



Nine Day Menu

Appetizers

Cajun Fish Fingers - Strips of fish coated in panko, fried crispy and dusted with a hint of Cajun seasoning	\$15
Grilled Pesto Vegetable Pizza – Homemade pesto, grilled seasonal vegetables	\$18

Burgers

Hawaiian Ahi Tuna Burger – Ahi tuna, grilled pineapple, avocado, ginger teriyaki glaze & fries	\$20
Cajun Fish Sandwich – Spiced fish fillet, pan grilled and served on a brioche bun, house tartar & fries	\$17
Grilled Portobello Mushroom Burger - Marinated, grilled, dressed with spicy tomato aioli & fries	\$17
Oriental Salmon Burger - Topped with sesame ginger sauce	\$16

The Famous Impossible Burger

Classic - Grilled, with a side of fries	\$15
Breakfast - Beefsteak tomato, sunny side up egg and fries	\$18

Entrées

Wild Mushroom Gnocchi - Wild mushrooms, cream & herbs	\$26
Stuffed Eggplant - Breaded eggplant, vegetables over pasta and our house made marinara sauce	\$22
Sweet & Sour Fish – Salmon chunks beer battered with pineapple, vegetables sweet & sour sauce over rice	\$26
Fish n Chips - Beer battered fish fillets served with cole slaw, fries & house tartar	\$22
Fish Tacos – Mexican seasoned fish tucked into 3 soft corn tortillas, fresh lime, spicy cole slaw and mango salsa	\$21
Crispy Red Snapper - Skin on pan crisped fillet with watermelon tomato salsa, citrus snap peas and rice	\$30

The following served with a medley of dinner vegetables and your choice of rice, brown rice, baked potato, mashed potato, French fries or onion rings

Panko Crusted Nile Perch – Lemon cured, Italian breadcrumbs, fried, house tartar & fries	\$28
Grilled Halibut – House seasoning, gently grilled, finished with lemon chili oil	\$38
Lemon Butter Barramundi – Grilled and served with a delicate lemon butter sauce.	\$33
Honey Garlic Grilled Salmon – House fermented honey garlic, glazed over grilled salmon	\$32
Sesame Crusted Tuna Steak – Premium yellow fin tuna, pan seared	\$38