

Warm Baguette w. Whipped Brown Butter, Smoked Sea Salt (2 pcs)	8
Caviar Bump w. Kaviari Baeri + Beluga Vodka (l) GF	19

OYSTERS	Three 18 Six 36 Twelve 68
	Lease Origin : (Waiter to advise)(A)
	Freshly Shucked Oysters
	Natural w. Seaweed Vinegar + Black Pepper Mignonette GF
	Blowfish Jamon Kilpatrick

Caviar	
Kaviari - Baeri 20g (l)	108
Black Pearl Anna Dutch Oscietra 30g (l)	220
Black Pearl Beluga Caviar 30g (l)	285
Accompanied with Beluga Vodka, Potato Gems, Creme Fraiche + Chives	GF
Caviar Flight + Champagne bottle	
Anna Dutch Oscietra 30g, Kaviari Baeri 20g (l)	
Ruinart Blanc de Blanc NV	575
Dom Perignon	950

ENTRÉE	
Sashimi of Hiramasa Kingfish & Ora King Salmon w. Pickled Ginger, Daikon, Wakame Salad, Wasabi + Soy (M) GFO	42
Split King Prawns w. Confit Garlic & Tarragon Butter + Lemon (A) GF	37
Signature Spring Rolls Scallop + Bug Spring Rolls w. Dill Mayonnaise + Lemon Gel (l)	32
Confit Duck Leg w. Cucumber, Cabbage, Peanuts, Pickled Ginger Corriander, Mint + Crispy Chilli Dressing	36
Moreton Bay Bug Roll w. Celery, Lemon Mayonnaise, Chardonnay Vinegar + Espelette Pepper (A)	30
Half Shell Scallops w. Cauliflower Puree, Miso Brown Butter + Shiso Furikake (A) GF	36
Wagyu Beef Tataki w. Korean Dressing, Yuzu Mayonnaise, Chives + Sesame	34
Togarashi Spiced Calamari w. Charred Orange + Yuzu Mayonnaise (A) GF	34
Byron Bay Burrata w. Smashed Cucumbers, Sesame + Fermented Chilli Dressing V	30

BLOWFISH SEAFOOD TOWER	
Selection of Raw and Cooked Chilled Seafood (M)	
(waiter to advise)	
Served with Fries w. Malt Vinegar Salt + Butter Lettuce Salad	
w. Seeded Mustard Vinaigrette	170

MAINS	
Yellow Lemongrass Curry	
Served With Jasmine Rice + Cucumber & Peanut Relish	
Seasonal Vegetables GF	V 42
Market Seafood (Waiter to Advise)(M) GF	52

Qld Mud Crab Linguine w. Zucchini, Lemon, Chilli, Soft Herbs + Bottarga (A)	65
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Free Range Half Chicken w. Sweet Potato & Ginger Puree, Charred Baby Onion + 5 Spice Jus	48
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Beer Battered SA Ocean Jacket & Chips, w. Malt Vinegar Salt, Lemon + Sauce Tartare (A)	43
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Steamed North QLD Coral Trout w. Ginger & Shallot, White Soy + Golden Chicken Broth (A) GFO	68
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Miso Roasted NZ Ora King Salmon w. Charred Spring Onion, Pickled Nashi Pear, Bonito + Yuzu Mayonnaise (l) GF	54
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Crispy Skin NZ Snapper w. Charred Broccolini, Sunflower Seeds + Kombu Brown Butter Dressing (l) GF	58
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Grilled Qld Moreton Bay Bugs w. Kombu & Wasabi Butter + Lemon (A) GF	86
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Live Austalian Rock Lobster - Pre-order Only 48hrs Notice, MP	
Pot Roasted w. Oyster Sauce, Green Peppercorns, Chilli + Ginger (A) GFO	

LET OUR CHEFS SURPRISE YOU

6 Course chefs selection menu (min 2 people, whole table only)

Waiter to Advise Menu and Price

w. Paired Wines + 85pp

*Please advise any special dietary requirements

SIDES	14 ea / three 38
Heirloom Tomatoes w. Soy + Sherry Vinaigrette GF. V	
Skin On Fries w. Malt Vinegar Salt + Aoili GF V	
Crispy Chat Potatoes w. Rosemary Salt GF. V	
Seasonal Greens w. Confit Garlic Oil GF. V	
Slow Cooked Carrots w. Yuzu Hummus, Crispy Chickpeas + Togarashi GF. V	
Butter Lettuce Salad w. Pickled Red Onion, Cherry Tomatoes + Seeded Mustard Vinaigrette GF. V	

STEAK BY <i>Moo Moo</i> THE WINE BAR + GRILL	
PHOENIX WAGYU / DARLING DOWNS QLD / TAJIMA, MICHIFUKU	
350 DAYS GRAIN FED / 36 MONTHS OF AGE	
F3 Wagyu Tenderloin MB 7+ 250g	99

SANCHOKU WAGYU / CENTRAL QLD/ GRASSDALE FEEDLOT	
350 DAYS GRAIN FED / 36 MONTHS OF AGE	
F1 Wagyu Rump Cap MB 6-7+ 300g	88
S. KIDMAN CROSS SANTA GERTRUDIS/LIVERPOOL PLAINS, NSW/	
200 DAYS GRAIN FED / 36-42 MONTHS OF AGE	
Rib/Scotch Fillet MB 3+ 300g	74

DIAMANTINA BLACK ONYX BLACK ANGUS / GLEN INNES, NSW /	
RANGERS VALLEY FEEDLOT	
230 DAYS GRAIN FED / 36 MONTHS OF AGE	
Rib on Bone (OP Rib) MB 3+ 600g	105
Tenderloin MB 3+ 200g	66

KING RIVER WAGYU / NORTHERN QLD /	
TAJIMA, SHIKIKAN / LOTUS CREEK FEEDLOT	
450 DAYS GRAIN FED / 36 MONTHS OF AGE	
F4 Wagyu Rib/Scotch Fillet MB 8-9+ 280g	135

Please allow 30 minutes minimum due to the quality of our beef + our cooking methods.

SAUCES	
 Jus, Peppercorn, Mushroom	5

BLOWFISH®
SEAFOOD ★ STEAK ★ 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. © 2026 Blowfish Seafood, Steak + Bar is a licensed restaurant of Moo Moo Restaurant Group Pty Ltd. All rights reserved. Blowfish Seafood, Steak + Bar logo, the Blowfish "O", trademark and all imagery are property of Moo Moo Restaurant Group Pty Ltd.