SEA FUEL RESTAURANT MENU

ENTREE

Sea Fuel Baked Brie Pull-Apart — **$26**
Sourdough cob loaf filled with baked brie, brushed with garlic butter and baked until golden, gooey and irresistible.

Daily Fresh Sashimi (M) — **$38**
Korean style sashimi (9 pieces), 2 natural oysters. Seasoned washed kimchi, chopped fresh garlic and chilli, Korean chilli dip, ginger, soy sauce, wasabi and seasoned seaweed snack.

Oysters (New Zealand Bluff)
Wild Ocean Oysters

	3	6	12
Natural :	$18	$34	$60
Kilpatrick :	$20	$36	$68
Mornay :	$20	$36	$68

Baby Octopus (I) — **$22.95**
Marinated, dusted and flash fried. Served with house-made aioli and lemon wedges

500g Fresh Australian Prawns (A) — **MP**
Served on Ice with lemon wedges, tartare, seafood sauce and slices of fresh buttered shokupan Bread.

MAIN

Fish and Chip Style Meals
(P): Panko crumbed- (T): Tempura battered- (G): Grilled
Your choice of house salads served with chips, house-made tartare sauce and lemon wedges

House Salad (Select One) :
Traditional Greek with olives, feta and vinaigrette
Sesame Garden with fresh greens and Japanese sesame dressing

Sunshine Coast Whiting (4 butterflied fillets) (P)/(T) (A)	$33
New Zealand Squire/Snapper(P)/(T)	$35
Australian Barramundi (P)/(T)/(G) (A)	$36
Wild Caught Red Emperor(P)/(T)/(G) (I)	$37
Aus/ NZ Salmon (G)	$38
Crumbed Calamari (6) (I)	$25

Platters (per person 1,2 or more) (M) — **$38**
Hot – tempura fish fillet, prawns, panko sea scallops, calamari and baby octopus. Served with your choice of house salads served with chips, house-made tartare sauce and lemon wedges

Add cold — **$32**
3 pieces of mixed sashimi, wasabi, soy, 3 oysters & 3 Australian prawns served on ice with sauce and lemon wedges

Family platter for 6 (M) — **$190**
12 small Squire fillets ((T) or (P)), 6 tempura prawns, 6 sea scallops, 12 calamari. Served with your choice of House salads served with chips, house-made tartare sauce and lemon wedges

Half Lobster Mornay (M) — **$55**
Served with crusty buttered sourdough, steamed seasonal vegetables with drizzle of yuzu teriyaki sauce

Seafood Linguine Pasta (M) — **$35**
Linguine pasta tossed in a rich tomato-based seafood bisque, infused with white wine and brandy, fresh seafood, garlic and aromatic herbs.

Seafood chowder (M) — **$35**
Medley of fresh seafood in a delicious white wine sauce served in a sourdough cob loaf

Chilli mussels (NZ) — **$32**
Whole New Zealand mussels cooked in a medium hot chilli sauce served in a sourdough cob loaf

Korean Seafood Glass Noodle Salad (M) — **$32**
Glass noodles topped with whelk, grilled prawns, calamari and fresh cucumber, radish and apple tossed in our signature sweet, spicy & tangy Korean dressing

Grilled Salmon with Vegetables (A) **$40**
Crispy skin salmon grilled to medium served with creamy mashed potato and a medley of fresh seasonal greens tossed in brown butter and cracked sea salt with drizzle of yuzu teriyaki sauce

Ssamjang Glazed Barramundi (A) **$40**
Crispy skin Barramundi with Korean ssamjang glaze finished with Toasted sesame seeds and fresh squeezed lime juice. Accompanied by creamy mashed potato and a medley of fresh seasonal greens tossed in brown butter and cracked sea salt with drizzle of yuzu teriyaki sauce

Katsu Curry (Chicken, Pork or Tofu) **$18**
Japanese katsu chicken curry on rice

Tacos *Tempura whiting, tempura prawns, fresh Aus prawns or crumbed tofu* **$22**
Soft taco shells filled with apple slaw, jalapeno, coriander, lime juice with sriracha mayo.

Burgers + Small Chips

Fish	*Fillet of crumbed snapper, cheese, pickles, lettuce, tomato, onion, tartare sauce on a buttered brioche bun.*	**$25.95**
Wagyu	*150g wagyu patty, egg, bacon & cheese, lettuce, tomato, kimchi and onion, house-made burger sauce on a buttered brioche bun.*	**$25.95**
Korean Chicken	*Crispy chicken breast with Korean sticky yangnyeom sauce, bacon, cheese, lettuce, Korean apple slaw, seaweed crisp.*	**$25.95**
Herbivore Supreme	*Crispy vegetarian patty topped with lettuce, tomato, onion, jalapeno, pickles and seaweed crisp, teriyaki yuzu sauce on a brioche bun.*	**$25.95**
Steak Sandwich	*150g m/r. scotch fillet, egg, bacon, cheese, sweet and savoury caramelised onion jam on toasted milk bread. Served with chips*	**$27.95**

KIDS MENU (CHILDREN UNDER 12 ONLY)

Crumbed Fish pieces **$15**
With chips and salad. Tartare and tomato sauce

Crumbed Calamari **$12**
With chips. Tartare and tomato sauce

Chicken Nuggets **$12**
With chips and tomato sauce

Meat balls **$12**
With mash and gravy

SIDES AVAILABLE FROM 10:30

Bowl of Chips **$10**
Bowl of Beer Battered Chips **$12**
Bowl of Sweet Potato Chips **$14**
Share Bag of Seaweed Crisp **$10**
Bowl of Green Vegetables *Drizzle of yuzu teriyaki sauce or mornay sauce* **$15**

SALAD **Make your sald selection from our choice of daily fresh salad** **$20**

Add protein **$8**
Fresh Prawn, Katsu Chicken or Katsu Tofu

SAUCE **Sml $2 Lge $4**

Tartare, Aioli, Sweet Chilli, Tomato, BBQ, ,Sriracha mayo ,Seafood Sauce , Gochujang Aioli Gravy (only Large Available)

SEA FUEL TAKEAWAY MENU

Chips Double Cooked	*Sml* **$8**	*Med* **$13**	*Lge* **$16**
Beer Battered Chips	*Sml* **$10**	*Med* **$14**	*Lge* **$18**
Sweet Potato Chips	*Sml* **$10**	*Med* **$14**	*Lge* **$18**
Potato Scallops (3)			**$9**
5 Croquettes	Potato or Sweet Potato		**$3.95**
Tonado Potato			**$3.95**
Crumbed Sausage			**$5.50**
Battered Seafood Stick			**$3.50**
Kransky			**$5.95**
Crumbed Calamari		*6P* **$15**	*10P* **$22**
Crumbed Prawn Cutlets (I)		*3P* **$15**	*5P* **$20**
Crumbed Sea Scallops (I)		*6p Roe-off* **$15**	*10p Roe-off* **$20**

Fish Fillet Barramundi Aus Wild (A)	*Crumbed Battered or Grilled*	**$25**
Fish Fillet Local Squire /Snapper (A)	*Crumbed or Battered*	**$20**
Fish Fillet Red Emperor Wild Caught (I)	*Crumbed Battered or Grilled*	**$24**
Fish Fillet Whiting QLD (A)	*Crumbed or Battered*	**$18**
Fish Fillet Grilled Atlantic Salmon TAS (A)		**$18**

