

fish bowl

To Start

Fresh Oven Baked Breads

Your Choice of either

Herbed Ciabatta >>>> \$7

Garlic Bread >>>> \$7

Sweet Chili Foccacia >>>> \$8

Soup Du Jour >>>> \$12

Chef's choice served with crusty bread

Seafood Chowder >>>> \$19

A creamy but light seafood soup

filled with fresh fish morsels, saffron, local chardonnay and topped with fresh chives

Fish Bowls Warm Chicken Salad >>>> \$17

Fish Bowl Style Warm Chicken Salad served with potato, radish and avocado and red onion tossed in a garlic aioli

Spanish style Mussels >>>> \$15

Mussels steamed in a broth of lemon, tomato, olive oil, fresh herbs and garlic

Teriyaki Beef >>>> \$17

Aged Angus beef marinated and tossed in a hot wok with fresh Asian greens, black sesame and rice noodles

Fresh Bay Scallops >>>> E: \$18 M: \$36

Spanish Style Scallops tossed in olives capers garlic and cream served on a Spanish rice

Lemon Scented Rock Salt and Sichuan Pepper Squid >>>> E: \$17 M: \$34

This fantastic dish of Bass Strait squid is crusted in a Sichuan pepper and served on a spinach salad 'a la Grecque' topped with fresh herb and lemon aioli

Chilli Lime and Garlic Prawns >>>> E: \$19 M: \$38

Tiger prawns tossed with fresh chilli, lime and garlic, served on jasmine rice and fried shallots

Fish Bowls Fettuccini Marinara >>>> E: \$18 M: \$36

Fresh Oysters

Natural 1/2 doz >>>> \$16 1 doz >>>> \$32

Kilpatrick 1/2 doz >>>> \$19 1 doz >>>> \$36

Mornay 1/2 doz >>>> \$19 1 doz >>>> \$36

Oyster Mornay topped with marinated Buffalo Cheese and fresh Tuscan herbed oil

Bloody Mary Oyster Shot >>>> \$8 per shot min 2 shots

Fish Bowls Chicken Caesar salad >>>> \$19

Fish Bowls Chef's salad >>>> \$14



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Something Bigger

Free Range Chicken Fillet >>>> \$35

Marinated free range chicken breast, topped with a spicy apricot chutney served on Pappardelle pasta tossed in a sweet basil pesto

Pan Seared Rockling >>>> \$36

Pan seared Rockling served with a citrus style salad finished with a chunky tomato salsa

Atlantic Salmon >>>> \$36

Served on a warm *Niçoise* salad enhanced with a dill and caper sauce

Wild Fish of the Day >>>> Market Price

Served with herbed buttered potatoes, accompanied by sautéed vegetables topped with a creamy lime and garlic sauce

Fish Bowl's Seafood Gumbo >>>> \$45

A selection of all our freshest seafood cooked in traditional Spanish style with tomato, saffron and fennel accompanied by crusty baguette

Traditional Seafood Platter >>>> \$55

A selection of fresh seafood consisting of fish, molluscs and crustaceans cooked accordingly and served with red potato wedges and house condiments

Eye Fillet >>>> \$44

300gms High Country Eye Fillet served with roasted potatoes, grilled asparagus topped with a port jus drizzled with an avocado aioli accompanied by a snow pea salsa

400gms aged Rib Eye Steak >>>> \$45

Cooked to your liking with a garlic and wild pepper mash and topped with a blue cheese pepper sauce

Kangaroo Fillet >>>> \$35

Kangaroo fillet marinated in an outback blend spice, served on truffle oil mash and topped with heirloom tomato relish and soy balsamic reduction

Greek Style Lamb Cutlets >>>> \$38

Greek style Barbeque lamb, served on a mousakka, accompanied with house made tzatziki

Crusted Pork Rib Eye >>>> \$39

Crusted Pork Rib Served with Root Mash and top with a creamy mustard and garlic white wine sauce

Fish Bowl Vegetarian Style Crepe >>>> \$30

Stuffed with sautéed red onion, capsicum, grilled vegies, king island cheddar and napped with a sweet chilli aioli



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To finish with

Chocolate nougat spring roll >>>> \$15
Complimented with coconut ice cream

Death By Chocolate >>>> \$15
For the chocolate lovers, rich chocolate mud cake, chocolate sauce and house made chocolate ice-cream

Sorbet >>>> \$15
Lemon sorbet and summer berries on brandy basket

Tiramisu >>>> \$15
Traditional Tiramisu with Tia Maria Liquor

Orange Flan >>>> \$15
Served with star anis cream

Raisins and Rum Crème Brûlée >>>> \$15
With vanilla bean ice cream and sponge fingers

French Apple Tart >>>> \$15
Served with King Island double cream and ice cream

Artisan Cheese Platter >>>>
Please ask your waiter for today's selection of cheese and price

>>>> To finish the evening with
A selection of teas from twinings
\$4.0
Short black, cappuccino, café latte, flat white, long black, macchiato
\$4.0

Liqueur coffee selection
Irish coffee, Jamaican, Roman, café de Paris \$12.0

A night cap to finish
Frangelico, Baileys, Sambucca, Kahlua, Tia Maria, Cadburys Irish cream, Amaretto, Galliano

