

Caviar Bump - Transmontanus + Royal Dragon Vodka GF 19

Chilled Seafood

OYSTERS three 18 | six 35 | twelve 66
 Lease Origin : Wallis Lake, NSW (Rock)
 Boomer Bay, TAS (Pacific)
 Natural + Smoked Bontio and Champagne Mignonette GF
 Blowfish Kilpatrick w. Jamon
 Tempura + Pickled Kohlrabi
 Blowfish Bloody Mary

Classic Hervey Bay Prawn Cocktail (Served Tableside) 32 pp

Hiramasa Kingfish Crudo, Tamarind, Coconut, Lime + Green Chilli GF 31

Caviar

Kaviari - Transmontanus 20g 108

Kaviari - Oscietra Prestige 30g 195

Black Pearl Beluga Caviar 30g 285

Accompanied with Royal Dragon Vodka, Croquettes, Brioche,
 Creme Fraiche + House Cornichons

Caviar flight + Champagne bottle

Oscietra Prestige 30g, Transmontanus 20g, 525

Ruinart Blanc de Blanc NV 895

Dom Perignon

Entrée

BLOWFISH SIGNATURE SPRING ROLLS QLD Scallop + Moreton Bay Bug Spring
 Rolls w. Charred Nori + Lemon Gel 32

Jamon Iberico and Tete de Moine, Peaches + Chicory 31

Hervey Bay King Prawns w Chill + Garlic Butter +
 Sauce Romesco GF 31

Calamari Fritti w. Okra, Lemon, Sobrassada, Garlic and Potato
 Mayonnaise GF 28

Tempura Northern Rivers Moreton Bay Bug Roll w. Milk Bun,
 Iceberg and Watercress, Remoulade + Flying Fish Roe 27

48hr Westholme Wagyu Oyster Blade w. Charred Sugar Loaf +
 Dill Creme Fraiche GF 29

½ Shell Shark Bay Scallops, Pea, Pancetta + Café de Paris Butter GF 30

Local Buffalo Mozzarella, Figs + Truffle Honey V 27

Mains

Pasta Cavatelli Regal Rose, Tomato and Saffron, Fennel Pollen
 (Market Seafood Waiter to Advise) 52

Buffalo Ricotta Gnocchi w. Local Mushrooms, Tarragon,
 Tomato + Autumn Vegetables 42

Whole Young Chicken w. Cafe De Paris Butter, Caramelised
 Carrots, Parsnips + Onions GF 48

BLOWFISH Seafood Tower

Selection of Raw and Cooked, Chilled and Hot Seafood
 (waiter to advise)

served with Fries w. Classic Aioli + Pimentón and

Leaf Salad w. Cider + Dill Vinaigrette 160

Hot Seafood

Port Lincoln SA Yellowtail Kingfish w. Oscar Bianco, Tomato + Harissa,
 Dressed Fennel, Nduja GF 56

North QLD Coral Trout (Ikijime Technique) w. Yuzu, Miso Bearnaise +
 Trout Roe GF 62

NZ King Ora Salmon, Black Truffle + Sorrel Sauce GF 46

Patagonian Toothfish, Parsley Sauce + Black Caviar GF 66

Whole North QLD Barramundi w. Preserved Lemon Burnt Butter GF MP
 (waiter to advise)

Whole NZ Black Sole (500g) w. Preserved Lemon Burnt Butter GF 54

Bundaberg Moreton Bay Bugs w. Coconut + Tamarind GF 80

Western Australian Rock Lobster w. Cognac + Gruyere
 1/2 69 / Full 129

BLOWFISH SIGNATURE BUG ROLL

Tempura Northern Rivers Moreton Bay Bug
 w. Milk Bun, Iceberg Remoulade + Caviar 27

STEAK BY Moo Moo THE WINE BAR + GRILL

All served w. Moo Moo Jus

Pure Prime Tenderloin 200g 55

Sanchoku Wagyu Rump Cap MB 6-7 300g 79

2GR Fullblood Wagyu Striploin on the Bone MB 9 450g 135

Little Joes British Cross Breed Pasture Fed
 Rib on Bone MB 4 600g 91

Westholme Wagyu Tenderloin MB 4-5 250g 76

Westholme Wagyu Flat Iron MB 7-9 200g 89

White Pyrenees Lamb Tomahawk 3 pin 71

CONDIMENTS SERVICE

Mustards, Horseradish, Salsa Verde

Sides 12 ea / three 33 (Add Mac + Cheese for 15)

Stracciatella, Tomatoes, Oregano + Pedro Ximenez GF. V

Iceberg Caesar w. Reggiano, Pancetta + Egg GF. V

Leaf Salad w. Cider + Dill Vinaigrette GF. V

Fries w. Classic Aioli + Pimentón V

Roasted Creamed Potatoes w. Smoked Butter GF. V

Fried New Season Potatoes w. Capers + Parsley GF. V

Sauteed Greens w. Beurre Monte + Garlic Chives GF. V



Blowfish Signature Banana Blossom Salad + Noc Chum GF

Charred Sugar Loaf & Wagyu Fat + Pistachio + Sesame GF

Moreton Bay Bug Mac & Cheese + Jalapeno Jack 27

BLOWFISH®

OCEAN GRILL ★ BAR

   @blowfishdininggc #BlowfishGrill+Bar

15% Public holiday surcharge applies on all gazetted public holidays. Please advise waiter of any special dietary requirements, we cannot guarantee that all products are free from nut traces. Blowfish cares about the ocean and its assets and where possible, we source local and sustainable products. Due to QLD health + safety regulations all meals are to be consumed on premises. QLD law prohibits smoking within 4 metres of any entrance or dining areas of Blowfish. © 2023 Blowfish Ocean Grill + Bar is a licensed restaurant of Moo Moo Restaurant Group Pty Ltd. All rights reserved. Blowfish Ocean Grill + Bar logo, the Blowfish "O", trademark and all imagery are property of Moo Moo Restaurant Group Pty Ltd.