



Lunch and Dinner Menu
Flying Fish proudly supports Heartkids

Flying Fish Restaurant & Bar T: (02) 9518 6677 | **F:** (02) 9660 9026
Jones Bay Wharf, Lower Deck, 19-21 Pirrama Road, Pyrmont NSW 2009



Degustation

Minimum 2 people

Amuse-bouche

Flying Fish seafood tapas

Seared yellow fin tuna with ruby red grapefruit
and sweet pork crackling

Steamed blue eye with chicken consommé, chestnut mushrooms,
broad beans, black fungi and corn foam

Seared white scallops with boudin noir, carrot puree, grape
and pine nut dressing

Seared flathead fillets with scampi, jamon iberico
and Jerusalem artichoke

or

Mushroom-infused white Pyrenees lamb loin with braised shoulder,
roast garlic risotto and pea puree

Chilled cucumber soup with fromage blanc sorbet

Spanish Manchego with brioche, peppered pear,
hazelnuts and saba jelly

Dessert tasting plate

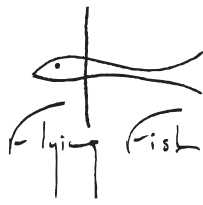
Coffee, tea and petit fours

150 per person

Wines to match, 70 per person

Due to extended number of courses we request that the whole table orders
the tasting menu

Available lunch until 2.30pm and dinner until 9.30pm



Oysters

4 each

All oysters are from "A" Grade waters, opened to order.
Served natural with red wine vinegar and black pepper granita

Clare de Lune, South Coast, NSW

Moonlight En Surface, South Coast, NSW

Virgin Coffin Bay, SA (Pacific)

In addition, we offer a daily selection
from other regions

Sashimi

Daily selections of sashimi grade fish
are available from the Raw Bar

Crustaceans

Seasonal crustaceans available
cooked in a number of ways

Salt and pepper

Deville

Ginger, Chillie, shallot

Black pepper curry leaf

Market Price Applies



Entrée

Flying Fish seafood tapas

30

Seared yellow fin tuna with ruby red grapefruit
and sweet pork crackling

32

Seared white scallops with boudin noir, carrot puree,
grape and pine nut dressing

30

Steamed whiting with vongole, spanner crab,
fennel and tarragon

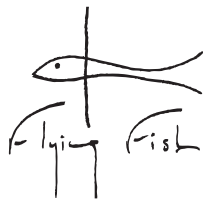
32

Grimand duck breast with foie gras terrine,
confit parsnip and buluga lentils

32

Celeriac and chestnut cannelloni
with turtle beans and peas

28



Main

Pan-roasted Kingfish with white anchovies,
tapenade and glazed pearl onions
42

Steamed blue eye with chicken consommé, chestnut mushrooms,
broad beans, black fungi and corn foam
44

Mushroom-infused white Pyrenees lamb loin with braised shoulder,
roast garlic risotto and pea puree
45

Sri Lankan devilled prawn curry with pumpkin and leek
malum, mint sambal and acharu
45

Cep-infused linguini with sautéed wild mushrooms,
white asparagus and parmesan wafer
39

Seared flathead fillets with scampi, jamon iberico
and Jerusalem artichoke

Side Dishes

Flying fish hand cut chips with chilli salt
10

Steamed beans with celery salt and extra virgin olive oil
10

Roasted Dutch carrots with raisins and Persian feta
10

Flying fish offers a complementary green leaf salad with main course

8% service charge for all tables of 9 or more guests



We can cater for most dietary requirements – please discuss with your waiter

Flying Fish does not allow BYO food or beverage

1.5% surcharge applies to all credit cards

8% public holiday surcharge applies

valet parking \$25 per car

Flying Fish cannot guarantee taxi pick up times