

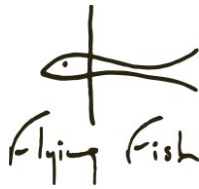


jones bay wharf, lower deck
19 - 21 pirrama road
pyrmont, new south wales
phone 02 9518 6677

 FlyingFishAU
 #flyingfish_au



to start

black pearl oscietra caviar (10g tin) crème fraiche and dutch pancakes 60

oysters

white soy & lime dressing 4.8 each
clair de lune, south coast, nsw
wagonga, south coast, nsw
little douglas, tas

sashimi

yellowfin tuna, ocean trout, sand whiting, kingfish, silver trevally, tuna maki rolls 35 / 65
spicy tuna hand roll, avocado, tobiko, miso paste 32
fresh soft shell crab hand rolls, avocado, tobiko 32

entree

marinated scarlet prawn, burrata and pan gratato 32
yellowfin tuna, fennel mousse, tomato ponzu, karkalla, puffed rice 35
jamon iberico, piel de sapo melon, whipped feta, hazelnut, black olive 32
salt baked celeriac, fresh truffle, goat's curd, crisp quinoa, nashi 29
ocean trout, jerusalem artichoke, mandarin, puffed wild rice 34
split king prawns, wakame butter, desert lime, macadamia 34
marron, charred cos, yuzu curd, finger lime, sea blight 45
charred octopus, confit potato, smoked creme fraiche, saltbush 32

whole/ live

victorian dusty flathead 45
western australian marron 45 each
northern territory mud crab 160 per kg

choose from

salt & pepper style, chinese vinegar
mandarin kosho butter
black pepper & curry leaf
singapore chilli

mains

line caught snapper fillet, drowned broccoli, dutch cream 46
roast barramundi fillet, parsley root, nettles, dashi, eggplant 45
hapuku fillet, burnt cabbage, koji butter, cime de rapa, smoked roe 46
garden beignets, balsamic field mushroom, black garlic 36
cape grim short rib, ginger soy glaze, yams, charred onion puree 48
1.3kg darling downs wagyu rib eye on the bone, cep cream (to share) 160

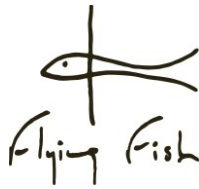
sides

baby cos lettuce salad 10
hand cut chips, chilli salt 12
green beans, almonds, garlic 12
roast beetroot, black vinegar, bacon 12
potato puree with black truffle 19

fasting menu

six courses 150
matching wine 90
sparkling/ still water 4.5 pp

please advise us of any allergies or dietary requirements.
although we will endeavour to accommodate your dietary requirements, some trace allergens may be present
valet parking twenty five dollars



desserts

charred lemon parfait, salted butter crumb, toasted meringue	21
mandarin custard, finger lime, buttermilk sorbet	22
strawberry, sheep's yoghurt mousse, salted shiso meringue	21
passionfruit soufflé, almond milk coulis, yoghurt sorbet	26
valrhona chocolate, malted barley, miso caramel	24

cheese

selection of cheeses, seasonal accompaniments	
per cheese	15
selection of five cheeses	48

shadows of blue, cow, pyrenees, vic
holy goat 'la luna' surface ripened, goat, sutton grange, vic
maffra cheddar, cow, tinamba, vic
brillat savarin, surface ripened, cow, normandy, fr
époisses, wash rind, cow, burgundy, fr

dessert wine

13 Mcleish Estate Botrytis Semillon, Hunter Valley, NSW	16
17 Elio Perrone 'Sourgal' Moscato d'Asti, Piedmont, Italy	19
10 Don David 'Late Harvest' Torrontés, Mendoza, Argentina	18
16 Josef Chromy Botrytis Riesling, Tamar Valley, TAS	19
Quinta do Noval Tawny, Douro, Portugal	16

coffee & tea

served with petit fours	
cinque stelle espresso by vittoria	7
tea by the rabbit hole organic	7
darjeeling	
english breakfast	
earl grey, calendula petals	
peppermint, pineapple	
ginger, cinnamon, honeybush	
lemon balm, chamomile, passionflower, lavender	
dragonwell green tea	

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