SEA FUEL DAILY SPECIAL 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 :	$21	$36	$68
Mornay :	$21	$36	$68

Baby Octopus (I) — **$25.95**
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 Toasted Turkish 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 (6) (P)/(T) (A)	**$34.00**
New Zealand Squire/Snapper(P)/(T)	**$35.00**
Australian Barramundi (P)/(T)/(G) (A)	**$36.00**
Wild Caught Red Emperor(P)/(T)/(G) (I)	**$37.00**
Aus/ NZ Salmon (G)	**$37.00**
Crumbed Calamari (6) (I)	**$28.00**

Platters (per person 1,2 or more) (M) — **$38.95**
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 — **$34**
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) — **$37.95**
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) — **$37.95**
Medley of fresh seafood in a delicious white wine sauce served in a sourdough cob loaf

Chilli mussels (NZ) — **$35.95**
Whole New Zealand mussels cooked in a medium hot chilli sauce served in a sourdough cob loaf

Korean Seafood Glass Noodle Salad (M) — **$35.95**
Glass noodles topped with whelk, grilled prawns, calamari and fresh cucumber, radish and apple tossed in our signature sweet, spicy & tangy Korean dressing

Katsu Curry (Chicken, Pork or Tofu) — **$23.95**
Japanese katsu chicken curry on rice

Tacos — **$24.95**
Tempura whiting, tempura prawns, fresh Aus prawns or crumbed tofu
Soft taco shells filled with apple slaw, jalapeno, coriander, lime juice with sriracha mayo.

Grilled Salmon with Vegetables (A) **$40.95**
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) **$40.95**
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

---

Korean Chicken(350g) Served with K-Potato Salad or Gochujang Slaw **$21.95**
Double Up for **$39.95**

Sweet Chilli Traditional
spicy chilli
soy Garlic
original with Honey mustard Sauce
Snow Cheese

Burgers + Small Chips

Fish	*Fillet of crumbed snapper, cheese, pickles, lettuce, tomato, onion, tartare sauce on a buttered bun.*	**$28.95**
Wagyu	*150g wagyu patty, egg, bacon & cheese, lettuce, tomato, kimchi and onion, house-made burger sauce on a buttered bun.*	**$28.95**
Korean Chicken	*Crispy chicken breast with Korean sticky yangnyeom sauce, bacon, cheese, lettuce, Korean apple slaw, seaweed crisp.*	**$28.95**
Herbivore Supreme	*Crispy vegetarian patty topped with lettuce, tomato, onion, jalapeno, pickles and seaweed crisp, teriyaki yuzu sauce on a bun.*	**$28.95**
Steak Sandwich	*150g m/r. scotch fillet, egg, bacon, cheese, sweet and savoury caramelised onion jam on toasted Turkish bread. Served with chips*	**$28.95**

KIDS MENU (CHILDREN UNDER 12 ONLY)

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

Crumbed Calamari **$15**
With chips. Tartare and tomato sauce

Chicken Nuggets **$15**
With chips and tomato sauce

Meat balls **$15**
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)

DESSERT

$14.95

Ask your Wait Staff for today's Menu

SUNDAY SURCHARGE: 10% PUBLIC HOLIDAY SURCHARGE: 15%