



# As You Like It

by Inouk Arnall

## FISH SEAFOOD GRILL & ROTISSERIE

Combined with a fantastic Docklands location, Fish Seafood Grill & Rotisserie offers visitors a unique experience; dining waterside on an abundance of fresh healthy seafood, with plenty to choose from and even more to look at.

There's nothing like seeing fresh seafood proudly displayed like it is at Fish, nor seeing your potential meal swimming around the tank just moments before you make your choice. In fact, everywhere you look there are creatures of the sea, from the giant fish tanks above and beside the open kitchen, to the tropical aquarium near the front entrance. A large display of fresh crays, crabs and oysters allow for closer inspection if you feel so inclined, and given how enticing they look, it's no wonder we saw so many seafood platters coming out.

We ordered in two stages as it was quite hard to choose due to an impressive variety of dishes. First up was Seared Scallops with marinated wild mushrooms, wakami seaweed salad and vanilla bean vinaigrette (\$18). Lightly browned on the outside and still tender on the inside, I think in retrospect this was my favourite dish. The salad was light and a bit crunchy, a great match for the

delicious scallops. My dining partner tried the Salt and Pepper Calamari with eggplant and tomato compote and lime aioli (\$16.50). The calamari was nicely tender and the eggplant compote a really interesting accompaniment. Personally, I would have preferred the aioli on the side, not the top, but it was still a nice dish.

For mains I had Barramundi with Roast Capsicum Coulis (\$30) and was delighted with the fresh and earthy flavours, so reminiscent of quality Barramundi. There were some great roasted vegetables under the fillet and a rather large block of potato too big for someone wanting to make their way through three courses, but not everyone has such grand plans, I guess. My partner chose Garlic Prawns over Angel Hair Pasta, tossed in white wine, garlic, virgin olive oil and fried spinach (\$34). This dish was fabulous, plenty of large succulent prawns and moist al dente pasta with

a good amount of garlic. The fried spinach was quirky, adding colour and subtle flavour.

Two desserts sealed the deal – a Hot Chocolate Molten Pudding served with vanilla ice cream and rich chocolate sauce, and a Raspberry and Grand Marnier Baked Cheese Cake, with double cream and a trio of fresh coulis (both \$16). My pick was the pudding, rich and moist with a light crust on the outside.

Fish Seafood Grill & Rotisserie is bound to entice lovers of fresh seafood and it's good to know they can also enjoy it in a more casual atmosphere or even at home. Adjacent to the restaurant is 'Flying Fish n Fries' which doubles as a fresh seafood market, a great idea covering all bases, depending on what mood you're in. I'll definitely be back soon for some fish and chips overlooking the stunning waterfront location. It could even be an ideal lazy Sunday activity.

### SNAPSHOT

**Venue:** Fish Seafood Grill & Rotisserie  
**Location:** G09-12  
 439 Docklands Drive  
 Waterfront City  
 Docklands Vic 3008  
 Tel: 9640 0686  
**Executive Chef:** Anthony Doyle  
**Open:** Noon to 10pm  
 7 days (later on weekends)  
**Cards:** All cards, including EFTPOS  
**Other:** - Fully licensed  
 - Outdoor seating  
 - Wheelchair accessible

Overall rating: 8/10 Décor: 7/10  
 Food: 8/10 Variety: 8/10  
 Wine List: 7/10 Value: 7.5/10  
 Price Range: Entrées: \$15.50 - \$19  
 Mains: \$20 - \$44 plus



## Talking Plonk



**Task:** Inouk and her dad Bruce share a bottle of wine from Docks on the Rocks

**Plonk:** Hanging Rock Kilfara Pinot Noir, 2005

**RRP:** \$22.99

**Background:** Hanging Rock Winery is located just north of the famous Hanging Rock landmark in the Macedon Ranges Wine Region. Kilfara is made using traditional methods and fruit from cool Victorian Vineyards. This year the grapes are principally from the Bendigo region.

### Conversation:

- I: Conducting this review in a Vietnamese restaurant is a bit different.  
 B: Not your usual food match for pinot but we'll get some duck and see how it fares.  
 I: I like how it looks; it's typically pinot with rich purple hues.  
 B: It is a nice deep colour and the nose is quite delicate.  
 I: It's got 'legs' on it; I suspect the alcohol must be on the higher side?  
 B: Yes, 14%, which combined with good acid levels will allow this wine to be put away for a few years and it'll improve with cellaring.  
 I: The soft fruit flavours certainly do go well with the classic duck/pinot combo.  
 B: I agree, any gamey flavours will match this wine and it's definitely worth taking the top off early.  
 I: Yes – we didn't but you can see how it's opened up considerably in the last 20 minutes.  
 B: Overall I think it's a good price point and given it's part of winemaker John Ellis' collection, it's worth a try.

You'll find this wine at Docks On The Rocks, which specialises in boutique and smaller wine producers, particularly from around Victoria - Shop 23-25 Rakaia Way, NewQuay, Docklands Tel: 9642 3070

## WIN WIN WIN As You Like It Competitions

### February Edition Winner:

The winner of the dinner for two at Beachclub is **Jennifer Johnston**. Her **Bopha Devi** review was as follows:

Being a vegetarian, I'm always on the look out for new venues that offer plenty of interesting vegetarian fare. I found this and more at Bopha Devi. Spectacular fish curry, tasty vegetable dishes and delicate flavours all come with friendly service in a cosy environment. I'd recommend it to anyone.

The winner of the Stonier Chardonnay was Dianne McDonald. She correctly answered that honey and sesame seeds are combined in **c) Halva**

### April competition:

**Win Dinner for two at Fish Seafood Grill & Rotisserie!**

For your chance to win dinner for two at Fish, including a glass of wine of Rivers, simply answer the following question:

**What is the largest species of fish?**

- a) Giant Gourami
- b) Blue Tuna
- c) Whale Shark
- d) Blue Whale

Or for your chance to win a bottle of Hanging Rock Kilfara Pinot Noir 2005, answer the following question:

**Where is the home of Pinot Noir?**

All entries to: [inouk.m@bigpond.net.au](mailto:inouk.m@bigpond.net.au) by 4 May 2007.

