

FICH



SNACKS

LIVE OYSTERS	1/2doz \$35 / 1doz \$58
ALBACORE TUNA CEVICHE	\$24
Red onion, red capsicum, edamame, coriander, crispy corn, leche de tigre, rye crackers	
RAW TACO	\$8 EA
Raw fish, lettuce, purple cabbage, crispy corn, coriander dressing	
FISH TACO	\$8 EA
Beer battered ling, tortilla, cucumber, tomato, tartar sauce, lime	
HERVEY BAY SCALLOP TOSTADA	\$7 EA
Corn tortilla, avocado, charred tomato salsa, pickled onion	
HERVEY BAY SCALLOP	\$7 EA
Garlic seaweed butter, egg noodles, chives	
VEGETABLE PAKORA	\$6 EA
Fich dip, tobiko	
FICH POTATO SCALLOP	\$3 EA
Sebago potato, fich salt	
FICH POPCORN	\$18
Maple & sriracha sauce, green shallots, sesame seeds	
GRILLED OCTOPUS SKEWER	\$10
Molho Verde	

DINE IN

MAINS

LING FISH N' CHIPS	\$20
Beer battered ling, chips, tartar sauce	
CALAMARI N' CHIPS	\$20
Crumbed calamari rings, chips, tartar sauce	
SMOKED EGGPLANT	\$19
Potato crisps, piri piri sauce, coriander, shallot oil	
SOUTHERN FRIED LIN BURGER	\$22
Cos lettuce, tomato, pickles, red onion, cheddar, tartar sauce, milk bun, chips	
HUON SALMON POKE BOWL	\$23
Pearl barley, cucumber, seaweed, edamame, carrot, avocado, sesame, ginger pickles	
SPRING BAY MUSSELS	\$25
Sobrasada sauce, grilled bread	
PAN ROASTED CALAMARI	\$25
Red chilli, garlic, parsley, lemon, grilled flatbread	
STEAMED MONKFISH	\$30
Sesame soy sauce, steamed rice, shallots, coriander	
FICH SHISH	\$45
Monkfish with mixed spice marinade, flat bread, radish, dill pickles, chips, garlic sauce	
FICH SEAFOOD PLATTER	\$100
Fich dip, potato crisps, oysters, balmain bug, king prawns, grilled fish of the day, mussels, grilled squid, calamari rings, battered fish cocktails, condiments	

GRILLED FISH FILLETS

TASMANIAN SALMON	\$24
QUEENSLAND BARRAMUNDI	\$24
FISH OF THE DAY	MP

SIDES

BOWL OF CRUNCHY CHIPS	\$11
SWEET POTATO WEDGES	\$13
GRILLED FLATBREAD	\$3 EA
DEEP FRIED CAULIFLOWER	\$14
Romesco sauce	
ROASTED MUSHROOMS	\$14
Confit garlic, parsley, almonds	
GREEN SALAD	\$10
Mixed leaf, herbs, radicchio	
FICH CAESAR SALAD	\$12
Cos lettuce, egg, parmesan, croutons, anchovy mayo	
CHOPPED SALAD	\$12
Tomato, cucumber, calamata olives, red onion	
FENNEL SALAD	\$12
Wild rocket, fennel, radishes, zucchini, pumpkin seeds	

EXTRAS

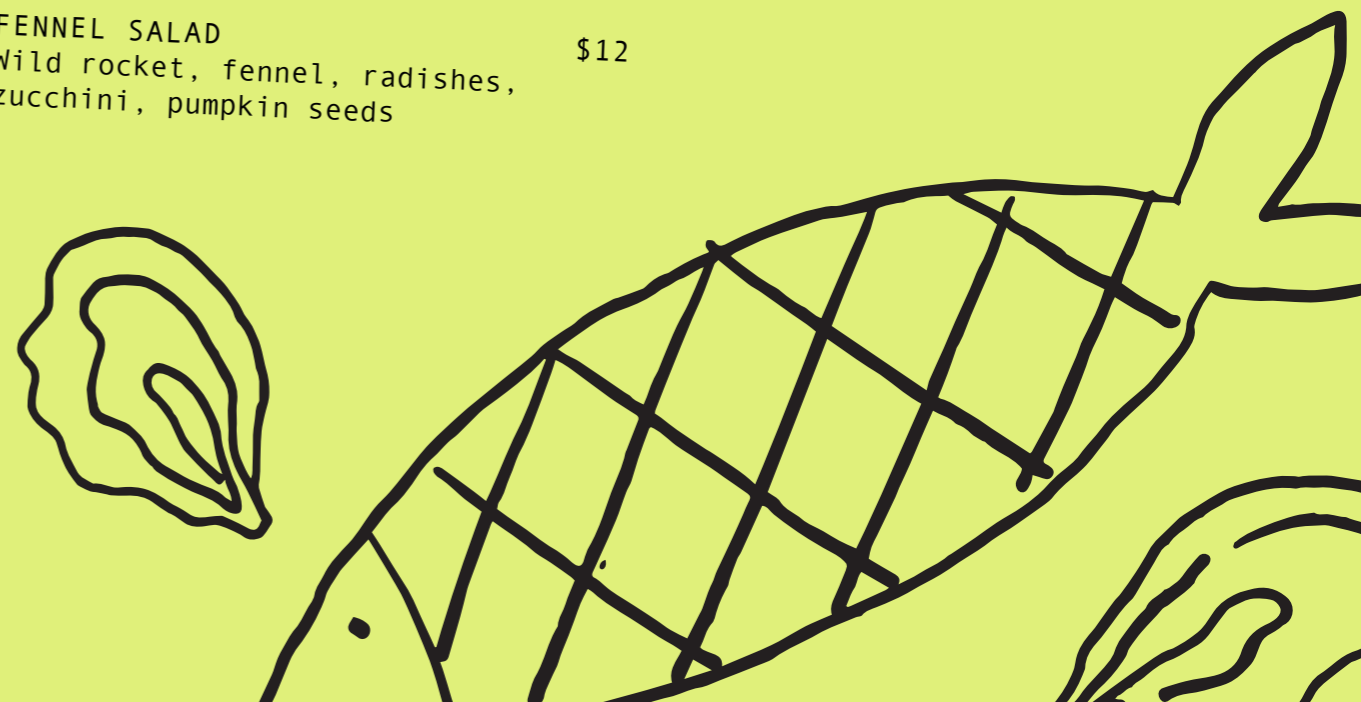
AIOLI MAYO	\$3
PIRI PIRI SAUCE	\$3
PIRI PIRI MAYO	\$3
HOUSE TARTAR SAUCE	\$3
GARLIC SAUCE	\$3
COCKTAIL SAUCE	\$3

DESSERTS

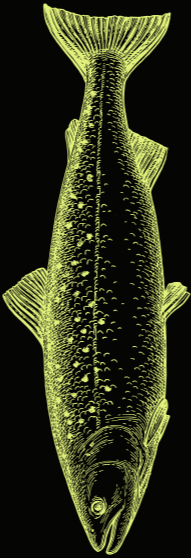
SWEET BELEM PORTUGUESE CUSTARD TART	\$5
TIRAMISU	\$12
Chocolate rice milk ice cream	
LIME MOUSSE & COCONUT CAKE	\$14
Chocolate rice milk ice cream	
CRÈME CARAMEL	\$10
Chantilly cream	

Our menu is inspired by foods we love to eat and share with our friends and family. At Fich we focus on sustainable Australian and New Zealand seafood combined with seasonal local fresh produce. Set menu also available for larger groups. 10% service charge of the total bill will automatically be applied to groups of 8 or more. 1.35% Credit Card Surcharge (AMEX 1.65%)

Gluten free options available upon request.



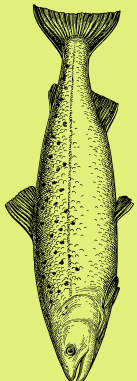
THE FRESHEST

F  ICH

IN THE

inner west

FISH



SPARKLING / CHAMPAGNE (G) / (B)

SAM MIRANDA PROSECCO King Valley, VIC	\$13 / \$52
DUB STYLE VIOGNIER SPARKLING 330ml, McLaren Vale, SA	\$15
BRUNO PAILLARD ROSE 1ER CUVÉE 375ml, France	\$75

WHITE

QUENARD VIEILLES VIGNES CHIGNIN SAVIOE France	\$14 / \$60
CA ERTO SOAVE Veneto, Italy	\$12 / \$42
MIKE PRESS CHARDONNAY Adelaide Hills, SA	\$9 / \$38
C.A.I RIESLING KABINETT Mosel, Germany	\$12 / \$42
KT '5452' RIESLING Claire Valley, SA	\$13 / \$58
PETIT VERUM VERDEJO ORGANIC Claire Valley, SA	\$10 / \$40
SPRING & SEED PINOT GRIGIO McLaren Vale, SA	\$9 / \$38

ROSÉ

KT ROSA Clare Valley, SA	\$10 / \$40
DOMAINE DES BLAIS Provence, France	\$58

SKIN CONTACT

LIBIAMO FIELD BLEND New Zealand	(G) / (B) \$13 / \$58
------------------------------------	--------------------------

RED

BOSWORTH, PINOT NOIR McLaren Vale, SA	\$13 / \$58
MALENCHINI CHIANTI Toscana, Italy	\$12 / \$52
PETIT VERVM TEMPRANILLO Spain	\$14 / \$60
DOMAINE NATURALISTE CABERNET SAUVIGNON Margaret River, WA	\$13 / \$58
TAPADA DE VILLAR Alentejo, Portugal	\$38
SPRINGS ROAD SHIRAZ Kangaroo Island, SA	\$14 / \$60

DESSERT

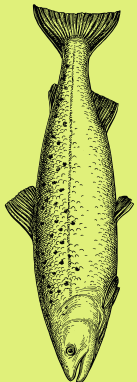
SAM MIRANDA MOSCATO King Valley, VIC	\$12 / \$48
CHATEAU LA CAUSSADE Bordeaux, France	\$10 / \$45

BYO

WINE ONLY - PER BOTTLE	\$15
------------------------	------



FISH



BEER

CASCADE LIGHT Tasmania	\$7
SUPERBOCK Portugal	\$9
GRIFTER PALE ALE Sydney	\$8
CORONA Mexico	\$9
LORD NELSON 3 SHEETS PALE ALE Sydney	\$10
APPLE CIDER	\$10

SOFT

PUREZZA SPARKLING WATER (on tap) per person - unlimited	\$3.5
COKE	\$4.5
COKE ZERO	\$4.5
LEMONADE	\$4.5
LEMON LIME BITTERS	\$5.5
SUMOL Orange, Pineapple, Passionfruit	\$4.5
REMEDY KOMBUCHA Apple Crisp, Raspberry Lemonade, Wild Berry, Passionfruit, Peach, Mango Passion, Lemon Lime & Mint	\$5.5
ORGANIC JUICE Orange, Apple	\$5.5

SPIRITS

BELVEDERE VODKA Poland	\$10
TANQUERAY GIN London	\$9
FOUR PILLARS GIN Varra Valley, VIC	\$10
CAMPARI Italy	\$9
CAPTAIN MORGAN Caribbean	\$10
JOHNNY WALKER RED LABEL Scotland	\$9

COCKTAILS

NEGRONI Gin, Campari, Sweet Vermouth	\$15
APEROL SPRITZ Aperol, Prosecco, Soda Water	\$14
TATANKA Zubrowka Bison Grass Vodka, Cloudy Apple Juice	\$12

HOT DRINKS

ESPRESSO	\$3.5
LONG BLACK	\$4
COFFEE WITH MILK	\$4.5
TEA Green, Peppermint, Earl Grey, English Breakfast, Chamomile	\$4

