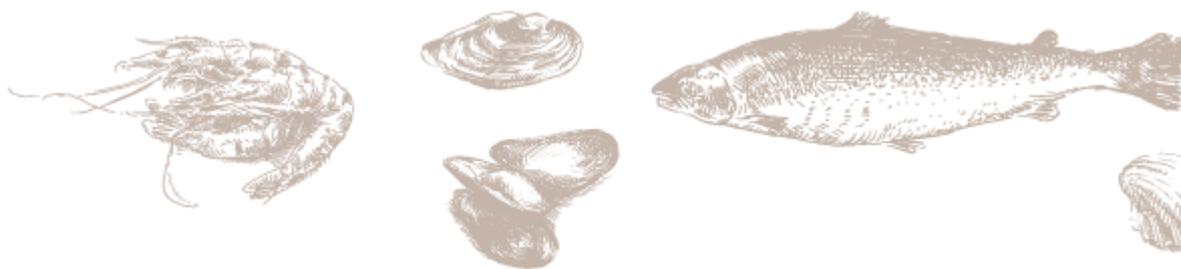




## Appetisers

|  |  |
|--|--|
| <b>Caviar</b> with wee Scottish oatcakes, lemon and crème fraiche  | 8.00   |
| <b>Crusty Bread</b> portion with butter or olive oil and balsamic vinegar  | 1.00   |
| <b>Kalamata Olives</b> lemon and herb marinated, served with crusty bread  | 4.50   |
| <b>Croig Oysters</b> Pacific oysters, sourced daily from the Mull coastline, either au natural or with today's dressing gf   | ½ Dozen - 9.00<br>Dozen - 17.00<br>Single - 1.80 |
| <i>Add a glass of crisp, cold Champagne 7.50 or a Bloody Mary 5.50</i>   |  |
| <b>Soup of the Day</b> v   | 4.00   |
| <b>Seafood Soup of the Day</b> served with fresh granary bread   | 6.50   |
| <b>Sound of Mull Cracked Crab Claws</b> served with yuzu mayo, dressed Glengorm salad leaves and homemade granary bread gf   | 8.50   |
| <b>Tobermory Fish Company Oak Smoked Salmon</b> with caper and horseradish crème fraiche, lemon wedge, salad leaves and homemade granary bread gf                              | 8.50   |
| <b>Café Fish Crabcakes</b> made with fresh Croig crab served with dressed salad leaves and sweet chilli mayo   | 8.50   |
| <b>Tapas Trio</b> creel caught whole langoustine, chilled oyster and cracked crab claw served with dressed leaves, yuzu mayo and wholemeal granary bread gf                    | 9.00   |
| <b>Café Fish Smoked Mackerel Pâté</b> served with leafy green salad leaves, lemon and oatcakes gf  | 8.00   |
| <b>Spice Dusted Crispy Whitebait</b> served with lemon wedge, green salad and aioli  | 8.50   |
| <b>Parmesan and Spinach Potato Cake</b> with sautéed soft herb garlic mushrooms and a drizzle of truffle oil v   | 8.50   |
| <b>Tarbert Loch Fyne Queen Scallops (queenies)</b> grilled in the shell with a lime, chilli and ginger butter and artisan bread gf   | 8.50   |
| <b>Mull Haggis, Potato and Spring Onion Cake</b> with creamed baby leeks and pancetta gf   | Wee 9.00<br>Big                                  |
| <b>Moules Marinere</b> – Inverlussa mussels steamed with garlic, parsley and white wine, and homemade bread gf   | Wee 9.00<br>Big 15.00                            |
| <b>Whole Creel Caught Mull Langoustine</b> , split and served warm with herb garlic butter and homemade granary bread gf   | Wee 9.00<br>Big 18.00                            |
| <b>Super Salad</b> , bursting with flavour and vibrancy: herb spiked bulgur wheat salad, toasted pepitas, and carrot & coriander fritters with a tahini and mint dressing v gf | 12.00  |



## Mains

|  |                              |
|--|------------------------------|
| <b>Café Fish Roast Shellfish Platter</b> Our signature dish. Café Fish's roast shellfish platter consists of a selection of the finest fresh local seafood grilled with garlic and herb butter: creel caught langoustines, crab claws, squat lobster tails, mussels, velvet crab, oysters and queenies. Served with artisan granary bread gf | Individual Platters<br>35.00 |
| <b>Café Fish Cold Shellfish Platter</b> A feast of today's freshly landed shellfish, creel caught squat lobster tails, langoustines, velvet crab, oysters, crab claws and caviar served with a roll mop herring, dressed Glengorm salad leaves, artisan granary bread, yuzu mayo and marie rose dressing gf                                  | Platters to share<br>65.00   |
| <i>Add a glass of chilled Champagne or Kir Royale 7.50</i>   |                              |
| <b>Glengorm 10oz Ribeye Steak</b> prime quality, reared and aged on the Isle of Mull - cooked to your specification with garlic mushrooms and cherry vine tomatoes gf  | 23.50                        |
| <b>Café Fish Tom Yam</b> aromatic hot and sour kaffir lime leaf and lemongrass seafood broth of salmon, haddock, queenies and mussels served with a mix of wild, red and basmati rice and thai prawn crackers. <i>Vegetarian option available</i> gf   | 17.50<br>12.00               |
| <b>Grilled Gighan Halibut Fillet</b> with a creamed leek, smoked pancetta and pea sauce topped with crispy leeks   | 21.50                        |



|   |                  |
|---|------------------|
| <b>Seared Sound of Mull Scallops</b> with a Malaysian coconut and turmeric laksa sauce topped with a chilli, toasted coconut flake and a herb salad gf  | 17.50            |
| <b>Roasted Lebanese Corn Fed Chicken</b> 'Red Leb' chicken marinated in beetroot, ginger and coriander, with a carrot and red cabbage slaw, garlic flat bread and a tahini, yoghurt and mint dressing                     | 16.50            |
| <b>Isle of Mull Lobster</b> , from Croig near Dervaig. Choose a whole or half lobster, either grilled with hot garlic butter, or cold with lemon and aioli, dressed Glengorm leaves and artisan bread gf                  | Priced by the kg |
| <b>Café Fish Stew</b> haddock, salmon, smoked haddock, queenies and mussels in a rich, slightly spicy Tuscan tomato sauce topped with gremolata and served with crusty bread  | 17.50            |
| <b>Haddock Mornay</b> rolled haddock fillet stuffed with baby spinach and herbed mushrooms, and topped with a Mull cheddar sauce  | 17.50            |
| <b>Café Fish Pie</b> salmon, smoked haddock, fresh haddock and queenies in a creamy sauce topped with crushed potato and cheese   | 16.00            |
| <i>Lunch sized portion available till 3pm</i>   | 10.00            |
| <b>Smoked Fish Platter</b> smoked salmon, hot smoked salmon and smoked pepper mackerel served with salad, homemade granary bread, and caper and horseradish crème fraiche gf  | 16.50            |
| <b>Dengaku Nasu</b> miso glazed roasted aubergine, Portobello mushroom and toasted sesame seed coated halloumi with a wasabi and ginger dressed vegetable thread salad and crispy noodles gf v                            | 12.00            |
| <b>Fresh Fillets of Fish</b> Served simply seasoned and grilled with a lemon wedge and a choice of either; lemon & caper butter; chilli & ginger or anchovy butter (on the side if you wish) please state your preference |                  |
| <b>Kinlochbervie Haddock</b> gf   | 14.50            |
| <b>Isle of Mull Salmon</b> gf   | 15.50            |
| <b>Sea Bass</b> gf  | 15.50            |
| <b>Scrabster Hake</b> gf  | 16.50            |
| <b>Shetland Island Pollock</b> gf   | 15.50            |
| <b>Isle of Gigha Halibut</b> gf   | 19.00            |

*Check out our fish chalkboard - packed with more of today's fresh catch and chef's daily specials*

All our mains unless otherwise stated are served with:

- Buttered baby potatoes and market vegetables, or
- Generous house salad with our own dressing, or
- Aromatic mix of wild, red and basmati rice

Please state if you have a preference.

Add additional portions of side salad, rice and vegetables - 3.00

Additional bread portion – 1.00

## Open Sandwiches & Salad

*Lunchtime only – served till 3pm*

|   |      |
|---|------|
| <b>Mull Langoustines</b> fresh creel caught langoustines, shelled with salad leaves and marie rose dressing | 9.00 |
| <b>Mull Cheddar and Honey Glazed Ham</b> with dressed salad leaves and tomato and chilli jam gf             | 7.00 |
| <b>Scottish Hot Smoked Salmon</b> with caper & horseradish crème fraiche and dressed green leaves gf        | 8.50 |
| <b>Posh Fish Finger Sandwich</b> crispy fresh haddock with homemade slaw and tartare sauce                  | 8.50 |
| <b>Carrot and Coriander Fritters</b> with crisp dressed salad and minted yoghurt dressing gf v              | 7.50 |
| <b>Sandwiches available as a combo – add a delicious seafood soup for 4.00 or vegetable soup for 3.00</b>   |      |

## Desserts

|  |      |
|--|------|
| <b>Homemade Pavlova</b> with summer berries and fresh double cream   | 5.50 |
| <b>Café Fish Cheesecake</b> creamy homemade cheesecake with Tobermory's own Island Bakery organic biscuit base and a sweet berry coulis                            | 5.50 |
| <b>Chocolate Pot</b> rich, velvety dark chocolate pot laced with Tobermory malt whisky and topped with fresh whipped cream   | 5.50 |
| <b>Warm Belgian Waffle</b> topped with a choice of maple syrup or Nutella, with a scoop of sugar dusted vanilla ice cream  | 5.50 |
| <b>Chocolate Macallum Sundae</b> West coast concoction of vanilla ice-cream mixed with dark chocolate, red berry compote and a toasted crumbly topping – fabulous! | 5.50 |
| <b>Vanilla Ice Cream</b>   | 4.00 |
| <b>Cheesboard</b> Trio of Mull cheeses served with Arran oatcakes and our own tomato chilli chutney  | 6.50 |



## Drinks

|  |                                |
|--|--------------------------------|
| San Pellegrino sparkling organic Limonata or Arranciata orange juice | 2.00                           |
| Fresh orange, apple juice or sparkling apple and raspberry juice     | 2.00                           |
| Sparkling bottled mineral water                                      | Small<br>1.50<br>Large<br>3.00 |
| Breakfast Tea  | 2.00                           |
| Speciality teas <i>please ask</i>                                    | 2.20                           |
| Espresso, Macchiato, Americano                                       | 2.20                           |
| Latte, Cappuccino, hot chocolate with marshmallows, iced coffee      | 2.50                           |
| Hot Chocolate with marshmallows                                      | 2.50                           |
| Gaelic Coffee or coffee with brandy or liqueur                       | 6.50                           |
| Bottled Mull Beer  | 5.00                           |
| Bottled Cider  | 4.00                           |
| Bottled beers  | 3.50                           |
| Bloody Mary  | 5.50                           |
| Mull Malt Whisky (and selection of other Scottish Islands too)       | 4.50                           |

## Wine List

| Bin   | 175ml | 250ml | Bottle |
|---|-------|-------|--------|
| <b>White Wine</b>   |       |       |        |
| 1 VERDEJO<br>Ayrum Verdejo, Spain<br><i>Sunny Spain comes to Tobermory with this deliciously fruity, dry white wine</i>   | 4.30  | 5.50  | 16.50  |
| 2. SAUVIGNON BLANC<br>Central Valley, Chile<br><i>Fragrant aromas of lemon and gooseberries with a zesty finish</i>   | 4.50  | 6.00  | 17.50  |
| 3 CHENIN BLANC<br>Stellenbosch, South Africa<br><i>Hand harvested grapes from South Africa's most popular grape variety. Ripe and silky smooth, with rich guava fruit and honeyed character. Perfect with mussels/salad/ squid dishes</i>                                       |       |       | 19.50  |
| 4. ALANDRA BRANCO<br>Esporo, Portugal<br><i>A wine with lovely aromatic notes of white peach and orange peel. A NEW WINNER !!!! Great with our crab cakes/ chicken/ spicy dishes</i>  |       |       | 19.50  |
| 5 PINOT GRIGIO<br>Grave del Friuli, Fantinel, Italy<br><i>From the foothills of the Italian Alps with aromas of ripe apples and pears, a great accompaniment to our meatier white fish and chicken. Nicely balanced for halibut/ clams/ chicken</i>                             |       |       | 22.00  |
| 6 DRYLANDS SAUVIGNON BLANC<br>Marlborough, New Zealand<br><i>Sensational aromatic Sauvignon, grapefruit and gooseberries, crisp and refreshing, nicely balanced for mussels/ sole/ clams/ seabass</i>   |       |       | 24.50  |
| 7 PICPOUL<br>Picpoul de Pinet, Domaine Sainte-Anne, France<br><i>These vineyards produce a great seafood wine. Crisp, dry and refreshing. Elegant and sublime, flavours of pear and citrus. Immensely popular with shellfish. Scallops/ squat lobster/ langoustine/ oysters</i> |       |       | 24.50  |
| 8 SANCERRE<br>Cuvee du Tronsec, Joseph Mellot, France   |       |       | 29.50  |



*A vibrant, aromatic Sauvignon Blanc at its best, opulent on the nose and palate, stylishly dry on the finish with mouth watering grapefruit and apple acidity. A superb all rounder for fish and shellfish dishes*

- |    |   |       |
|----|---|-------|
| 9  | ALBARINO (RECOMMENDED)<br>Paco and Lola, Rias Baixas, Spain<br><i>Lovely citrus flavours mingle with a seductive, exotic palate of pineapple and mango. Simply crying out for superfresh shellfish :- perfect with scallops / langoustine and oysters</i>                     | 30.00 |
| 10 | JOAQUIN REBOLLEDO GODELLO<br>Valdeorras, Galicia, Spain<br><i>Big bodied with floral nose, subtle minerality and pure elegant, apricot flavours. Gold medal winner at the Concours Mondial de Bruxelles. Excellent choice with queenies / scallops and shellfish platters</i> | 32.50 |

## Rosé Wine

- |    |  |      |      |       |
|----|--|------|------|-------|
| 11 | RARE VINEYARDS ROSÉ<br>Pays d'Oc, France<br><i>Deliciously versatile and light Rose, perfect for those long summer days. Perfect on it's own or with mussels/ grilled chicken / rice and pepper based dishes</i> | 4.50 | 6.00 | 17.50 |
|----|--|------|------|-------|

## Red Wine

- |    |   |       |      |       |
|----|---|-------|------|-------|
| 12 | TEMPRANILLO<br>Ayrum, Valdepenas, Spain<br><i>Characterful, ruby red, all-rounder. You will be hit with a flavour of cherries and red fruit. Goes wonderfully with tomato based / spicy dishes and steak</i>                              | 4.30  | 5.50 | 16.50 |
| 13 | MERLOT<br>Tierra, Central Valley, Chile<br><i>Soft, warm and smooth red with lots of blackcurrant and plum fruits with a splash of spice. Great with fish stew/ red meat and tomato based dishes</i>                                      | 17.50 |      |       |
| 14 | MALBEC<br>San Juan, Argentina<br><i>This warm, spicy red turns up the heat when paired with spicy dishes, plenty of ripe, soft fruit flavours with cinnamon and vanilla oak-spice notes. A fine steak, fish stew and smoked fish wine</i> | 18.50 |      |       |
| 15 | RIOJA RESERVA (RECOMMENDED)<br>Don Jacobo, Bodegas, Corral, Spain<br><i>We know you will love this superior Reserva, dark red fruit, coffee and vanilla notes. A real treat. Great with a rib eye/ salmon steak</i>                       | 29.50 |      |       |

## Bubbly

- |    |   |      |       |  |
|----|---|------|-------|--|
|    |   |      | 125ml |  |
|    |   |      | Flute |  |
| 16 | PROSECCO EXTRA DRY<br>Fantinel, Italy<br><i>Whilst famed as an aperitif, the soft fizz of Prosecco also partners light chicken dishes and delicate seafoods. A great way to start or finish your visit to Café Fish. The perfect aperitif for Lobster/ langoustine/ crab claws/ tapas trio</i>                      | 5.00 | 25.00 |  |
| 17 | LOUIS DORNIER CHAMPAGNE NV<br>Champagne, France<br><i>Make it an occasion. Fresh, light and dry with a fine, elegant slightly lemony nose and long, crisp palate. Commended at Decanter World Wine Awards 2012.<br/>Go on- treat yourself!! Lobster/ shellfish platter/ oysters.<br/>Available as a Kir Royale,</i> | 7.50 | 45.00 |  |

**All our dishes are freshly cooked to order, so if time is a consideration, please mention when ordering and we will happily advise you of our quickest menu options.**

Whilst we can always guarantee the freshness of our seafood, we cannot always guarantee availability due to seasonality and the vagaries of tide and weather. We can usually suggest a substitute should anything be unavailable