

## Review – The Fishmonger’s Wife from [www.sofix.com.au](http://www.sofix.com.au) 24/3/09

As a boy who was both rural and catholic, Friday was my favourite day of the week thanks to the seafood van that home delivered fresh fish. And ... my Mom could cook. Later, boarding school ruined the fantasy with fish-cakes so dry and miserable that I am sure it took a special kind of effort to create them: those cooks despised either boys or youth ... probably both.

Thirty-odd years on I find the same kind of dichotomy: a ridiculous number of incredibly dull fish and chip shops (possibly manned by ex-boarding school employees) and a slowly increasing handful that are serious about fish and how it is cooked.

*The Fishmonger’s Wife* is one of the latter ... perhaps even one of the torch-bearers.

Let’s, from the outset, deal with the chips; they are your everyday average chip and a country-mile below the dizzy heights that some of their seafood reaches. They aren’t bad chips ... simply ordinary. The fish is a different matter entirely.

*The Fishmonger’s Wife* has the usual choice of fish fillets (whiting, cod, flake) as well as barramundi, salmon and dory; available grilled, crumbed or beer-battered and served with chips, rice and/or salad. Then there’s the specialty stuff; teriyaki salmon, Cajun & lemon cod, grilled Moroccan barramundi, Tahitian lime & coconut-cream dory, Chaing-mai barramundi ... the list goes on.

It’s good; really good.

The fish is fresh and carefully handled and the various treatments (or at least the few I sampled) are flavoursome, punchy and reasonably true to their origins.

For those not into fish there are the usual offerings of calamari, prawn cutlets, potato scallops, etc, as well as an innovative salad selection and a few burgers.

Their website states they won 'Australia’s Best Fish & Chip Shop 2008'. Under what auspices it doesn’t say, but after sampling a decent cross-section of its wares I don’t really care: the place has earned it.

### Rating (out of five)

Food: 3.5

Drinks: N/A

Ambience: 3

Service: 3.5

*The Fishmonger’s Wife*, 83 – 93 Lytton Road, East Brisbane. Call 07 3891 6464. Open for lunch and dinner seven days a week.

Words by Tony Harper