



Fisherman's

Restaurant and Bar

Appetisers (All served with dipping sauces)

Tapas Small

(two bite size fish cakes, two bite size shrimp cakes with two spring rolls vegetable)

Tapas Large

(four bite size fish cakes, four bite size shrimp cakes, two spring rolls vegetable with tempura shrimp)

Tempura Shrimp or Squid

(deep fried with breadcrumbs coating)

Fish Cakes

(two fusion style cakes prepared with local fish, potato, herbs and a dash of curry paste)

Shrimp Cakes

(two fusion style cakes with shrimp, curry paste and Thai herbs)

Fish Cake and Shrimp Cake

(one of each shrimp and fish cake)

Spring Rolls Vegetable

(three deep fried rolls with vegetables, glass noodles filled in a thin pastry)

Salads

Mixed Salad

(lettuce leaves, tomato, cucumber, onion, mixed peppers and shredded green mango with homemade olive oil vinaigrette dressing)

Shrimp Salad

(pan fried fresh shrimp on a bed of mixed salad)

Seafood Salad

(shrimp, squid and fish pieces on a bed of mixed salad)

Seafood Curry Salad

(fusion style shrimp, squid and shells, pan fried in a mix of curry pastes with green cabbage, carrot, green mango, ginger & enoki mushroom)

Thai Food

Thai Salad Shrimp

(fresh shrimp with shredded green mango, cabbage, carrot, lime, corriander, lemon grass and chili)

Mixed Seafood

(squid, fish and shrimp)

Tom Yum Soup Shrimp

(traditional spicy soup with lemongrass and kaffir lime leaf)

Mixed Seafood

(squid, fish and shrimp)

Tom Kha Soup Shrimp

(coconut soup with Thai ginger galangal, no chili)

Mixed Seafood

(squid, fish and shrimp)

Thai Green Curry Soup (The mildest) or Thai Red Curry Soup

(The spiciest soup with vegetable)

Chicken and Vegetable

Mixed Seafood and Vegetable

(shrimp, squid and fish)

Penang Curry Vegetable

(Malaysian style curry with peanuts)

Chicken and Vegetable

Mixed Seafood and vegetable

(shrimp, squid and fish)

Massaman Curry Soup Chicken

(with peanuts and potato; little spicy, slow cooked, served limited portions)

Geng Som Fish or Shrimp

(local Thai orange flavoured, sour and spicy soup)

Duck Curry

(with tomato, pineapple, potato, grapes and lychees in a coconut curry soup)

Fried Chicken Cashew Nuts and Vegetables

Pat Phet Chicken or Mixed Seafood

(Fried with red curry)

Pat Ka Prao Chicken or Mixed Seafood

(Fried with chili and bas)

SEAFOOD

House Special Yellow Curry Crab

(Indian style sweet curry; a recipe from our chef's mother)

Seafood Curry

(king prawn, crab pieces, fish, squid, shells cooked in a coconut curry, our chef's signature pastes)

Tom Yum King Prawn

(king prawn cooked with young cocount and lemongrass; hot, spicy and sour soup)

Crab

(All served in their shells with crab crackers)

House Special Yellow Curry Crab

(Indian style sweet curry; a recipe from our chef's mother)

Crab Green Curry or Red Curry

Crab Nam Prik Pao Thai Chili Paste

Crab Garlic and Black Pepper Thai Style (fried)

Crab Whole Steamed

(served with Thai seafood dipping sauces on the side)

King Prawns

(All served in their shells)

King Prawn Yellow Curry

(Our House Special Indian sweet style curry)

King Prawn Green Curry or Red Curry 🌶️

King Prawn Nam Prik Pao

(With Thai Chili Paste 🌶️)

King Prawn Garlic and Black Pepper Thai style fried

King Prawns

(grilled served with Thai seafood dipping sauces)

Platters (All served in their shells)

SMALL PLATTER One whole steamed crab, one king prawn, fish fillet, squid and shells
(Grilled and served with Thai seafood dipping sauces <shells are clams or mussels if available>)

LARGE PLATTER Two whole steamed crabs, two king prawns, whole fish, squid and shells
(Grilled and served with Thai seafood dipping sauces)

Our platters are grilled on the bbq, simple style cooking, with seperate Thai style sauces
For more spicy sauce, please ask

Clams Local

Mussels Local or Imported from New Zealand

White wine, coconut cream, butter sauce

Chef's own style garlic, tamarind, tomato and mild curry powder

Pad krao pao chili and basil Thai style

Shrimp (All served in their shell)

Shrimp
(grilled served with Thai seafood dipping sauces on the side)

Squid

Squid
(grilled served with Thai seafood dipping sauces on the side)

Squid Garlic and Black Pepper fried Thai styl

Fish

Grilled or Pan Fried
(with sauces on the side)

White Snapper Whole or Fillets

Local Flat Silver Whole or Fillets

Barracuda Fillet
(wrapped in a banana leaf)

King Mackerel Steak

Steamed Thai Style Whole fish

(with lime, chili & coriander, takes longer to cook)

Red Snapper

White Snapper

Local Flat Silver

Deep Fried Thai Style Whole Fish

Red Snapper

White Snapper

Local Flat Silver

King Mackerel Steak

Select the fish of your choice from the list above

Thai Salad

(with green mango and green cabbage, in lime, corriander and chili dressing)

Sweet and Sour

(with vegetables)

Three Flavour Sauce

(spicy, sour and sweet)

Fried Garlic

(with Thai seafood dipping sauces on the side)

Spicy Curry

SETS - Grilled or Pan Fried

(All served with homemade sauces on the side)

Local flat silver fish fillet with a coconut curry and sweet peppers on top, served with rice

Barracuda fillet grilled in a spicy tomato paste, served with mango salsa and rice

Barracuda fillet, served with mixed salad and rice

Barracuda fillet, served mixed salad and french fries or sauteed potatoes

White snapper fillet, served mixed salad and rice

White snapper fillet, served mixed salad and french fries or sauteed potatoes

King Mackerel Steak grilled, served with mixed salad and rice

King Mackerel Steak grilled, served with mixed salad and french fries or sauteed potatoes

King Prawns, served with mixed salad and rice

King Prawns, served with mixed salad and french fries or sauteed potatoes

All our seafood is fresh and local, daily availability depends on the fishing boats.

Please note: All of our fishes are fresh and local, each fish have different textures and taste, please ask for more information