

DINNER MENU

STARTERS

	Sourdough		7.9
	Served with,		
	Whipped butter, extra virgin olive oil & aged balsamic reduction, or Dukah		add 3.0
	Garlic Bread		7.5
	Marinated olives		4.0
	Oysters		
GF	Natural	Freshly shucked with lemon	3.4 ea
	Kilpatrick	Grilled with double smoked bacon and Finz own Kilpatrick sauce.	3.5 ea

SOMETHING LIGHT

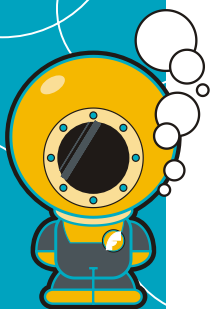
GF	Garlic Bugs or Prawns	Local Prawns or Bugs gently simmered in a light garlic, butter & white wine cream sauce, finished with dressed roquette, lemon & crusty bread.	
	Local Prawns		22.9
	Bugs		23.9
GF	Carpaccio	Chefs choice of thinly sliced fresh fish, with extra virgin olive oil, fresh herbs, chilli, garlic, crisp baby capers, finished with a citrus dressing.	18.9
GF	Fresh Local Prawns	Chilled Prawns served over ice with lemon & house-made cocktail sauce.	18.9
GF	Yellow Fin Tuna	Sesame-cruste Seared Yellow Fin Tuna, served rare & complimented, with wakami, soy, pickled ginger & wasabi.	19.9
GF	Mussels	Fresh Tasmanian Black Lip Mussels gently steamed in a saffron, vanilla & tomato broth with lemon & crusty bread.	19.9
	Salt & Pepper Calamari	Crispy fried calamari dusted with our special spice mix, served with fresh lime & a chilli garlic aioli.	19.9
	Scallops	Freshly shucked half shell scallops with a parmesan, chilli & herb crumble, lightly grilled & served with dressed roquette & lemon.	22.9

Main size options available, ask your wait person.

PASTA

V	Cannelloni	Finz house-made spinach, roquette & ricotta cannelloni, baked with a rich tomato sauce & finished with shaved parmesan.	e 19.9 m 24.9
V	Gnocchi	House-made potato gnocchi simmered in a rich pomodoro sauce topped with wild roquette, shaved parmesan and basil pesto.	e 16.9 m 24.9
	Linguini	Fresh bugs, prawns, mussels, clams, calamari, & reef fish, pan seared with extra virgin olive oil, garlic butter & white wine. Tossed with linguini, parsley & cracked pepper.	e 19.9 m 31.9

Not all ingredients listed. Please inform staff of allergies



FINZ SEAFOOD RESTAURANT
The FRESHEST of LOCAL SEAFOOD... Simply cooked.
www.finzportdouglas.com

FRESH LOCAL FISH

Finz Crispy Beer Battered Fish and Chips 26.9
 Local "Line-caught" beer battered Spanish Mackerel with a garden salad & tartare sauce.

Wild Barramundi, Chinook Salmon or Catch of the Day
 Served with herb-roasted chat potatoes, fresh green beans & lemon.

GF **Grilled** 28.9
Baked w pistachio & pine nut crust 29.9

HOUSE SPECIALITIES

GF **Bug and Prawn Curry (GF without pappadums)** 34.9
 Local Bugs and Prawns simmered in an Indian style curry broth, served with coconut scented rice, house-made green mango chutney and crisp pappadums.

GF **Paella** 32.9
 Traditional Spanish dish served in our cast iron pans with mussels, chorizo, prawns, chicken, bugs, calamari, & reef fish, finished with saffron, chilli, garlic & smoked paprika.

V/GF **Laksa**
 Malaysian style house-made coconut laksa served with rice noodles, bok choy, coriander, crispy shallots, tofu, palm sugar, chilli & fresh lime.
 Chicken & Prawn 31.9
 Vegetarian 28.9

GF **Whole Crispy Fish** 38.9
 Crispy fried served over a rice noodle birds nest, with our Thai-style sweet and spicy, sahn rott sauce, fresh lime, coriander & steamed coconut rice.

GF **Seafood Tier for 2** 149.0
 A selection of chilled & grilled seafood.

LIVE FROM THE TANK

GF **Mudcrabs** Market Price
 Cooked in your choice of a Mediterranean style tomato and chilli sauce, or our Thai-style sweet and spicy sahn rott sauce.

GF **Coral Trout (subject to availability)** Market Price
 Crispy fried, served over a rice noodle birds nest, with our Thai-style sweet and spicy, sahn rott sauce, fresh lime, coriander & steamed coconut rice.

Lobster (Seasonal) Market Price
 Ask your wait person for details

NOT SO FISHY

GF **Chicken Saltimbocca** 31.9
 Prosciutto wrapped free range chicken breast, stuffed with sage butter, served over, herb-roasted chat potatoes, & fresh green beans, finished with a white wine & sage jus.

GF **Eye Fillet** 33.9
 Aged grass fed tablelands beef fillet, served to your liking over silky truffle mash, & steamed green beans, finished with a rich red wine & herb jus.
"Surf & Turf" Option (Prawns, Bug, Scallop & garlic butter.) 43.9

SIDE DISHES

Beer Battered Chips 5.9
Garden Salad 7.9
Roquette Parmesan Salad 7.9
Coconut Rice 3.9
Steamed Green Beans & Herb Roasted Chat Potatoes 7.9

V **Vegetarian option available**
 GF **Gluten free option available**

Surcharge applies on Public Holidays
One Bill per Table

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