

BREAD

GARLIC & HERB (v) 8.9

TURKISH (v) 17.9
w dukkah, roast garlic cloves, olive oil & balsamic

SHELLFISH

KING PRAWNS (QLD) (GF) 3 - 10.5
chilled w lemon & aioli 6 - 19.9
12 - 39.8

HERVEY BAY SCALLOPS (QLD) 5 - 21.9
served on the half shell w a decadent sundried tomato & dill butter (GF) 10 - 39.9

MORETON BAY BUGS (QLD) (GF) 2 - 32.9
grilled w a rocket & parmesan salad 4 - 59.9

OYSTERS

(TAS / SA / NSW - whichever our chef feels best...)

OYSTERS NATURAL (GF) 3 - 10.5
6 - 18.9
12 - 37.9

OYSTERS 3 - 10.9
w sweet soy & wakame (GF) 6 - 19.9
12 - 39.9

OYSTERS KILPATRICK (GF) 3 - 10.9
6 - 19.9
12 - 39.9

OYSTERS SMOKED (GF) 3 - 10.9
Lightly smoked in-house w hickory & apple 6 - 19.9
12 - 39.9

MIXED DOZEN OYSTER PLATE 12 - 39.9

OYSTER SHOTS (GF) 8.9 ea
o bloody mary: vodka & spiced tomato juice

o lemon drop: absolut citron vodka & lemon juice

ENTREES

SALT & PEPPER CALAMARI e 19.9
w wild rocket salad & spiced cashew aioli m 29.9

MOROCCAN LAMB e 22.9
new england lamb fillet, toasted almond & sultana cous cous salad w aromatic spiced yoghurt & flatbread m 36.9

POKE BOWL (GF)
Soy, sesame & sweet soy marinated raw fish w rice, avocado, tomato, cucumber & wakame
Tasmanian Salmon e 20.9 / m 33.9
Sashimi Grade Tuna e 21.9 / m 34.9

GARLIC PRAWNS (QLD) (GF) e 21.9
served in a light garlic & cream sauce w jasmine rice m 32.9

SPANNER CRAB (QLD) e 19.9
crab meat, mixed leaves, tomato, cucumber, mango & roast capsicum carefully stacked between layers of crisp pastry m 29.9

BEETROOT CURED SALMON (GF) 20.9
w horseradish cream & paneer cheese

VIETNAMESE SHREDDED DUCK SALAD (GF) e 21.9
Asian influenced salad w toasted sesame seeds & tangy dipping sauce m 34.9

ONE BILL PER TABLE
WE DO NOT ALLOW SPLIT BILLS
15% SURCHARGE ON PUBLIC HOLIDAYS



SHARED ENTREE FARE

CHEF'S SELECTION

king prawns, natural oysters, hervey bay
scallops, calamari, smoked salmon & a
dressed crab salad
ADD ½ BUGS 8.9

for 2 - 37.9
for 4 - 69.9

FROM THE HOTPLATE

moreton bay bugs, hervey bay scallops, king
prawns, calamari & tasmanian salmon w
chilli oil & mango & lime salsa
ADD OYSTERS KILPATRICK 3 - 8.9 / 6 - 17.9

for 2 - 39.9
for 4 - 76.9

MAINS

Our philosophy at Yellowfin is to source quality, sustainable fish wherever possible
As a leading fish restaurant we feel obligated to play our part in ensuring the health of our oceans for generations to come
An **(S)** indicates the fish has been certified as sustainable by our fish supplier

CLASSIC FISH & CHIPS

beer battered barramundi fillet served w fresh salad,
thick cut fries & aioli

29.9

SALMON ^(TAS) **(S)**(GF)

pan seared fillet served on a garlic & cream
potato galette w broccolini

34.9

PREMIUM FISH OF THE DAY (GF)

(ask your server)

38.9

@ lunch served on

~ thick cut chips, fresh salad & aioli

BARRAMUNDI ^(NT) **(S)**(GF)

35.9

@ dinner served on your choice of;

~ garlic & cream potato galette w broccolini (GF)

~ cream cheese & chive potato crush w broccolini &

truffled cherry tomatoes (GF)

~ thick cut chips, fresh salad & aioli

FISH OF THE DAY (GF)

(ask your server)

36.9

YELLOWFIN NOODLE SOUP

Aromatic broth, Asian style vegetables & hokkien
noodles

Veg 28.9

Roasted duck & prawn 34.9

Mixed seafood 34.9

BUGS & PRAWNS (GF)

poached in a white wine, roasted garlic & cream
sauce, jasmine rice

44.9

GNOCCHI (V)

char grilled mediterranean vegetables, spinach,
parmesan & olive oil

28.9

MARINARA OLIO

Scallops, fresh fish, calamari, prawns & mussels tossed w
black & white spaghetti, garlic, chilli, basil & olive oil
add ½ bugs 8.9

34.9



STEP 1. Download a QR CODE SCANNER app on to your phone

STEP 2. scan the blue code above for a behind-the-scenes cooking class from
our kitchen team

GOURMET PLATTERS

LOBSTER & BUGS PLATTER

(for 2) MARKET PRICE

½ grilled lobster, moreton bay bugs, chilled king prawns, salt & pepper calamari, gourmet salads, beer battered chips & dipping sauces

Add extra bugs 16.9, scallops 7.9

Add a ½ lobster – MARKET PRICE

SEAFOOD PLATTER

(for 2) 126.9

moreton bay bugs, QLD sand crab, hervey bay scallops, pacific plate oysters, chilled king prawns, smoked salmon, NZ clams, prawn skewers, beer battered barramundi, calamari, gourmet salads, chips & dipping sauces

add extra bugs 16.9

upgrade barramundi to fish of the day – 9.9

upgrade oysters to Kilpatrick – 6.9

CHICKEN BREAST (GF)

Served on duck fat oven roasted potatoes, confit cherry tomatoes, steamed broccolini with a lemon, mustard cream sauce

EYE FILLET (GF)

On duck fat roasted potatoes, confit cherry tomatoes, steamed greens & balsamic onion glaze

29.9 MOROCCAN LAMB (GF on request) 36.9

new england lamb fillet, toasted almond & sultana cous cous salad w aromatic spiced yoghurt & flatbread

39.9 SURF 'N' TURF (GF) 44.9

On duck fat roasted potatoes, greens & king prawns in a rich garlic cream sauce

Add scallops 7.9, ½ bugs 8.9, calamari 7.9

SALADS

ROCKET & PARMESAN

e 9.9 m 18.9 (GF)

toasted pine nuts, wild rocket & parmesan w balsamic vinaigrette

SPINACH & FETA

e 9.9 m 18.9 (GF)

baby spinach, feta, semi dried tomatoes, roast capsicum & pine nuts w house vinaigrette

SPANNER CRAB & MANGO

e 16.9 m 26.9 (GF)

spanner crab meat, mixed leaves, tomato, cucumber, mango & roast capsicum

SIDES

FRIES 8.9

lightly beer battered w sea salt & aioli

RUSTIC MASH 8.9

cream cheese & chive crushed baby chat potatoes (GF)

POTATO 8.9

GALLETTE (GF)
thinly sliced potatoes in a creamy garlic & herb sauce

SEASONAL 8.9

VEGETABLES
seasonal selection of vegetables, crisp & pan tossed (GF)

STEAMED 8.9

BROCCOLINI

served w toasted almonds & tossed in butter (GF)

HELP US BUILD AN

INSTA  GRAM

MENU



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