

# fiction

BAR | RESTAURANT | FUNCTIONS



RABY BAY HARBOUR, SHOP 9/152 SHORE ST WEST, CLEVELAND Q 4163  
[WWW.FICTIONBAR.COM.AU](http://WWW.FICTIONBAR.COM.AU)



| SOMETHING TO START |

<b>HERB &amp; GARLIC BREAD</b> (V) ADD cheese	<b>8</b> 2
<b>DUO OF DIPS</b> (V) w warm artisan turkish bread	<b>11</b>
<b>SALT &amp; PEPPER CALAMARI</b> (GF) w garlic aioli	<b>15</b>
<b>WILD MUSHROOM ARANCINI</b> (V) (GF) w truffle mayo & parmesan snow	<b>13</b>
<b>BUFFALO WINGS</b> w cream cheese dip	<b>16</b>
<b>BEETROOT CURED SMOKED SALMON CARPACCIO</b> (GF) w orange & house pickles	<b>16</b>
<b>BRUSCHETTA CROSTINI</b> (V) w roma tomatoes, basil, onions, olive oil & balsamic ADD smoked salmon	<b>12</b> 8
<b>CAULIFLOWER PAKORA</b> (V) (GF) w minted yogurt	<b>13</b>
<b>CHICKEN KARAAGE</b> (GF) w pink ginger & jap mayo	<b>15</b>
<b>WILD BARRAMUNDI SPRING ROLLS</b> w sweet ginger sriracha	<b>15</b>
<b>TUSCAN SALT CHIPS</b> (V) w aioli	<b>7</b>
<b>SWEET POTATO FRIES</b> (V) w sweet Chili & aioli	<b>8</b>

| TO SHARE |

<b>ANTIPASTO</b> w kalamata queens olives, charcutier selection, honey balsamic mushroom, smoked salmon, garlic crostini & in house cheese selection	<b>35</b>
<b>YUM CHA</b> w crispy pork wontons, spring rolls, dumplings, samosas & sweet ginger chilli dip	<b>30</b>



AVAILABLE ALL DAY



| SEAFOOD PLATTER TO SHARE **65** |

**GARLIC CREAM MORNAY**  
w grilled moreton bay bugs, prawns, scallops, NZ mussels,  
calamari, greek salad & garlic bread

OR

**SINGAPORE BLACK PEPPER SAUCE**  
w bay bugs, prawns mussels, scallops, calamari,  
asian greens & jasmine rice

| CHARGRILLED |

<b>MURRAY VALLEY PREMIUM MSA ANGUS</b>	
<b>300 GM RIB FILLET</b>	<b>37</b>
<b>300 GM NEW YORK CUTS</b> (Striploin)	<b>29</b>
<b>220 GM EYE FILLET</b>	<b>39</b>

All steaks, accompanied by summer greens, roasted spuds  
and choice of Mushroom, Pepper, Dianne, Gravy (GF) (DF)

| MAINS |

<b>NAPOLITANA BEEF LASAGNE</b> served w greek salad & chips	<b>24</b>
<b>VEGETABLE LASAGNE</b> (VG) w creamy mornay sauce, vegetable medley, greek salad & chips	<b>22</b>
<b>FETTUCCINI MARINARA</b> (GF) w creamy napoli, chardonnay, prawns, calamari, scallops, green shell mussels & sauce	<b>29</b>
<b>ATLANTIC SALMON</b> (GF) w prosciutto, roasted garlic butter spuds, buttered greens & lemon butter cream sauce	<b>34</b>

**MARKET FISH**

catch of the day w chef's specialty sides  
(pls. check with chef's board)

<b>MEDITERRANEAN LAMB RUMP</b> w port wine gravy, roasted garlic butter spuds & greens	<b>33</b>
---	-----------

<b>WILD MUSHROOM RISOTTO</b> (V) (GF) w wild mushrooms, summer greens, parmesan & truffle oil	<b>24</b>
--	-----------

<b>SEAFOOD LAKSA</b> w prawns, NZ mussels, calamari, scallops in aromatic laksa spiced coconut broth w rice egg noodles	<b>29</b>
---	-----------

<b>GAMBAS PIL PIL</b> w jumbo prawns in spicy garlic cherry tomatoes sauce & toasted turkish bread	<b>19</b>
--	-----------

<b>MOGHUL BUTTER CHICKEN</b> (GF) w tomato balti chicken, butter rice, papa dam, carrot & cucumber raita	<b>26</b>
---	-----------

<b>VEGETABLE KORMA</b> (DF) (VG) w cauliflower, eggplant, peas, carrot & chickpeas w spices from southern india	<b>24</b>
---	-----------

<b>GRILLED SATAY CHICKEN</b> (GF) w palm syrup glazed grilled satay marinade chicken, curry pineapple sauce, jasmine rice & asian salad	<b>28</b>
---	-----------

| SUSTAINABLE LUNCH **17** |



**GRILLED FISH**

w chips & salad, lemon & aioli

**SALT AND PEPPER CALAMARI**

w chips & salad, lemon & aioli

**KING GEORGE CRUMBED WHITING**

w chips & salad, lemon & aioli

**STEAK SANDWICH** (GF)

steak, american cheese, lettuce, onion, on turkish  
bread w BBQ sauce served w chips

**HALLOUMI STACKER-GRILLED**

w relish, mediterranean salsa on turkish bread served w chips

**CHICKEN PARMIGIANA**

w napoli, ham, cheese, w chips & salad

**LUNCH SIRLION 200 GM**

w chips & salad & choice of sauce

| SALAD |

<b>"THE CAESAR"</b> w cos lettuce, bacon, soft boiled egg, parmesan & croutons ADD chicken ADD calamari ADD smoked salmon	<b>16</b> 6 8 8
---	--------------------------

<b>GRILLED HALLOUMI</b> w quinoa, feta, apricot, raisin, roasted capsicum & mesclun	<b>17</b>
--	-----------



| DESSERTS |

<b>CHEESECAKE PILLOWS</b> w lemon coulis, honey comb dust & berries	<b>13</b>
--	-----------

<b>STRAWBERRY AND COCONUT SAGE RHUBARB BOWL</b> w hazelnuts	<b>13</b>
--	-----------

| KIDS |

\*Kids 12 and under only.  
All served with vanilla ice cream and condiments

<b>NUGGETS AND CHIPS</b>	<b>12</b>
--------------------------	-----------

<b>FISH AND CHIPS</b>	<b>12</b>
-----------------------	-----------

\*GF - Please be aware that we cannot guarantee that any of our products are totally gluten free.  
Cross-contamination may occur due to everyday kitchen operations