At Flying Fish we bring you the freshest seafood Fiji has to offer.

Working with Danny's Seafood, Nadi has enable us to bring you a consistent selection of crustaceans and the larger style predatory fish.

The fish are caught in the clean waters of the Fiji Islands. They are filleted in temperature controlled HACCP cool rooms and transported in chilled vans to the Resort.

Rather than asking for specific species we leave it up to the fisherman and Danny's Seafood to select the best.

Our delicious must try crabs and lobsters are supplied by our local fisherman.

Flying Fish

ENTREES	FJD	AUD .5724	NZD .7345
Confit of ocean trout w pressed cucumber, Freekeh, puffed skins and peas	34	19.50	25.00
Prawns and scallops w sushi rice, yuzu mayonnaise and green shallots	45	25.80	33.00
Squid ink linguini w local bugs shallots, lime and chilli.	39	22.30	28.60
Seared Yellow Fin tuna w sweet crackling pork and ruby grapefruit	35	20.00	25.70
Flying Fish seafood tapas	38	21.75	27.65
White Gazpacho w confit tomato, local avocado and pommes maxim	29	16.60	21.30
Boned pressed and rolled local baby chicken w French mushrooms, Israeli cous cous and verjus.	34	19.50	25.00

please advice your waithelp should you have any dietary requirement that we may be of assistance.



MAINS	FJD	AUD .5724	NZD .7345
King prawn tortellini w grilled tiger prawns, tomato sugo casa	68	38.90	49.90
Roast chicken breast, local beans, roast garlic glace carrots and port wine glaze	54	30.90	39.70
Wagyu sirloin w braised short ribs smoked potato puree and local mushrooms	89	50.90	65.40
Peter Kuruvita's butternut squash pumpkin curry w brinjal roti	45	25.80	33.00
Mahimahi curry w prawn savory rolls	59	33.80	43.30

please advice your waithelp should you have any dietary requirement that we may be of assistance.

CRUSTACEANS

Local crabs, lobsters and bugs are at market price and cooked one of three ways per kg

- Steamed w ginger chilli and shallots
- Flash fried w black pepper and curry leaf
- Salt and pepper

Subject to availability.

Please ask your waithelp for market price per kg when placing an order.

please advice your waithelp should you have any dietary requirement that we may be of assistance.



FIJI FRESH FISH SELECTION FJD AUD NZD .5724 .7345

200 grams portions of locally caught fish served in one of 3 ways

57 32.60 41.90

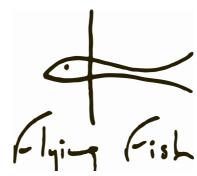
- SIMPLE grilled w lemon butter sauce
- CLASSIC dusted in hazelnuts w salt and pepper mash and veronique sauce
- FIJIAN STYLE cooked over volcanic rocks, served w lolo sauce and local spinach.

SIDES

15 8.60 11.00

- · Paris mash potato
- Chips w chilli salt
- Flying Fish mixed salad
- Pane Courgettes w chilli lime aioli

please advice your waithelp should you have any dietary requirement that we may be of assistance.



FLYING FISH DEGUST ATION MENU

FJD AUD NZD

.5724

.7345

Served in 5 courses

175 100.20 128.50

This menu is to be taken by the whole table.

Available from 6 - 9.30pm

Menu

Prawns and scallops w sushi rice, yuzu mayonnaise and green shallots

Squid ink linguini w local bugs, shallots, lime and chilli.

Seared Yellow Fin tuna w sweet crackling pork and ruby grapefruit

Choice of

Fijian fresh fish

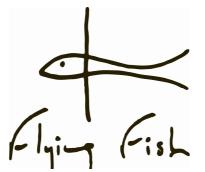
or

Wagyu sirloin w braised short ribs, smoked potato puree and local mushrooms

Flying Fish salad and fries for the table

Passion fruit and caramel semi freddo w lime yoghurt

please advice your waithelp should you have any dietary requirement that we may be of assistance.



DESSERT

FJD AUD NZD
.5724 .7345

Apple tarte tatin

w butterscotch sauce cinnamon ice cream

Warm chocolate torte banana bread, cookie dough ice cream and banana curd

Rhubarb and pear crumble w honey macadamia nut ice cream

Raspberry jelly w white chocolate mousse and pistachio

Passion fruit and caramel semi freddo w lime yoghurt

please advice your waithelp should you have any dietary requirement that we may be of assistance.



THE FLYING FISH STORY

FLYING FISH restaurant & bar situated at the maritime heritage site of lower Jones Bay Wharf, 19 - 21 Pirrama Road, Pyrmont, opened January 2004.

Operated under the direction of business partners and seasoned restaurateurs Peter Kuruvita and Con Dedes.

It's the sort of place you want to keep to yourself but it's also somewhere you want to tell everyone about because it's so unusual.

For all Sydney enquires Phone: +612 9518 6677 email: info@flyingfish.com.au website: www.flyingfish.com.au

