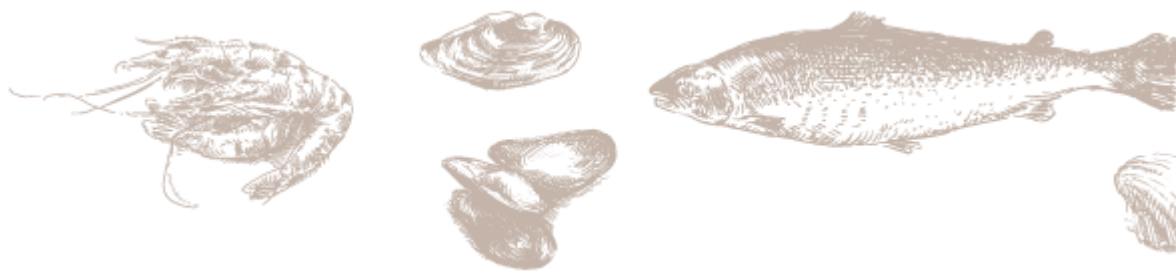




## Appetisers

<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 Dozen - 17.00 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, yuzo 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 Big
<b>Moules Marinere</b> – Inverlussa mussels steamed with garlic, parsley and white wine, and homemade bread gf	Wee 9.00 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 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 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 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 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 1.50 Large 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 Ayrum Verdejo, Spain <i>Sunny Spain comes to Tobermory with this deliciously fruity, dry white wine</i>	4.30	5.50	16.50
2. SAUVIGNON BLANC Central Valley, Chile <i>Fragrant aromas of lemon and gooseberries with a zesty finish</i>	4.50	6.00	17.50
3 CHENIN BLANC Stellenbosch, South Africa <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 Esporo, Portugal <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 Grave del Friuli, Fantinel, Italy <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 Marlborough, New Zealand <i>Sensational aromatic Sauvignon, grapefruit and gooseberries, crisp and refreshing, nicely balanced for mussels/ sole/ clams/ seabass</i>			24.50
7 PICPOUL Picpoul de Pinet, Domaine Sainte-Anne, France <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 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

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|----|--|------|------|-------|
| 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<br>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