

Flying
Fish

Main Course

Coopers Sparkling Ale Battered King George Whiting (or lightly grilled) w chips, salad,
lemon & caper aioli
\$35

SA Mussels tossed through house made linguini pasta w chilli, garlic & spring onion in a rosé
sauce & Romano cheese
\$26

350gm Rib eye fillet on the bone w herbed roasted chat potatoes, broccolini & Shiraz jus #
\$38

Duck breast fillet on Asian greens in sesame & soy broth w enoki mushrooms #
\$34

Smoked chicken galette w slow roasted field mushrooms, baby spinach, fetta & beetroot
relish
\$29

Fried coconut king prawns on vermicelli noodle salad w a chilli & soy dressing
\$28

Sweet Potato frittata w eggplant, zucchini, baby spinach, cashew pesto & balsamic
glaze#V
\$24



Side Dishes

\$8.50

Mixed tomato salad w/ creamed fetta, marjoram & balsamic vinegar #

Bowl of Rosemary chat potatoes #

Seasonal Vegetables #

= Gluten Free

V = Vegetarian

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SUMMER 2011/2012

Flying Fish

Starters

Mustard & Garlic Turkish bread
\$9

Turkish bread w/ extra virgin olive oil, balsamic & dukkah
\$9

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Entree

Tapas Plate for 2 w olives, marinated octopus, fried chorizo sausage, roasted pumpkin dip, smoked salmon, marinated mushrooms & grilled Turkish bread
\$28

South Australian Pacific Oysters

*Natural w Thai dipping sauce & fresh lemon #
\$16/30

*Crispy fried with wakami, wasabi aioli & Yarra Valley salmon roe #
\$18/36

SA Mussels & Coorong cockles in a tomato broth w fresh herbs & Romano cheese croutons #
\$16

Honey roasted pumpkin & leek tartlet w sweet cherry tomatoes, rocket & creamed fetta
\$15

Scallops in shell w coriander & ginger butter & fresh lime #
\$18

Salt & lemon peppered squid w a rocket salad in a lime & maple dressing #
\$14/24