

## Beer, Wine + Cider Menu

BOTTLE

### BEERS + CIDERS

<b>Mountain Goat Organic Steam Ale</b> (Victoria) a certified organic ale, full flavoured with a crisp, lightly hopped taste	7.90
<b>Vale Pale Ale</b> (South Australia) Voted NO 1 for pale ales	6.90
<b>Victoria Bitter</b> (VIC)	5.90
<b>Little Creatures Pale Ale</b> (Western Australia)	6.90
<b>Peroni Leggera</b> (Italy) light crisp low carb mid strength	6.90
<b>James Boags Premium Light</b> (Tasmania)	5.90
<b>Saxton Apple Cider</b> (NZ) Lightly carbonated, with no additives, no preservatives and no added sugar, this is the perfect drink for those who love a quality cider - Gluten Free!	6.90
<b>Saxton Pear Cider</b> (NZ) Just can't go past this brilliant cider producer, a great crisp taste, perfect with fish and chips - Gluten Free!	6.90

### SPARKLING WINE

<b>Freixenet Cordon Negro Piccolo 200ml</b>	per piccolo	8.80
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### WHITE WINES

	GLASS	BOTTLE
<b>2016 New School Semillon Sauvignon Blanc Glass</b> (Margaret River) a light <i>organic</i> wine with a crisp and refreshing blend of tropical fruits with grassy overtones	6.90	28.00
<b>2015 Clown Fish Sauvignon Blanc Semillon</b> (Margaret River) this <i>organic</i> wine is a classic blend with fruit aromas in a crisp finish, delightful with seafood	7.50	32.00
<b>2015 Gardners Ground Chardonnay</b> (Canowindra NSW) An <i>organic</i> straw gold coloured wine exhibiting wonderful fruity mouth with a creamy butterscotch finish per glas	7.50	32.00
<b>2016 Highgate Sauvignon Blanc Glass</b> (Marlborough, NZ) The palate is long and rounded, retaining lovely fresh tropical fruit with a dry finish	7.90	34.00
<b>2015 Castel Pietra Pinot Grigio</b> (Trentino, ITALY) Elegant, dry white with apple and banana fruit aromas, floral lift in the mouth, and a clean, crisp finish	7.90	34.00

### RED WINES

<b>House Red – Merlot</b> a light styled wine, showing vibrant blackberry and dark chocolate; complemented by a lush, soft palate.	6.90
<b>2014 Jacob's Creek Shiraz Cabernet</b> (South Australia) medium bodied with flavours of plum and hints of peppery spice	per 187ml bottle 7.50

BYO Bottled Wine Only Corkage \$3 per wine glass.  
15% Surcharge on Public Holidays. 10% Sunday Surcharge.

## Beverages (Skinny & Soya available)

REG LARGE

<b>Coffee + Tea</b> cappuccino, latte, flat white, long black, short black, macchiato, earl grey tea, english breakfast tea	3.30	3.80
<b>Mocha, Chai Latte, Affogato</b>	4.60	
<b>Hot Chocolate</b>	4.60	
<b>Milkshakes</b> chocolate, vanilla, strawberry, caramel	4.90	
<b>Thickshakes</b> chocolate, vanilla, strawberry, caramel	5.90	
<b>Iced Coffee or Chocolate</b>	5.90	

## Desserts

<b>Sticky Date Pudding</b> served with a rich hot caramel sauce and vanilla ice cream	7.95
<b>Chef Steve's Special</b> changes regularly depending on what's in season, just ask!	7.95
<b>Battered Mars Bar</b> a deliciously light sweet batter, gooey caramel chocolate melted mars bar with vanilla icecream	4.80



## Dine in Menu

### DINING HOURS

7 days a week | 12pm – 8.00pm

FULLY LICENSED. TAKE AWAY & CASUAL DINING.

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## Entrées + Snacks

	SML	LGE
<b>Salt, Pepper + Garlic Calamari</b> tender strips lightly dusted in our own blend	14.90	17.90
<b>Grilled Spicy Thai Octopus</b> marinated for hours in thai flavours	13.90	15.90
<b>Garlic Prawns</b> very garlicky	9.90	18.90
<b>Fresh Salmon Patty</b> served with a tangy dill yogurt sauce		10.90 (ea)
<b>Crumbed Calamari Rings</b>	1.00 (1)	5.95 (6)
<b>Thai Fish Cakes</b> house made with fresh Australian fish	2.45 (1)	9.80 (4)
<b>Crumbed Prawn Cutlet</b>		2.95 (ea)
<b>Sea Scallops</b> grilled, crumbed or battered		2.95 (ea)
<b>Vegetarian Samosa</b>		5.40 (6)

## Chips

	REG	BEER/BAT
<b>Mini</b> (1 serve)	3.95	4.95 bb
<b>Regular</b> (1-2 serves)	4.95	5.95 bb
<b>Large</b> (2-3 serves)	6.95	8.95 bb
<b>Hand Made Potato Scallops</b>	1.50 (1)	
<b>Fragrant Jasmine Rice</b>	2.95	

## Salads

	SML	MED	LGE
<b>Greek</b> w/ herbed pesto dressing	6.95	7.95	9.95
<b>Baby Spinach &amp; Sweet Potato</b> w/ honey mustard dressing	6.95	7.95	9.95
<b>Salad of the Day</b> (just ask!)	6.95	7.95	9.95

## Sauces

<b>Tartare, Sweet Chilli, Tomato, BBQ, Vinegar, Dill Yoghurt</b>	0.75
<b>House made Aioli</b> (free range eggs!)	1.00

Australia's best Gourmet Fish & Chips –  
5 star meals cooked and prepared by top Chefs  
for you at takeaway prices!!

15% Surcharge on Public Holidays. 10% Sunday Surcharge.

## Fish

	P/SERVE	+CHIPS	+CHIPS SALAD
Choice of fish grilled, Japanese Bread Crumbed, French Beer Battered or Gluten Free Batter			
<b>Cod (hoki)</b> NZ	8.95	12.90	19.85
<b>Fresh Flake (mako shark)</b> AUST	8.95	12.90	19.85
<b>Hand Crumbed Whiting</b> (5)	11.90	15.85	22.80
<b>Hand Crumbed Whiting</b> (1)	2.50		
<b>Fresh NT Barramundi</b> AUST	13.95	17.90	24.85
<b>Fresh King Snapper</b> AUST	14.95	18.90	25.85
<b>Fresh Atlantic Salmon</b> AUST	13.95	17.90	24.85
<b>Fresh Fish of the Day</b>	POA	POA	POA

## Fish Mains

	P/SERVE	+CHIPS	+CHIPS SALAD
<b>KING SNAPPER AUSTRALIAN</b>			
<b>Fresh Fillet</b>	14.95	18.90	25.85
<b>Lemongrass</b> grilled a refreshing mix of lemongrass & thai herbs	15.95	19.90	26.85
<b>Tahitian Lime &amp; Coconut Marinated</b> grilled a sublime mix of luscious coconut, fresh lime & sweet chilli	15.95	19.90	26.85

## BARRAMUNDI AUSTRALIAN FRESH

<b>Fresh Fillet</b>	13.95	17.90	24.85
<b>Moroccan</b> grilled Rich, aromatic spices of cumin, cinnamon & more	14.95	18.90	25.85
<b>Mediterranean Herb</b> grilled a crust of fresh herbs & garlic	14.95	18.90	25.85
<b>Pesto</b> crumbed cashew and basil pesto tossed through Japanese bread crumbs	14.95	18.90	25.85

## FRESH ATLANTIC SALMON TASMANIA

<b>Fresh Fillet</b> grilled	13.95	17.90	24.85
<b>Teriyaki</b> grilled japanese inspired, ginger & mirin infused	14.95	18.90	25.85
<b>Dukkha Crusted</b> grilled an aromatic crust of toasted nuts, spices, and herbs	14.95	18.90	25.85

## COD NEW ZEALAND

<b>Fresh Fillet</b> grilled	8.95	12.90	19.85
<b>Wild Wattleseed</b> crumbed delicious coconut, fresh lime and roasted wattleseed in japanese bread crumbs	12.90	16.85	23.80

## Specialty Seafood

	P/SERVE	+CHIPS	+CHIPS SALAD
<b>Salt, Pepper + Garlic Calamari</b> tender strips lightly dusted in our own blend	14.90	18.85	25.80
<b>Spicy Thai Octopus</b> marinated for hours in thai flavours	13.90	17.85	24.80
<b>Grilled Fresh Atlantic Salmon Patty</b> a delicious blend of diced salmon & dill lightly grilled	11.50	15.45	22.40
<b>Grilled Garlic Prawns</b> (small) very garlicky!	9.90	13.85	20.80
<b>Seafood Basket</b> (1 adult) 4 crumbed whiting, 3 calamari, 2 prawns, chips, lemon + sauce	19.90		
<b>Red Thai Coconut Curry</b> with fresh fish and steamed jasmine rice	17.90		

## Chicken & Beef

	+CHIPS	+CHIPS SALAD
<b>MSA Prime Reef n Beef</b> 200g rib fillet, garlic prawns	19.95	26.60
<b>200g MSA Prime Rib Fillet</b>	15.95	22.60
<b>Crumbed Chicken Schnitzel</b>	13.85	20.80

## Burgers (until 4pm only)

	P/SERVE	+CHIPS
<b>Hearty Rib Fillet Burger</b> served with BBQ sauce	8.50	11.80
<b>Country Style Bacon &amp; Egg Burger</b> served with BBQ sauce	7.50	10.90
<b>Chicken Schnitzel Burger</b> served with aioli	8.50	11.80
<b>Atlantic Salmon Patty Burger</b> served with dill yoghurt	12.90	16.30
<b>Battered or Crumbed Fish Burger</b> served with tartare sauce	9.45	12.85
<b>Grilled Fish Burger</b> served with tartare sauce	8.45	11.85

## Kids Meals

	+CHIPS
<b>Calamari + Chips</b> 3 deliciously tender crumbed calamari rings and chips	6.45
<b>Whiting + Chips</b> 2 crumbed whiting fillets and chips	6.95
<b>Grilled Cod + Chips</b> a tasty grilled cod fillet and chips, this can be GF just ask!	8.95
<b>Chicken Schnitzel + Chips</b> tender chicken breast hand crumbed and chips	8.95