



STARTERS

	Sourdough		7.9
	Served w whipped butter or extra virgin olive oil & aged balsamic reduction.		
	Garlic Bread		7.5
	Oysters		
GF	Natural	Freshly shucked w Lemon	3.4 ea
	Kilpatrick	Grilled w double smoked bacon and Finz own Kilpatrick sauce.	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 roquette, lemon & crusty bread.	
	Local Prawns		21.9
	Bugs		22.9
GF	Carpaccio	Chefs choice of thinly sliced fresh fish, w extra virgin olive oil, fresh herbs, chilli, Garlic, crisp baby capers, finished w a citrus dressing.	18.9
GF	Fresh Local Prawns	Chilled Prawns served over ice w lemon & house-made cocktail sauce.	18.9
	Yellow Fin Tuna	Sesame-cruste Seared Yellow Fin Tuna, served rare & complimented, With wakami, soy, pickled ginger & wasabi.	18.9
GF	Mussels	Fresh Tasmanian Black Lip Mussels gently steamed in a saffron, Vanilla & tomato broth w lemon & crusty bread.	19.9
	Salt & Pepper Calamari	Crispy fried calamari dusted w our special spice mix, Served w fresh lime & a chilli garlic aioli.	18.9
	Scallops	Freshly shucked half shell scallops w a parmesan, chilli & herb crumble, Lightly grilled & served w dressed roquette & lemon.	22.9

PASTA

V	Cannelloni	Finz house-made spinach, roquette & ricotta cannelloni, baked w a rich tomato sauce & finished w shaved parmesan.	e 18.9 m 23.9
V	Gnocchi	House-made sweet potato gnocchi, served w a classic sage butter, Finished w parmesan & dressed roquette.	e 16.9 m 21.9
	Linguini	Fresh bugs, prawns, mussels, clams, calamari, & reef fish, pan seared w extra virgin Olive oil, garlic butter & white wine. Tossed with linguini, parsley & cracked pepper.	e 18.9 m 29.9



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	31.9
Traditional Spanish dish served in our cast iron pans with mussels, chorizo, prawns, chicken, bugs, calamari, & reef fish, finished w saffron & smoked paprika.	
V/GF Laksa	
House-made coconut laksa served w rice noodles, bok choy, coriander, crispy shallots, Tofu, palm sugar, chilli & fresh lime.	
Chicken & Prawn	29.9
Vegetarian	26.9
GF Whole Crispy Fish	38.9
Crispy fried reef fish served over a rice noodle nest, w our Thai-style sweet and spicy, Sahn rott sauce, fresh lime, coriander & steamed coconut rice.	
GF Chilli Mudcrab - Fresh from the Tank	Market Price
Cooked in your choice of a Mediterranean tomato and chilli sauce. Or Our Thai-style sweet and spicy sahn rott sauce.	
GF Seafood Tier for 2	149.0
A selection of chilled & grilled seafood.	

FRESH LOCAL FISH

Finz Crispy Beer Battered Fish and Chips	24.9
Line-caught beer battered Spanish Mackerel with a garden salad & tartare sauce.	
Wild Barramundi, Atlantic Salmon or Catch of the Day	
Served w herb-roasted chat potatoes, seasonal vegetables & lemon.	
GF Grilled	28.9
Baked w pistachio & pine nut crust	29.9
GF Chicken Saltimbocca	29.9
Prosciutto wrapped free range chicken breast, stuffed with sage butter, served over, Herb-roasted chat potatoes, & fresh green beans, finished with a white wine & sage jus.	
GF Eye Fillet	33.9
Aged grass fed tablelands beef fillet, served to your liking over silky truffle mash, & steamed green beans, finished w a rich red wine & herb jus.	
"Surf & Turf" Option (Prawns, Bug, Scallop & garlic butter sauce.)	41.9

SIDE DISHES

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

V Vegetarian option available
GF Gluten free option available

\$3 Surcharge per person on public holidays
One bill per table

Not all ingredients listed. Please inform staff of allergies

