

SUPERFISH BILL OF FARE

RAW BAR

OYSTERS

in the half shell, lime, coriander, tomato, habanero — \$15 / \$28

RED SNAPPER AGUACHILE

tomato, kiwi, cucumber, grapefruit, avocado, lime with tortilla chips — \$18

KINGFISH CEVICHE

burnt green tomato, capers, cucumber, chilli, basil, coriander with tortilla chips — \$18

RAW VEGETABLES

zucchini, radish, broad beans, cherry tomatoes, whipped ricotta, grapefruit, lemon, mint with tortilla chips — \$14

SMOKED MUSSELS

lemon, peas, crispy potato, jalapeno — \$15

HOT GRILL

BBQ SQUID

oregano oil, pebre, coriander, radish — \$16

ASPARAGUS KERABU

bean sprouts, red onion, soft boiled egg, avocado, herbs, coconut sambal, sesame seeds, fried onion — \$15

FISH & CHIPS

lemon aioli and white cabbage slaw — \$15 / \$22

CHORIPAN

grilled chorizo, chimmichurri, tomato and capsicum, pickled daikon on a crusty roll — \$14

"CHURRASCO A LA POBRE"

grilled picanha, pebre, salsa verde, fried egg and chilli fries on a crusty roll — \$12

JERK CHICKEN BURGER

white cabbage slaw, jerk mayo, coconut salsa with fries — \$15

CHURRASCO MIXED GRILL FOR 2

chargrilled picanha, chicken and chorizo with fries, white cabbage slaw and house condiments — \$50

HOT CHIPS

lemon aioli — \$7

BEER & CIDER

Vale Brewing Lager Can → \$9

Mismatch Session Ale → \$9

Hills Cider → \$9

WINES

2016 Deliquente Petillant Natural \$8 → \$40

NV Niccolo Prosecco \$8 → \$40

NV Pol Roger Champagne \$95

2015 Brackenwood Fumé Blanc \$9 → \$45

2016 Adelina Polish Hill Riesling \$10 → \$50

2016 Jauma A 1000 Fires Semillon Chenin \$10 → \$50

2016 Mazi McLaren Vale Rosé \$9 → \$45

2016 Frederick Stevenson Barossa Rosé \$9 → \$45

2016 Murdoch Hill Ridley Pinot x Two \$11 → \$55

2016 Giovanni Armani Giorgio Rosso del Giorno \$9 → \$45

2016 Tommy Ruff Shiraz Mourvèdre \$11 → \$55

COCKTAILS

Caiprifruta → \$14

Pomegranate Pisco Sour → \$15

Mango Daiquiri → \$16

FRUITY'S

Daily frozen cocktail specials at Fruity's!