



Seaduction Hamper

Indulge in the finest local flavours with our Seaduction Hamper, designed to elevate any occasion. Packed with premium, fresh ingredients, this hamper offers a feast of mouthwatering selections, each crafted with care and inspired by the stunning beauty of the Whitsundays.

From succulent seafood to exquisite cheeses, this hamper is perfect for a gathering of friends or family, providing a stunning spread that will leave everyone wanting more.

Hors d'Oeuvres

Smoked Salmon Roulade

Delicately smoked salmon, filled with a citrus-caper-cream cheese blend, rolled in a medley of aromatic herbs.

Canapés

A selection of house-smoked delights, including crocodile, our irresistible trout dip, artisan meats, and crisp lavosh.

Main Event

Seaduction Seafood Board

A lavish display of prawns, bugs, freshly shucked oysters, caviar, wakame, and lemon, accompanied by a zesty seafood sauce and a refreshing garden salad dressed with finger lime and gin vinaigrette.

Dessert

Fruit & Cheese Platter

A curated selection of tropical fruits paired with international cheeses and an assortment of complementary condiments.

\$85.00/person for all of the above including FISHI cooler Bag (minimum 2 people)

Add-Ons to Your Hamper

Ceviche Plate

Fresh local fish marinated in a vibrant coconut-ginger-lime-coriander tiger's milk, served with crunchy blue corn chips.

Mixed Sashimi Plate

An exquisite array of finely sliced sashimi, highlighting the freshest catches of the day.

Alcoholic and non-alcoholic beverages available upon request



Cold Options

Charcuterie Board

(Serves 4 – 6 people, price subject to guest numbers)

A generous selection of artisan cured meats, cheeses, fresh seasonal fruits, nuts, and crackers. Ideal for sharing and perfect for a group setting.

Dressed Oysters with Wakame, Caviar, and Citrus Wasabi Vinaigrette

\$3.80 each

Freshly shucked oysters, topped with delicate wakame, luxurious caviar, and a tangy citrus wasabi vinaigrette.

Mixed Ceviche Plate

Kingfish & Salmon, served in an abalone shell

\$14.50 each

A refreshing mix of kingfish and salmon marinated in citrus and served in an elegant abalone shell for a sophisticated touch.

Prawn and Watermelon Salad with Orange Segments and Toasted Cashews

Serves 6-8

\$45

A vibrant and refreshing salad of juicy prawns, watermelon, orange segments, and toasted cashews, finished with a light dressing.

Bruschetta with Heirloom Tomatoes, Basil, EVOO, and Aged Parmesan on Toasted Flatbread

\$35

Toasted flatbread topped with sweet heirloom tomatoes, aromatic basil, extra virgin olive oil, and aged parmesan. A crowd-pleasing bite.

Mornay Scallop Flatbreads with Rocket & Asparagus

8 large or 12 small slices

\$45

Delicious flatbreads topped with creamy mornay scallops, fresh rocket, and tender asparagus for a savory bite.

Prawn & Mango Flatbread with Habanero Chili Jam, Cherry Tomatoes & Spanish Onion

8 large or 12 small slices

\$45

A zesty flatbread topped with prawns, sweet mango, spicy habanero chili jam, and fresh cherry tomatoes and Spanish onion.

Smoked Salmon Flatbread with Pesto, Rocket, Capers & Shaved Parmesan

8 large or 12 small slices

\$45

Smoked salmon atop a flatbread with fragrant pesto, peppery rocket, briny capers, and a sprinkle of shaved parmesan.



Whitsunday Wild Prawns with Seafood Sauce on a Toasted Baguette

\$15.00 each

Fresh, juicy Whitsunday wild prawns served on a toasted baguette with a creamy seafood sauce.

Smoked Salmon Roulade

\$3.00 each

Delicate smoked salmon, rolled with a citrus-caper-herb cream cheese, and crusted in fresh herbs for a flavourful and fresh bite.

Lobster Morsels on Betel Leaf with Nam Jim Dressing

\$6.00 each

Tender lobster morsels served on betel leaves with a zesty and aromatic Nam Jim dressing for an exotic touch.

On the BBQ (cook yourself)

½ Shell Scallops with Mornay Sauce

\$3.80 each

Fresh scallops served in the shell, topped with a rich and creamy mornay sauce.

Whitsunday Wild Reef Fish Skewers with Lemon & Parsley

\$5.50 each

Locally sourced reef fish, skewered with fresh lemon and parsley for a light and delicious offering.

Garlic & Chive Prawn Skewers

\$4.50 each

Juicy prawns marinated in garlic and chives, grilled to perfection on skewers.

Lemon Teriyaki Salmon Skewers

\$5.50 each

Succulent salmon skewers marinated in a tangy lemon and teriyaki sauce, grilled for a perfect smoky flavour.

Prosciutto-Wrapped Prawns

\$5.50 each

Tender prawns wrapped in salty prosciutto and grilled to create the perfect balance of flavours.

Southern Fried Chicken Tenders

\$2.50 each

Crispy, golden fried chicken tenders, served hot and perfect for dipping in your favourite sauces.

Kids' Nibbles Platter

\$55 For 10 children

Nuggets, cocktail frankfurts, spring rolls with dipping sauces



Sushi Menu

Basic Rolls (Maki)

\$14 each

Salmon – Salmon, Avocado, Cucumber

Tuna – Tuna, Avocado, Cucumber

Kingfish – Kingfish, Green Onion, Cucumber

Prawn – Prawn, Avocado, Cucumber

Spicy Salmon – Salmon, Spicy Mayo, Cucumber

Spicy Tuna – Tuna, Spicy Mayo, Cucumber

Spicy Prawn – Prawn, Spicy Mayo, Avocado, Cucumber

California – Prawn, Avocado, Cucumber, Masago (Smelt Roe)

Philadelphia – Salmon, Cream Cheese, Cucumber

Calamari – Panko Squid, Lettuce, Mayo

Chicken Katsu – Chicken, Avocado

Vego – Lettuce, Avocado, Cucumber, Red Pepper

Nigiri - \$7.50 (2 pieces) [Minimum 2 orders]

Salmon – (Sake)

Seared Salmon – (Aburi)

Tuna – (Maguro)

Kingfish – (Hiramasa)

Salmon Roe – (Ikura)

Special Rolls - \$15

Salmon Sandwich – Salmon, Avocado

Spicy Tuna Sandwich – Spicy Tuna, Avocado

Spicy Salmon Sandwich – Spicy Salmon, Avocado

Temaki (Hand Roll) – \$16

Salmon, Avocado, Cucumber, Mayo, Masago

Trio Futomaki – \$16.50

Salmon, Tuna, Kingfish, Avocado

Rainbow Roll – \$19.50

Crabstick, Avocado, Cucumber, Salmon, Kingfish, Tuna



Sushi Menu *Cont.*

Small Fushi Platter – \$40

Large sushi platter, chef's selection of 3 specialty rolls (varies daily) with garnishes

Large Fushi Platter – \$79

Large sushi platter, chef's selection of 5 specialty rolls (varies daily) with garnishes

Small Fushi & Sashimi Platter – \$50

Small sushi & sashimi platter, chef's selection of 2 specialty rolls (varies daily), mixed sashimi with garnishes

Large Fushi & Sashimi Platter – \$120

Large sushi & sashimi platter, chef's selection of 4 specialty rolls (varies daily), mixed sashimi with garnishes

Sashimi Trays

100gm freshly sliced sashimi (Salmon or tuna or kingfish) - **\$15**

200gm freshly sliced sashimi (Salmon, tuna & kingfish) - **\$25**



Poke Bowls

\$17.50 each

Prawn and Mango

Soba noodles, rice, pickled cabbage, lettuce, mango, cucumber, kewpie mayo, edamame, citrus with a Wasabi dressing

Tuna and Salmon

Soba noodles, rice pickled cabbage, lettuce, radish, wakami cucumber, kewpie mayo, edamame, citrus with a Wasabi dressing

Teriyaki Seared Salmon

Soba noodles, rice, lettuce, snow peas, kewpie mayo edamame with a Sesame dressing

Ahi Tuna

Soba noodles, slaw with a Sesame dressing.

Salmon Sashimi

Soba noodles, rice, pickled cabbage, lettuce, radish, wakami, snow peas, cucumber, kewpie mayo, edamame, coriander, citrus with a Wasabi dressing

Thai Beef

Rice noodles, slaw, snow peas, with a Coriander & Lime dressing.

Katsu Chicken

Soba noodles, rice, lettuce, snow peas, kewpie mayo with a Sesame dressing.

Platters

Fresh Feast - \$65.00 per person

500g prawns

1 – 2 bugs

6 oysters

Seafood sauce and lemon

Taste of the Sea - \$80.00 per person

500g prawns

1 x sand crab

6 x oysters

Smoked salmon

1 – 2 bugs

Caviar

Wakame

Seafood sauce and lemon

Whitsunday Wild - \$140.00 per platter

1kg prawns

1 x mud crab

4 x bugs

Seafood sauce and lemon

Honeymoon - \$98.00 per person

500g peeled prawns

½ lobster

6 x oysters dressed with caviar and wakami

Smoked salmon

1 – 2 bugs

Seafood sauce and lemon

Ready for the BBQ - \$45.00 per platter

3 x prawns

3 scallops

100gm Pineapple Cut Squid

½ Bug

1 portion local fish

Tartare sauce, salt, butter, garlic and lemon

Ready for the BBQ - \$45.00 per platter

4 x garlic prawns skewers

4 x prosciutto wrapped prawns

4 x Mornay Scallops

2 x Salmon & Lemon skewers

A Glimpse of What We Do



Ceviche



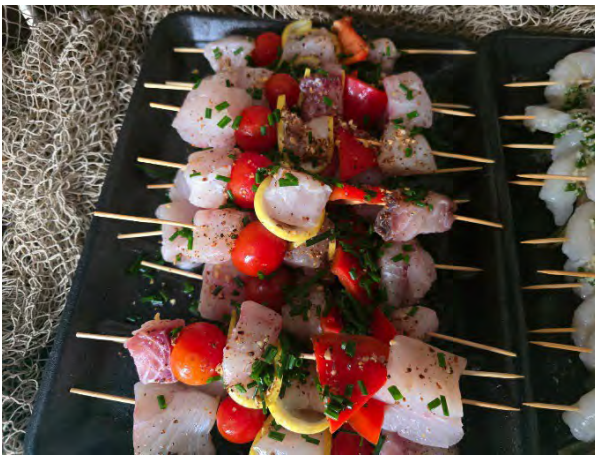
Prawn Skewers



Gourmet BBQ Platter



Oysters dressed 6 ways



Whitsunday Wild Reef Fish Skewer



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Fresh Island Seafood
WHITSUNDAYS

A Glimpse of What We Do Cont.



Lobster Mornay



Hot Smoked Salmon Flatbread



Smoked Salmon Grazing Wreath



Prawn Flatbread



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A Glimpse of What We Do *Cont.*



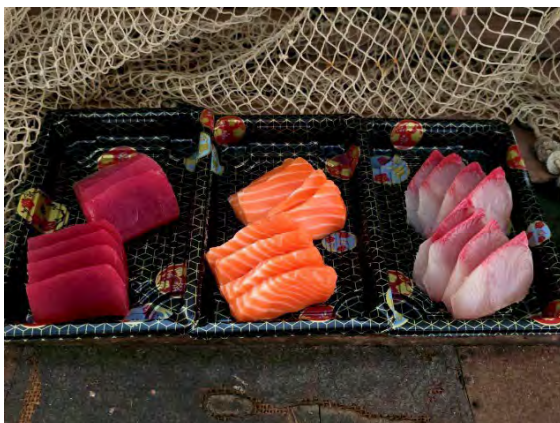
Small Sushi



Large Sushi



Large Sushi and Sashimi



Sashimi



Salmon Roulade

A Glimpse of What We Do Cont.



Whitsunday Wild Feast



A Taste of the Sea for One



Honeymoon (single serve)



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A Glimpse of What We Do *Cont.*



Prawn and Mango Poke Bowl



Toasted Teriyaki Salmon Poke Bowl



Tuna and Salmon Poke Bowl



Ahi Tuna