

Caviar Bump - Transmontanus + Royal Dragon Vodka GF 19

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

**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  
 Dom Perignon 895

**ENTRÉE**  
 Sashimi (Waiter to advise), Wasabi + Soy Dressing, Yuzu Gel GF 31  
 Classic Hervey Bay Prawn Cocktail (Served Tableside) 32 pp  
 BLOWFISH SIGNATURE SPRING ROLLS Queensland Scallop + Moreton Bay Bug Spring Rolls w. Charred Nori + Lemon Gel 32  
 Crispy Pork Belly, Smoked Celeriac, Dressed Fennel + Mustard Fruits GF 28  
 Calamari Fritti, Okra, Lemon, Sobrassada, Garlic and Potato Mayonnaise GF 28  
 WA Octopus, Pimenton Sauce, Black Garlic + Cumquat 29  
 48hr Westholme Wagyu Oyster Blade w. Charred Sugar Loaf + Dill Creme Fraiche GF 29  
 ½ Shell Shark Bay Scallops, Hazelnut Emulsion, Caviar, Candied Hazelnut, Lemon Gel GF 30  
 Local Buffalo Mozzarella, Figs + Truffle Honey V 27

**MAINS**

Pasta Cavatelli, Regal Rose, Tomato and Saffron, Fennel Pollen (Waiter to Advise) 52  
 Pasta Linguine, Local Blue Swimmer Crab, Heirloom Tomato, Pangrattato, Chilli + Olive Oil 49  
 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 + Pimenton, Leaf Salad w. Cider + Dill Vinaigrette 160

**HOT SEAFOOD**

Local Flathead Tempura Fish & Chips, Lemon, Sauce Tartare 43  
 Port Lincoln Yellowtail Kingfish, Harissa, Nduja, Dressed Fennel + Rad-dichio GF 56  
 North QLD Coral Trout (Ikijime Technique), Miso Bearnaise, Trout Roe, Buttercrunch + Shallot GF 62  
 NZ King Ora Salmon, Truffle + Creme Friache, Chicory + Sorrell GF 46  
 Patagonian Toothfish, Parsley + Black Caviar Sauce + Watercress GF 62  
 Whole Wok Fried North QLD Barramundi Kung Pao Style w. Shimeji + Red Chilli GF (waiter to advise) MP  
 Whole NZ Black Sole (500g) w. Preserved Lemon Burnt Butter GF 54  
 Bundaberg Moreton Bay Bugs w. Coconut + Tamarind GF 80  
 Grilled Western Australian Rock Lobster, w. Garlic Cultured Butter 1/2 69 / Full 129

**BLOWFISH SIGNATURE BUG ROLL**

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

STEAK BY **MOO MOO THE WINE BAR + GRILL**

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

**SAUCES**

*Moo Moo* Jus, Miso Bearnaise, Peppercorn, Mushroom 3  
 Mustards, Horseradish

**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  
 Sautéed 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



@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.