



FISH HOUSE

— STEAK & GRILL —

LAND OR SEA TASTING MENU

LAND

Wagyu Cornet

Granite Belt Wagyu, Sliced & Seared,
Smoked Chilli Teriyaki Glaze Nigiri (GF, DF)

Grilled Wagyu Fat Toast, Diced F4
Wagyu Sirloin, Wasabi, Pickles & Wagyu Jus

Beef Tataki, Spring Onion, Garlic Shoot,
Roasted Mushroom, Mushroom Ponzu (DF)

100g Sanchoku Pure Wagyu Rib Fillet MB10+,
400+ Day Grain Fed, QLD

Tokyo Gateau – Flourless Choc Torte,
Matcha Ice Cream, Strawberry,
Matcha White Choc Crumb (GF)

Petit Fours

SEA

Mooloolaba Tuna Cornet

Ora King Salmon, Finger Lime,
Caper Nigiri (GF, DF)

Poached Mooloolaba King Prawn,
Wasabi, Yuzu, Pickled Eschalot, Thai Basil,
Coriander, Prawn Bisque (GF)

Quick Smoked Mooloolaba Yellowfin Tuna Sashimi,
Leek and Wasabi Puree, Tosazu Sauce (GF)

Peachester Honey &
Miso Glazed Toothfish (GF)

Fish House Pavlova, Chestnut, Persimmon,
Citrus & Lemon Palm (GF)

Petit Fours

Our Land and Sea Tasting Menu is designed for the whole table, allowing our kitchen to perfectly pace each course and create a seamless shared experience.

We look forward to taking you on a memorable culinary adventure.

\$159

\$279 with matching wine (includes: 3 x half glasses + 45ml dessert wine)

BREAD

Daily In-House Baked Sourdough, Whipped Miso Butter or Pepe Saya Butter

15

Selection of OYSTERS (SHUCKED DAILY) (order in 3, 6 or 12)

We source the finest oysters from selected farms across Australia, chosen for seasonality and quality.

(each order includes all varieties excluding double smoked bacon)

7.5ea

Yuzu, Lemongrass, Kaffir Lime, Negi (GF, DF)

Tosazu, Finger Lime (DF)

Cucumber & Pickled Ginger Mignonette (GF, DF)

Double Smoked Bacon, Tonkatsu Sauce, Tabasco (GF, DF)

8.5ea

CAVIAR

Sturia Oscietra Caviar Cornet, Crème Fraîche, Chive - 3g

30

Sturia Oscietra Caviar (Bordeaux, France), Blini, Crème Fraîche - 5g

45

Sturia Oscietra Caviar (Bordeaux, France), Blini, Crème Fraîche - 15g Tin

115

Kaviari Oscietra Caviar, Blini, Crème Fraîche - 20g Tin

105

NIGIRI (2 PCS)

Yuzu Glazed Mooloolaba Yellowfin Tuna, Yuzu Kosho, Avocado & Finger Lime (GF, DF)

19

Ora King Salmon, Finger Lime, Caper (GF, DF)

19

Fraser Island Spanner Crab, Yuzu Miso, Green Apple, Salmon Caviar (GF, DF)

19

Granite Belt Wagyu, Sliced & Seared, Smoked Chilli Teriyaki Glaze (GF, DF)

19

COLD BAR + SASHIMI

Tuna or Wagyu Tartare Cornet (min order 2)

8ea

Wagyu Tartare, Confit Spring Onion, Roasted Chilli Oil, Black Garlic, Wasabi Emulsion,
Lotus Root Crisps (GF, DF)

29

Mooloolaba Tuna Tartare, Fermented Chilli Emulsion, Tobiko, Yuzu Gel, Chives & Puffed Rice (GF, DF)

29

Quick Smoked Mooloolaba Yellowfin Tuna Sashimi, Leek and Wasabi Puree, Tosazu Sauce (GF)

35

Mooloolaba Yellowfin Tuna Sashimi, Ponzu Compressed Watermelon, Cucumber, Yuzu, Tosazu (DF)

35

Hiromasa Kingfish and Hokkaido Scallop Ceviche, Green Tomato, Spring Onion,
Lime, Chilli, Coriander (GF, DF)

35

Sashimi Plate - Mooloolaba Yellowfin Tuna, Hiromasa Kingfish, Ora King Salmon, Hokkaido Scallop (DF)

85

Fish House Seafood Platter (to share) - 6 SA Oysters, Hiromasa Kingfish and Hokkaido Scallop
Ceviche, Ora King Salmon, Mooloolaba Yellowfin Tuna, 6 Mooloolaba King Prawns (DF)

MP

SMALL PLATES

Edamame, Fish House Wasabi Salt (GF, DF)	10
Vegetable Spring Rolls, Fish House Sweet & Sour Sauce (min order 2) (DF)	8ea
WA Lobster Roll, Cocktail Sauce, Iceberg, Yuzu, Sesame & Dill	24
Crispy Tempura Mooloolaba Prawns, Fermented Chilli (DF)	30
Poached Mooloolaba King Prawn, Wasabi, Yuzu, Pickled Eschalot, Thai Basil, Coriander, Prawn Bisque (GF)	30
Tempura Fioretti, Japanese Curry Emulsion, Yuzu, Daikon & Coriander (DF)	35
Pan Seared Hokkaido Scallops, Roasted Corn, Chilli, Pickled Onion, Radish, Miso Sweet Corn Velouté (GF, DF)	39
Beef Tataki, Spring Onion, Garlic Shoot, Roasted Mushroom, Mushroom Ponzu (DF)	35

MAINS

WA Lobster, Sake & Sudachi Beurre Blanc, Ikura, Tobiko, Chive (GF)	MP
Market Fish, Yuzukoshu Beurre Blanc, Pickled Fennel, Ginger, Sesame Seeds, Dill (GF)	MP
Peachester Honey & Miso Glazed Toothfish (GF, DF)	78
WA Lobster, Spaghetti, Lemongrass, Kaffir Lime & Ginger Infused Lobster Bisque	59
150g Braised & Glazed Grass-fed Angus Short Rib, Ginger Pepper Sauce, Sesame (DF)	40

WAGYU TASTING EXPERIENCE - \$199

100g Pure Black Wagyu Rib Fillet, Certified F1 Wagyu (Tasmania), MB9+, 250+ Day Grain Fed
100g Sanchoku Pure Wagyu Rib Fillet (Queensland), MB10+, 400+ Day Grain Fed
100g A5 Fullblood Kagoshima Wagyu Sirloin (Japan), MB10+, 600+ Day Grain Fed

FROM THE GRILL

250g Purebred Black Angus Eye Fillet, 150 Day Grain Fed, Darlington Point, NSW	62
300g Purebred Black Angus Scotch Fillet, 150 Day Grain Fed, Darlington Point, NSW	69
250g Wagyu Rump Cap MB5+, Grain Fed, Diamantina, QLD	59
300g Wagyu Sirloin MB+4, Grass & Grain Fed Diamantina, QLD	79
100g A5 Fullblood Kagoshima Wagyu Sirloin (Japan) MB10+, 600+ Day Grain Fed	95
200g A5 Fullblood Kagoshima Wagyu Sirloin (Japan) MB10+, 600+ Day Grain Fed	175
<i>A5 Kagoshima Wagyu - Japan's Highest Grade of Beef</i>	
300g Pure Black Wagyu Rib Fillet, Certified F1 Wagyu, MB9+, Grain Fed Min 250 days, Tasmania	115
<i>Ultra-high marbling with a silky, buttery texture that melts in your mouth</i>	
200g Sanchoku Pure Wagyu Rib Fillet MB10+, 400+ Day Grain Fed, QLD	99
400g Sanchoku Pure Wagyu Rib Fillet MB10+, 400+ Day Grain Fed, QLD	189
<i>Boutique artisan-crafted (Pure Kuroge Bloodlines) Wagyu. Extraordinary Marbling, Fine Silky Texture. Grand Champion - 2025 Wagyu Branded Beef Competition (WBBC)</i>	
300g Minimum 30 Day Dry Aged Purebred Black Angus Scotch Fillet, 150 Day Grain Fed, Darlington Point, NSW	95
<i>Concentrated beef flavour with subtle nutty undertones and a buttery texture.</i>	
1.2kg Grain Fed Black Angus Tomahawk, Hunter Valley, NSW (ideal for sharing)	160
<i>Our signature Tomahawk is cooked to order for optimal tenderness and flavour. Please allow min 30 minutes preparation time</i>	

CONDIMENTS

Fish House Steak Sauce (DF)	6
Wagyu Jus (GF, DF)	6
Native Pepperberry, Pink & Black Peppercorn Jus (GF, DF)	7
Pickled Ginger & Garlic Shoot Jus (GF, DF)	6
Creamy Horseradish (GF)	6
Dijon Mustard Hot English Mustard (GF, DF)	2

SIDES

Pak Choi, Bok Choy, Kai Lan, Pickled Chilli, Garlic Shoot & Sesame (GF)	16
Grilled Asparagus, Truffled Pecorino (GF)	22
Peachester Honey Glazed Carrots, Sesame (GF)	18
Mac & Cheese	16
Wagyu Fat Sushi Rice (GF, DF)	12
Butter and Soured Cream Mash (GF)	16
Twice Cooked Kipfler Potatoes, Seaweed Salt, Chives (GF)	16
Shoestring Fries (GF, DF)	14
Fried Eggplant, Macadamia Miso, Chilli, Ginger, Coriander, Daikon, Sesame & Maple Ponzu (DF)	18
Chopped Salad, Iceberg, Tomato, Red Onion, Crispy Bacon, Blue Cheese Ranch (GF)	24
Sugar Loaf Cabbage, Carrot, Bean Sprout, Coriander, Thai Basil, Mint, Roasted Cashew, Maple Ponzu (GF)	20

DESSERTS

Tokyo Gateau – Flourless Choc Torte, Matcha Ice Cream, Strawberry, Matcha White Choc Crumb (GF)	22
Vanilla Baked Cheesecake, Suntory Toki Japanese Blended Whisky Caramel	22
Fish House Pavlova, Chestnut, Persimmon, Citrus & Lemon Palm (GF)	22
Matcha Ice Cream (GF)	15
Black Sesame Ice Cream (GF)	15
Yuzu Sorbet (GF, DF)	15

Please advise your waiter of any allergies prior to ordering

A surcharge of 17% applies on public holidays | One bill per table | 10% surcharge weekends
1.35% surcharge on all card charges