables	31.9
	HOUSE SPECIALITIES	
GF	Bug & Prawn Curry (GF without pappadums)	35.9
	Local bugs & prawnssimmered in an indian-style curry broth, served w steamed jasmin rice, house-made green mango chuttny & pappadums	
	Vegetarian Option Available	31.9
GF	Paella	32.9
	Traditional Spanish dish served in a cast iron pan w bug half, prawns, mussels, calamari, reef fish, chicken & chorizo, finished w saffron, chilli, garlic & smokey paprika	
GF	Whole Crispy Fish	38.9
	Crispy fried, served w out Thai-style sweet & spicy sahn rott sauce w fresh coriander & setamed jasmine rice	
	Seafood Tier for Two	149.0
	Selection of chilled & grilled seafood (ask your waiter for details)	
	LIVE FROM THE TANK	
GF	Mud Crab - cooked in your choice of:	Market Price
	Mediterranean style tomato & chilli sauce	
	or	
	Thai-style sweet & spicy sahn rott sauce	
	Lobsters (subject to availability)	Market Price
	Your choice of Mornay, simply grilled or grilled w a garlic butter, served w herb-roasted chat potatoes & seasonal vegetables	
	NOT SO FISHY	
GF	Chicken	31.9
	Oven-baked chicken breast w a semi-dried tomato & danish fetta stuffing, served over seasonal vegetables & whipped garlic mash, finished w a rich red wine jus	
GF	Eye Fillet	34.9
	Aged grass-fed tablelands beef fillet, cooked to your liking, over seasonal vegetables & whipped garlic mash, finished w a rich red wine & herb jus	
	"Surf & Turf" Option (prawn, bug, scallop & garlic butter)	44.9

The freshest of seafood...
 simply cooked.