

Caviar Bump - Transmontanus + Royal Dragon Vodka GF 19

OYSTERS three 18 | six 35 | twelve 66
 Lease Origin : 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 895
 Dom Perignon

ENTRÉE
 Sashimi (Waiter to advise) Wasabi + Soy Dressing, Yuzu Gel GF 31
 Charred King Prawns + Lemongrass, Coconut and Betel leaf GF 32
 BLOWFISH SIGNATURE SPRING ROLLS Queensland Scallop + Moreton Bay Bug Spring Rolls w. Charred Nori + Lemon Gel 32
 Crisp Pork Belly, Smoked Celeriac, Dressed Fennel + Mustard Fruits GF 28
 Calamari Fritti w. Okra, Lemon,, Garlic and Potato Mayonnaise GF 28
 WA Octopus, Pimenton Sauce, Black Garlic, Peppers 26
 Tempura Moreton Bay Bug Roll w. Iceberg, Watercress, Remoulade + Flying Fish Roe 27
 ½ Shell Shark Bay Scallops, Sobrassada Butter, Caviar, Lemon Gel GF 30
 Local Buffalo Mozzarella, Figs + Truffle Honey V 27

MAINS

Aromatic Fish Yellow Curry, Blackened Carrots + Fondant Potato Served With - Banh Tieu (Market Seafood Waiter to Advise) 52
 Pasta Linguine, Local Blue Swimmer Crab, Heirloom Tomato, Pangrattato, Chilli + Olive Oil 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 + Pimenton, Leaf Salad w. Cider + Dill Vinaigrette 160

HOT SEAFOOD

Local Flathead Tempura Fish & Chips, Lemon, Sauce Tartare 43
 North QLD Coral Trout (Ikijime Technique) w. 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 Austalian Rock Lobster, w. Garlic Cultured Butter 1/2 69 / Full 129

LET OUR CHEFS SURPRISE YOU

5 Course chefs selection menu (min 2 people) 95pp
 w. paired wines + 75pp
 *Please advise any special dietary requirements

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
 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

Stracciatella, Tomatoes, Oregano + Pedro Ximenez GF. V
 Iceberg Caesar w. Reggiano, Pancetta, Crouton + Egg . 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



@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.