



# fiction

BAR | RESTAURANT | FUNCTIONS



## A CULINARY TALE OF TASTE

Inspirational flair from ingredients where comfort  
food meets wonders of Pan Asian street food.

## ENTREES & SMALL PLATES

|  |                             |
|--|-----------------------------|
| <b>HERB GARLIC BREAD</b>   | <b>\$10 ADD CHEESE \$13</b> |
| <b>5 SPICED, SALT &amp; PEPPER CALAMARI</b> (GF)<br>lemon, japanese mayo   | <b>\$16</b>                 |
| <b>WILD MUSHROOM ARANCINI BALLS</b> (GF)<br>truffle garlic sauce, parmesan | <b>\$16</b>                 |
| <b>BRUSCHETTA</b><br>feta and pomegranate molasses                         | <b>\$15</b>                 |
| <b>HOMEMADE PORK &amp; MUSHROOM CRISPY WONTONS</b><br>sweet ginger siracha | <b>\$16</b>                 |
| <b>MALAYSIAN CRISPY &amp; SPICY WINGS</b> (GF)<br>sambal hot sauce         | <b>\$16</b>                 |
| <b>SAIGON VEGETABLE SPRING ROLLS</b><br>nam jim sauce                      | <b>\$15</b>                 |
| <b>SATAY BEEF SKEWERS</b><br>malaysian peanut sauce, cucumber pickle       | <b>\$17</b>                 |
| <b>TUSCAN CHIPS</b>  | <b>\$8</b>                  |

## MAINS

|   |             |
|---|-------------|
| <b>PAN ROAST MEDITERRANEAN LAMB RUMP</b> (GF)<br>port wine gravy, shallot buttered champ potatoes   | <b>\$35</b> |
| <b>CRISPY SEARED ATLANTIC SALMON</b> (GF)<br>smashed dauphinoise potatoes, buttered greens, dijonnaise cream                                    | <b>\$34</b> |
| <b>TRUFFLE INFUSED WILD MUSHROOM RISOTTO</b> (GF) (VGO) (DFO)<br>greens, parmesan   | <b>\$26</b> |
| <b>MALAYA BEEF RENDANG</b> (GF)<br>slow cooked angus beef in malay rendang paste,<br>spiced coconut floss, jasmine rice, achar, seafood cracker | <b>\$27</b> |

## CHAR GRILL

### GRILLED JAVANESE CHICKEN (GF)

\$32

savory peanut satay sauce, achar vegetables, seafood cracker, coconut sambal rice

### PREMIUM MEATS

### 300GM ANGUS PLATINUM RIB FILLET

\$38

### 400GM GIANT RUMP

\$34

Rib fillet & Giant rump served with, buttered champ potatoes, seasonal greens, a choice of mushroom, pepper or red wine jus

## FROM THE WOK

### SINGAPORE PORK NOODLE (GF) (VGO)

\$25

rice noodles, roasted pork, jumbo prawns, egg, curry powder, asian crunchy greens

### DUCK & PRAWNS BALINESE NASI GORENG (GF) (VGO)

\$28

pulled duck, jumbo prawns, vegetables, coconut sambal, egg, jasmine rice, achar, seafood cracker

### SEAFOOD CHAR KOAY TEOW (CKT) (GF) (VGO)

\$28

wok flamed rice noodle, pork belly, prawns, calamari, eggs, caramelized soy, lup cheong, asian crunchy greens

### NIGHT MARKET KUNG PAO CHICKEN (GF) (VGO)

\$30

drunken chicken fillets, peppercorn sweet soy, ginger, dry chilies, scallions, rice vinegar, roasted cashew, jasmine rice

### WOK TOSSED BARRAMUNDI (GFO)

\$33

barramundi fillets, mix asian gourmet mushrooms, ginger, oyster sauce, sesame red vinegar, pork wontons, jasmine rice

### BLOOD PLUM, SWEET & SOUR BUNGALOW PORK (GF)

\$30

caramelized plum sauce, shallot, zucchini, red pepper, asian greens, jasmine rice

## LUNCH ONLY

11:30AM - 4:30PM

### 5 SPICE CLAMARI

house salad, lemon aioli

\$17

### HALLOUMI STACKER-GRILLED

halloumi relish, persian fresh salsa

\$17

### NEW ORLEANS STYLE PORK ROLLS

celery, pink lady slaw, creole dijonaise

\$17

### BEEF BULGOGI STEAK SANDWICH

spicy asian slaw, melting cheese

\$17

### GRILLED BARRAMUNDI

garden salad, lemon, aioli

\$17

### TEESSIDE PARMO

chicken breast cheese bechamel, vintage cheddar

\$17

### 220GM LUNCH RUMP

garden salad, mushroom sauce

\$19

all lunch meals comes with tuscan fries

## THE FEAST

### WE'LL SERVE UP NUMBER OF SIGNATURE DISHES TO SHARE

min 4 people

\$58 PP

### ADD SEAFOOD SELECTIONS

\$ 68 PP

## KIDS

### TEMPURA CHICKEN NUGGETS AND FRIES

\$14

### KIDS FISH AND CHIPS

\$14

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[www.fictionbar.com.au](http://www.fictionbar.com.au)

