



STARTERS

SELECTION OF ARTISAN BREAD 14

Olive Oil, Balsamic Vinegar

CHEF’S SOUP OF THE DAY 28

TRUFFLE WEDGES 28

Parsley, Parmesan, Aioli

GRILLED OCTOPUS (GF) 48

Spicy Chorizo Sausage Sauce, Olives, Beans, Capers, Tomato, Red Onion

“PIRI PIRI” JUMBO SHRIMPS (GF) 54

Minted Lime Yogurt, Roasted Pineapple Salsa

SCORCHED BURRATA 48

Crisp Parma Ham, Tomato Jam, Basil Syrup, Balsamic Reduction

SPICY TUNA TARTARE 50

Wasabi Mayonnaise, Radish, Sesame Seeds, Candied Coconut

SMOKED SALMON CARPACCIO 54

Caperberry, Lemon Oil, Chives, Cream, Dill, Red Onion

FLYING FISH DUO 46

Pate & Crisp Fried, Sriracha Mayo, Mango Pearls

SALADS

FISH POT CAESAR 38

Garlic Croutons, Cherry Tomato, Parmesan

BEET ‘n’ GOATS CHEESE 48

Orange, Toasted Almonds, Herb Oil, Balsamic Reduction

PROSCIUTTO PLATTER 48

Poached Pear, Gorgonzola Honey Mustard, Balsamic

WATERMELON, FETA & QUINOA 42

Tapenade, Red Onion, Cucumber, Mint

SIDES

TRUFFLE MASH 28

SEASONED VEGETABLES 18

FRENCH FRIES / SWEET POTATO FRIES 22

GRILLED BROCCOLI 26

GARDEN SALAD 20

FLAVOURED BASMATI RICE 18

LOCAL HERB MASH 18

TRUFFLE WEDGES 26

Parsley, Parmesan, Aioli

CHICKEN 18 | FISH 22 | SHRIMP 28

PASTAS, RISOTTOS & MORE

ALFREDO PASTA 48

SPICY SEAFOOD RISOTTO 86

Mushrooms, Onions, Cherry Tomatoes, Parmesan, Mascarpone

LINGUINE ALE VONGOLE 66

Clams, Onions, Wine, Butter, Parsley, Tomato

CHAR GRILLED BEEF SHORT RIB 70

Garlic Cream Spaghetti, Parmesan Crackers

BLACKEDNED JUMBO SHRIMP 84

“Ansonia’s” Sweet Corn Risotto

WILD MUSHROOM RAVIOLI 66

Roasted Portobello Mushroom, Garlic Cream, Truffle Honey

SPICY LOBSTER RISOTTO* 88

Onions, Cherry Tomatoes, Parmesan, Mascarpone

VEGETABLE PAD THAI 48

Noodles, Egg, Soy Sauce, Sesame, Peanut Crumble

MAINS

GRILLED “CATCH OF THE DAY” 78

Cajun Roast Potato, Chili Pea & Broad Bean, Salsa Verde, Lemon Beurre Blanc

PAN ROASTED BARRAMUNDI 80

Saffron Clam & Gnocchi Chowder, Sour Red Onions

SHELLFISH BROIL (GF) 90

Prawns, Crab Claws, Clams, Mussels, Wine, Butter, Fries

THE FISH POT FISH ‘N’ CHIPS 78

Beer Battered Cod, Tartare Hollandaise

SEAFOOD “CIOPPINO” 84

Tomato Sauce, Grilled Garlic Bread, Aioli

SPICY FISH TACOS 56

Blackened Mahi Mahi, Lettuce, Pickled Red Cabbage, Mango, Spicy Aioli

LITTLE GOOD HARBOUR THAI CURRY 48

Lime Scented Basmati Rice, Pineapple Chutney, Roasted Coconut

STEAK AU POIVRE “CREEKSTONE FARMS” 105

10 oz Ribeye, Frites, Arugula, Pepper Sauce

LITTLE GOOD HARBOUR EXTREME BLACK ANGUS BURGER 58

Lettuce, Tomato, Red Onion, Bacon, Cheddar, Sticky Onions

3 COURSE MENU \$130

Starter/Main/Dessert

** Spicy Lobster Risotto and Shellfish Broil \$10 Supp*

** Steak Au Poivre \$20 Supp*

(GF) - Gluten Free



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PANKO CRUSTED SOFT SHELL CRAB 44

Roasted Corn Chili Salsa, Popcorn, Lava Sauce

GRILLED OCTOPUS (GF) 48

Spicy Chorizo Sausage Sauce, Olives, Beans, Capers, Tomato, Red Onion

“PIRI PIRI” JUMBO SHRIMPS (GF) 54

Minted Lime Yogurt, Roasted Pineapple Salsa

SCORCHED BURRATA 48

Crisp Parma Ham, Tomato Jam, Basil Syrup, Balsamic Reduction

SPICY TUNA TARTARE 50

Wasabi Mayonnaise, Radish, Sesame Seeds, Candied Coconut

SMOKED SALMON CARPACCIO 54

Caperberry, Lemon Oil, Chives, Cream, Dill, Red Onion

FLYING FISH DUO 46

Pate & Crisp Fried, Sriracha Mayo, Mango Pearls

SALADS

FISH POT CAESAR 38

Garlic Croutons, Cherry Tomato, Parmesan

BEET ‘n’ GOATS CHEESE 48

Orange, Toasted Almonds, Herb Oil, Balsamic Reduction

PAN SEARED ATLANTIC SALMON 54

Soba Noodles, Pickled Cucumbers, Sweet Chili Soy Aioli

PROSCIUTTO PLATTER 48

Poached Pear, Gorgonzola Honey Mustard, Balsamic

WATERMELON, FETA & QUINOA 42

Tapenade, Red Onion, Cucumber, Mint

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THE FISH POT FISH ‘N’ CHIPS 78

Beer Battered Cod, Tartare Hollandaise

SEAFOOD “CIOPPINO” 84

Tomato Sauce, Grilled Garlic Bread, Aioli

ROASTED CAJAN CAULIFLOWER 64

Israeli Cous Cous, Almonds, Raisins, Tangy Tomato Jam, Mint Yogurt

LITTLE GOOD HARBOUR THAI CURRY 48

Lime Scented Basmati Rice, Pineapple Chutney, Roasted Coconut

“AUSSIE” CHICKEN PARMA 72

Fried Chicken Breast, Tomato, Parma Ham, Mozzarella, Parmesan, Buttered Spaghetti

SLOW COOKED AUSTRALIAN BEEF CHEEKS 100

Herb Mash, Roasted Carrots, Charred Red Onions

BRAISED LAMB SHANK 86

Black Olive Mash, Braised Lentils, Sun Dried Tomato

BBQ BABY BACK RIBS 84

Buttered Corn Cob, Bacon Crumble, Spiced Popcorn

3 COURSE MENU \$130

Starter/Main/Dessert

**Beef Cheeks \$20 Supplement*

**Spicy Lobster Risotto, Shellfish Broil \$10 Supplement*

(GF) - Gluten Free