



## Lunch

T	<b>Sourdough</b> Served w whipped butter or extra virgin olive oil & aged balsamic reduction	<b>7.9</b>
T	<b>Garlic Bread</b>	<b>7.5</b>
T/GF	<b>Oysters Natural</b> Freshly shucked w lemon	<b>3.4 ea</b>
T	<b>Oysters Kilpatrick</b> Grilled w double smoked bacon & Finz own Kilpatrick sauce	<b>3.5 ea</b>
T/GF	<b>Garlic Bugs or Prawns</b> Local Prawns or Bugs gently simmered in a light garlic & white wine cream sauce, finished w dressed roquette, lemon & crusty bread	
	<b>Prawns</b>	<b>19.9</b>
	<b>Bugs</b>	<b>21.9</b>
T/GF	<b>Fresh Local Prawns</b> Chilled Prawns served over ice w lemon & house-made cocktail sauce	<b>18.9</b>
T/V	<b>Finz Caesar</b> Classic Caesar salad w cos lettuce, shaved parmesan, garlic croutons, crisp capers, traditional dressing & poached egg (Anchovies optional)	<b>16.9</b>
	<b>With Chicken</b>	<b>20.9</b>
	<b>With Prawns</b>	<b>21.9</b>
T/GF	<b>Yellow Fin Tuna</b> Sesame-crust seared Yellow Fin Tuna, served rare & complimented w wakami, soy, pickled ginger & wasabi	<b>18.9</b>
T	<b>Salt &amp; Pepper Calamari</b> Crispy fried calamari dusted w our special spice mix, served w fresh lime & a chilli, garlic aioli	<b>18.9</b>
GF	<b>Carpaccio</b> 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	<b>18.9</b>
T/V	<b>Gnocchi</b> House-made potato gnocchi, simmered in a rich pomodoro sauce topped w wild roquette, shaved parmesan & basil pesto	<b>16.9</b>
T	<b>Linguini</b> 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	<b>21.9</b>
T	<b>Finz Prawn Pizza</b> Crispy pizza base w house-made napoli sauce, local prawns, fresh chilli, herbs & marinated Bocconchini topped w roquette & shaved parmesan	<b>19.9</b>
T	<b>Finz Sweet Potato &amp; Pistachio Pizza</b> Crispy pizza base w house-made napoli sauce, roasted sweet potato, pistachio nuts, fresh herbs & marinated Bocconchini topped w roquette & shaved parmesan	<b>18.9</b>
T	<b>Finz Crispy Beer Battered Fish &amp; Chips</b> Line-caught beer battered Spanish Mackerel w a garden salad & tartare sauce	<b>15.0</b>
T	<b>Wild Barramundi, Chinook Salmon or Catch of the Day</b> Served w herb-roasted chat potatoes, seasonal vegetables & lemon	
GF	<b>Grilled Baked w Pistachio &amp; Pine Nut Crust</b>	<b>28.9</b> <b>29.9</b>
GF	<b>Chilli Mudcrab - Fresh from the Tank</b> Cooked in your choice of a Mediterranean tomato & chilli sauce or our Thai-style sweet & spicy sahn rott sauce	<b>Market Price</b>
GF	<b>Seafood Tier for Two</b> Selection of chilled & grilled seafood (ask your waiter for details)	<b>149.0</b>

### ON THE SIDE (Lunch & Dinner)

T	<b>Beer Battered Chips</b>	<b>5.9</b>
T	<b>Garden Salad</b> w extra virgin olive oil & balsamic dressing	<b>7.9</b>
T	<b>Roquette &amp; Parmesan Salad</b>	<b>7.9</b>
T	<b>Coconut Rice</b>	<b>3.9</b>
T	<b>Steamed Green Beans &amp; Herb Roasted Chat Potatoes</b>	<b>7.9</b>

### DESSERT (Lunch & Dinner)

	<b>Baileys Creme Brulé</b> w Kahlua & Cointreau soaked strawberries (gluten-free option available)	<b>14.9</b>
GF	<b>Chocolate &amp; Hazelnut Tartufo</b> w coconut anglaise & strawberry coulis	<b>12.9</b>
	<b>Ginger &amp; Lemongrass Pannacotta</b> w a tropical sorbet, brandysnap basket & a chilli orange glaze (gluten-free option available)	<b>10.9</b>
	<b>Sticky Date Pudding</b> w vanilla ice cream	<b>12.9</b>
GF	<b>Trio of Sorbet</b> served w biscotti of the day	<b>14.9</b>

**Lunch** - midday to 3pm  
**Dinner** - from 5pm

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All frying done in Cholesterol Free Oil  
Surcharge applies on public holidays  
GF = Gluten Free Option Available V = Vegetarian Option Available T = Available for Take Away

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

## Dinner

### BREAD

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

### OYSTERS

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

### STARTERS

T/GF	<b>Garlic Bugs or Prawns</b> Local Prawns or Bugs gently simmered in a light garlic & white wine cream sauce, finished w dressed roquette, lemon & crusty bread	
	<b>Prawns</b>	<b>22.9</b>
	<b>Bugs</b>	<b>23.9</b>
GF	<b>Carpaccio</b> 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	<b>18.9</b>
T/GF	<b>Fresh Local Prawns</b> Chilled Prawns served over ice w lemon & house-made cocktail sauce	<b>18.9</b>
T/GF	<b>Yellow Fin Tuna</b> Sesame-crust seared Yellow Fin Tuna, served rare & complimented w wakami, soy, pickled ginger & wasabi	<b>19.9</b>
T	<b>Salt &amp; Pepper Calamari</b> Crispy fried calamari dusted w our special spice mix, served w fresh lime & a chilli, garlic aioli	<b>19.9</b>

T/GF	<b>Mussels</b> Fresh Tasmanian Black Lip Mussels gently steamed in a saffron, vanilla & tomato broth w lemon & crusty bread	<b>19.9</b>
T	<b>Scallops</b> Freshly shucked half shell scallops w a parmesan, chilli & herb crumble, lightly grilled & served w dressed roquette & lemon	<b>22.9</b>

### PASTA

T/V	<b>Cannelloni</b> Finz house-made spinach, roquette & ricotta cannelloni baked w a rich tomato sauce & finished w shaved parmesan	<b>entrée 19.9   main 24.9</b>
T/V	<b>Gnocchi</b> House-made potato gnocchi, simmered in a rich pomodoro sauce topped w wild roquette, shaved parmesan & basil pesto	<b>entrée 16.9   main 24.9</b>
T	<b>Linguini</b> 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	<b>entrée 19.9   main 31.9</b>

### HOUSE SPECIALITIES

T/GF	<b>Bug and Prawn Curry</b> Local Bugs & Prawns simmered in an Indian-style curry broth, served w coconut-scented rice, house-made green mango chutney & pappasums (gluten free option available)	<b>34.9</b>
GF	<b>Paella</b> Traditional Spanish dish served in a cast iron pan with mussels, chorizo, prawns, chicken, bugs, calamari & reef fish, finished w saffron, chilli, garlic & smoked paprika	<b>32.9</b>
T/V/GF	<b>Laksa</b> Malaysian-style house-made coconut laksa served w rice noodles, bok choy, coriander, crispy shallots, tofu, palm sugar, chilli & fresh lime	
	<b>Chicken &amp; Prawn Vegetarian</b>	<b>31.9</b> <b>28.9</b>
GF	<b>Whole Crispy Fish</b> Crispy fried reef fish served over a rice noodle nest w our Thai-style sweet & spicy sahn rott sauce, fresh lime, coriander & steamed coconut rice	<b>38.9</b>
GF	<b>Seafood Tier for Two</b> Selection of chilled & grilled seafood (ask your waiter for details)	<b>149.0</b>

### FRESH LOCAL FISH

T	<b>Finz Crispy Beer Battered Fish &amp; Chips</b> Line-caught beer battered Spanish Mackerel w a garden salad & tartare sauce	<b>26.9</b>
T	<b>Wild Barramundi, Chinook Salmon or Catch of the Day</b> Served w herb-roasted chat potatoes, fresh green beans & lemon	
GF	<b>Grilled Baked w Pistachio &amp; Pine Nut Crust</b>	<b>28.9</b> <b>29.9</b>

### LIVE FROM THE TANK

**Mudcrabs, Coral Trout, Lobster** **Market Price**  
(subject to availability - please see staff for availability)

### NOT SO FISHY

T/GF	<b>Chicken Saltimbocca</b> 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	<b>31.9</b>
T/GF	<b>Eye Fillet</b> Aged grass-fed tablelands beef fillet, cooked to your liking, served over silky truffle mash & steamed green beans, finished w a rich red wine & herb jus	<b>33.9</b>
	<b>"Surf &amp; Turf" Option</b> (prawns, bug, scallop & garlic butter sauce)	<b>43.9</b>

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