

# Kingfish bistro

## Starters and sides

Sourdough baguette with Cintra estate extra virgin olive oil **4**

Marinated mixed olives and pistachio nuts **7**

Spanish white anchovies in salsa verde **12**

Grilled South American style chorizo **12**

“Reggies” Broken bay pacific oysters with Cintra estate caramelised  
red wine vinegar **3 each**

Sugar cured Tasmanian salmon with wasabi crème fraiche **16**

Steamed local mussels with roma tomato, roasted garlic and basil **15**

Flash fried baby calamari with spicy salt and aioli **15**

Marinated grilled local baby octopus with lemon and oregano **15**

Seafood chowder with cream and leeks **15**

Roast beetroot, pumpkin, fetta and rocket salad **12**

Hand cut chips with aioli **7**

Mixed leaf salad **7**

Steamed greens **7**

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## Mains

Fresh local seafood and meats are sourced daily and feature on our blackboard menu at market price. The fish is cooked to order, simply, and served;

**Fried** in Japanese panko crumbs and served with house tartare and hand cut chips

**Grilled**, skin on and served with lemon and shallot butter sauce and hand cut chips

## After

Australian and imported cheese plate with lavosh and fig and walnut fruit paste **18**

**See blackboard for today's variety**

Serendipity ice cream pyramids **9**

Toblerone with forest berry coulis

Raspberry and Cointreau with mandarin syrup

Rose, Pistachio and lychee with pomegranate and honey syrup

**See blackboard for more dessert specials**

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## Wine List

### Beer

Peroni **7**

Coopers light **5**

Little Creatures pilsener **8**

Coopers pale ale **7**

Napoleone & Co Yarra Valley cider **8**

### Soft drinks **4**

**Sparkling mineral water 4/6**

### Bubbles

NV Segura Vida's Aria Brut, Penedes, Spain **33 8**

NV Stefano Lubiana Brut, Derwent Valley, Tasmania **57**

### White

2009 Alkoomi Riesling, Franklin River, WA **31 8**

2009 Willunga 100 Pinot Gris, Adelaide Hills, SA **32 8**

2010 Nigl Gartling Gruner Veltliner, Kremstal, Austria **43**

2010 Clifford Bay Sauvignon Blanc, Marlborough, NZ **29 6**

2009 Alkoomi Semillon Sauvignon Blanc, Franklin River, W.A **33 8**

2009 Domaine Sigils Assyrtiko o Athiri, Santorini, Greece **39**

2008 Kumeu River Village Chardonnay, Kumeu, NZ **36**

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## Rose

2011 Hesketh Wild at Heart Rose, South Australia **31 7**

2010 Dominique Portet Fontaine Rose, Yarra Valley, Vic **38**

## Red

2009 Amisfield pinot noir, Central Otago, N.Z **48**

2008 Chateau Montfaucon Cotes Du Rhone, Rhone Valley, France **43**

2008 Brezza Nebbiolo d Alba, Piedmont, Italy **47**

2008 Sangervesio Chianti (organic), Tuscany, Italy **42**

2010 Hesketh Cruel Intentions Shiraz, McLaren Vale, S.A **28 7**

2008 Solar Viejo Tempranillo Crianza, Rioja, Spain **37 9**

## Dessert Wine & Port

Dominique Portet, Sauvignon Blanc, Yarra Valley, Vic (60ml) **7** (375ml) **39**

NV Grahams Fine Tawny Port, Douro, Portugal **57 8**

## BYO Corkage (Wine only)

\$5 per bottle Tuesday – Thursday dinner.

\$10 per bottle Friday and Saturday dinner.

*Kingfish bistro*

# **Book now for Mother's day**

**Sunday lunch the 13<sup>th</sup> of May**

**\$49 per person**

**Hot and cold seafood lunch served tapas style**

**Includes**

**Cold**

**Natural oysters with red wine vinegar and shallots**

**Sugar cured Tasmanian salmon with wasabi crème fraiche**

**Spanish white anchovies in salsa verde**

**South American chorizo sausage**

**Marinated olives**

**Mixed salad**

**Hot**

**Garlic king prawns in hot pot**

**Flash fried calamari with spicy salt and aioli**

**Panko crumbed local flathead**

**Marinated local baby octopus**

**Skewers of marinated game fish**

**Hand cut chips and dipping sauce**