

**STARTERS**

	<b>Sourdough</b>		7.9
	Served w whipped butter or extra virgin olive oil & aged balsamic reduction.		
	<b>Garlic Bread</b>		7.5
	<b>Oysters</b>		
GF	<b>Natural</b>	Freshly shucked w Lemon	3.4 ea
	<b>Kilpatrick</b>	Grilled w double smoked bacon and Finz own Kilpatrick sauce.	3.5 ea
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>Local Prawns</b>		19.9
	<b>Bugs</b>		21.9
GF	<b>Carpaccio</b>		17.9
	Chefs choice of thinly sliced fresh fish, w extra virgin olive oil, fresh herbs, chilli, garlic, crisp baby capers, finished w a citrus dressing.		
GF	<b>Fresh Local Prawns</b>		18.9
	Chilled Prawns served over ice w lemon & house made cocktail sauce.		
GF	<b>Yellow Fin Tuna</b>		16.9
	Sesame crusted Seared Yellow Fin Tuna, served rare & complimented w wakami, soy, pickled ginger & wasabi.		
GF	<b>Mussels</b>		18.9
	Fresh Tasmanian Black Lip Mussels gently steamed in a saffron, vanilla & tomato broth w lemon & crusty bread.		
	<b>Scallops</b>		22.9
	Freshly shucked half shell scallops w a parmesan, chilli & herb crumble, lightly grilled & served w dressed roquette & lemon.		

**PASTA**

V	<b>Cannelloni</b>		e 17.9 m 22.9
	Finz house made spinach, roquette & ricotta cannelloni baked w a rich tomato sauce & finished w shaved parmesan.		
V	<b>Gnocci</b>		e 16.9 m 20.9
	House made sweet potato gnocci, served w a classic sage butter, finished w parmesan & dressed roquette.		
	<b>Linguini</b>		e 17.5 m 28.9
	Fresh bugs, prawns, mussels, clams, calamari, & reef fish pan seared w extra virgin olive oi, garlic butter & white wine tossed with linguini, parsley & cracked pepper.		

**HOUSE SPECIALTIES**

GF	<b>Grilled Seafood Trio</b> Fresh reef fish over herb roasted chats, Local tiger prawns w a tomato & coriander salsa, & bug halves w a grilled polenta cake.	36.9
GF	<b>Paella</b> Traditional Spanish dish served in our cast iron pans with mussels, chorizo, prawns, chicken, bugs, calamari, & reef fish, finished w saffron & smoked paprika.	28.9
V/GF	<b>Laksa</b> House made coconut laksa served w rice noodles, bok choy, coriander, crispy shallots palm sugar, chilli & fresh lime.	
	<b>Chicken &amp; Prawn</b>	28.9
	<b>Vegetarian</b>	25.9
GF	<b>Whole Crispy Fish</b> 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.	38.9
GF	<b>Chilli Mudcrab - Fresh from the Tank</b> Cooked in your choice of a Mediterranean tomato and chilli sauce. Or Our Thai style sweet and spicy sahn rott sauce..	Market Price
GF	<b>Seafood Tier for 2</b> A selection of chilled & grilled seafood.	139.0

**FRESH LOCAL FISH**

	<b>Finz Crispy Beer Battered Fish and Chips</b> Line caught beer battered Spanish Mackerel with a garden salad & tartare sauce.	24.9
	<b>Wild Barramundi, Atlantic Salmon or Catch of the Day</b> Served w herb roasted chats, seasonal vegetables & lemon.	
GF	<b>Grilled</b>	28.9
	<b>Baked w Pistachio crust</b>	29.9

**NOT SO FISHY**

GF	<b>Chicken Saltimbocca</b> 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.	28.9
GF	<b>Eye Fillet</b> 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.	32.9

**SIDE DISHES**

	<b>Beer Battered Chips</b>	3.9
	<b>Garden Salad</b> w extra virgin olive oil & balsamic dressing	7.9
	<b>Roquette Parmesan Salad</b>	7.9
	<b>Coconut Rice</b>	3.9
	<b>Steamed Vegetables &amp; Herb Roasted Chats</b>	7.9

Not all ingredients listed. Please inform staff of allergies

V Vegetarian option available  
GF Gluten free option available

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