



Lunch

T	Sourdough	7.9
	Served w whipped butter or extra virgin olive oil & aged balsamic reduction	
T	Garlic Bread	7.5
T/GF	Oysters Natural	3.4 ea
	Freshly shucked w lemon	
T	Oysters Kilpatrick	3.5 ea
	Grilled w double smoked bacon & Finz own Kilpatrick sauce	
T/GF	Garlic Bugs or Prawns	
	Local Prawns or Bugs gently simmered in a light garlic & white wine cream sauce, finished w dressed roquette, lemon & crusty bread	
	Prawns	19.9
	Bugs	21.9
T/GF	Fresh Local Prawns	18.9
	Chilled Prawns served over ice w lemon & house-made cocktail sauce	
T/V	Finz Caesar	16.9
	Classic Caesar salad w cos lettuce, shaved parmesan, garlic croutons, crisp capers, traditional dressing & poached egg (Anchovies optional)	
	With Chicken	20.9
	With Prawns	21.9
T/GF	Yellow Fin Tuna	18.9
	Sesame-cruste seared Yellow Fin Tuna, served rare & complimented w wakami, soy, pickled ginger & wasabi	
T	Salt & Pepper Calamari	18.9
	Crispy fried calamari dusted w our special spice mix, served w fresh lime & a chilli, garlic aioli	
GF	Carpaccio	17.9
	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	
T/V	Gnocchi	16.9
	House-made sweet potato gnocchi, served w a classic sage butter, finished w parmesan & dressed roquette	
T	Linguini	21.9
	Fresh bugs, prawns, mussels, clams, calamari & reef fish, pan seared w extra virgin olive oil, garlic butter & white wine, tossed w linguini, parsley & cracked pepper	
T	Finz Prawn Pizza	19.9
	Crispy pizza base w house-made napoli sauce, local prawns, fresh chilli, herbs & marinated Bocconchini topped w roquette & shaved parmesan	
T	Finz Sweet Potato & Pistachio Pizza	18.9
	Crispy pizza base w house-made napoli sauce, roasted sweet potato, pistachio nuts, fresh herbs & marinated Bocconchini topped w roquette & shaved parmesan	
T	Finz Crispy Beer Battered Fish & Chips	15.0
	Line-caught beer battered Spanish Mackerel w a garden salad & tartare sauce	
T/GF	Wild Barramundi, Atlantic Salmon or Catch of the Day	
	Served w herb-roasted chat potatoes, seasonal vegetables & lemon	
	Grilled	28.9
	Baked w Pistachio & Pine Nut Crust	29.9
GF	Chilli Mudcrab - Fresh from the Tank	Market Price
	Cooked in your choice of a Mediterranean tomato & chilli sauce or our Thai-style sweet & spicy sahn rott sauce	
GF	Seafood Tier for Two	139.0
	Selection of chilled & grilled seafood (ask your waiter for details)	

ON THE SIDE (Lunch & Dinner)

T	Beer Battered Chips	3.9
T	Garden Salad w extra virgin olive oil & balsamic dressing	7.9
T	Roquette & Parmesan Salad	7.9
T	Coconut Rice	3.9
T	Steamed Vegetables & Herb Roasted Chat Potatoes	7.9

DESSERT (Lunch & Dinner)

GF	Baileys Creme Brulée	12.9
	w Kahlua & Cointreau soaked strawberries	
GF	Chocolate & Hazelnut Tartufo	10.9
	w coconut anglaise & strawberry coulis	
GF	Ginger & Lemongrass Pannacotta	10.9
	w a tropical sorbet & a chilli orange glaze	
GF	Sticky Date Pudding	10.9
	w vanilla ice cream	
GF	Trio of Sorbet served w biscotti of the day	12.9

Lunch - midday to 4pm

Dinner - from 5:30pm

Phone - 07 4099 5433

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All frying done in Cholesterol Free Oil

\$3 per person surcharge on public holidays

GF = Gluten Free Option Available V = Vegetarian Option Available T = Available for Take Away

Dinner

BREAD

T	Sourdough	7.9
	Served w whipped butter or extra virgin olive oil & aged balsamic reduction	
T	Garlic Bread	7.5

OYSTERS

T/GF	Natural	3.4 ea
	Freshly shucked w lemon	
T	Kilpatrick	3.5 ea
	Grilled w double smoked bacon & Finz own Kilpatrick sauce	

STARTERS

T/GF	Garlic Bugs or Prawns	
	Local Prawns or Bugs gently simmered in a light garlic & white wine cream sauce, finished w dressed roquette, lemon & crusty bread	
	Prawns	19.9
	Bugs	21.9
GF	Carpaccio	17.9
	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	
T/GF	Fresh Local Prawns	18.9
	Chilled Prawns served over ice w lemon & house-made cocktail sauce	
T/GF	Yellow Fin Tuna	18.9
	Sesame-cruste seared Yellow Fin Tuna, served rare & complimented w wakami, soy, pickled ginger & wasabi	
T	Salt & Pepper Calamari	18.9
	Crispy fried calamari dusted w our special spice mix, served w fresh lime & a chilli, garlic aioli	

T/GF	Mussels	18.9
	Fresh Tasmanian Black Lip Mussels gently steamed in a saffron, vanilla & tomato broth w lemon & crusty bread	
T	Scallops	22.9
	Freshly shucked half shell scallops w a parmesan, chilli & herb crumble, lightly grilled & served w dressed roquette & lemon	

PASTA

T/V	Cannelloni	entrée 17.9 main 22.9
	Finz house-made spinach, roquette & ricotta cannelloni baked w a rich tomato sauce & finished w shaved parmesan	
T/V	Gnocchi	entrée 16.9 main 20.9
	House-made sweet potato gnocchi, served w a classic sage butter, finished w parmesan & dressed roquette	
T	Linguini	entrée 17.5 main 28.9
	Fresh bugs, prawns, mussels, clams, calamari & reef fish, pan seared w extra virgin olive oil, garlic butter & white wine, tossed w linguini, parsley & cracked pepper	

HOUSE SPECIALITIES

GF	Grilled Seafood Trio	36.9
	Fresh reef fish over herb roasted chat potatoes, local Tiger Prawns w a tomato & coriander salsa & Bug halves w a grilled polenta cake	
GF	Paella	28.9
	Traditional Spanish dish served in a cast iron pan with mussels, chorizo, prawns, chicken, bugs, calamari & reef fish, finished w saffron & smoked paprika	

T/V/GF	Laksa	
	House-made coconut laksa served w rice noodles, bok choy, coriander, crispy shallots, tofu, palm sugar, chilli & fresh lime	

	Chicken & Prawn Vegetarian	28.9
		25.9

GF	Whole Crispy Fish	38.9
	Crispy fried reef fish served over a rice noodle nest w our Thai-style sweet & spicy sahn rott sauce, fresh lime, coriander & seamed coconut rice	

GF	Chilli Mudcrab - Fresh from the Tank	Market Price
	Cooked in your choice of a Mediterranean tomato & chilli sauce or our Thai-style sweet & spicy sahn rott sauce	

GF	Seafood Tier for Two	139.0
	Selection of chilled & grilled seafood (ask your waiter for details)	

FRESH LOCAL FISH

T	Finz Crispy Beer Battered Fish & Chips	24.9
	Line-caught beer battered Spanish Mackerel w a garden salad & tartare sauce	

T/GF	Wild Barramundi, Atlantic Salmon or Catch of the Day	
	Served w herb-roasted chat potatoes, seasonal vegetables & lemon	
	Grilled	28.9
	Baked w Pistachio & Pine Nut Crust	29.9

NOT SO FISHY

T/GF	Chicken Saltimbocca	28.9
	Prosciutto-wrapped free range chicken breast, stuffed w sage butter, served over herb roasted chat potatoes & fresh green beans, finished w a white wine & sage jus	

T/GF	Eye Fillet	32.9
	Premium aged grass-fed tablelands beef fillet, served over silky truffle mash & steamed green beans, finished w a rich red wine & herb jus	
	"Surf & Turf" Option (prawns, bug, scallop & garlic butter sauce)	40.9

**The freshest of seafood...
simply cooked.**