

Fish 2.0 and The Fish Girl
invite you to join us for a special

SEAFOOD EVENING

Canapé Menu

by Jake Nicolson,

Blackbird Bar and Grill, April 2nd 6pm

- ❖ **Ewan McAsh's Rock Oysters** *with native lime mignonette*
- ❖ **Blind shrimp cocktail** *on prawn crackers*
- ❖ **Cobia sashimi** *with miso cream and fresh wasabi on seaweed crackers*
- ❖ **Fraser Isle Spanner crab** *and celeriac remoulade on croute*
- ❖ **Crispy Leopard Shrimp dumplings** *with green tea salt*
- ❖ **Brik wrapped GT Prawns** *with lemon myrtle aioli*
- ❖ **Royal Red Prawn toasts** *with Wild Scampi Caviar*
- ❖ **Larb of pork** *and Ama Ebi iceberg lettuce cups*
- ❖ **Betal leaves** *with Scarlett Prawns and Triple Smoked Yarra Valley Caviar*
- ❖ **Ocean Grown Abalone**, *silken tofu and oyster mushroom ma po*
- ❖ **Beer battered Ocean Jacket** *with caper and herb mayonnaise*
- ❖ **Club sandwich** *with Australian Whip Lobster, gem lettuce and jamon on brioche*



Purchase tickets by
March 24 at www.fish20.org/brisbane

