

Fins

16/20 

5/6 Bells Boulevard,
Salt Village, Kingscliff
02 6674 4833
fins.com.au

Seafood

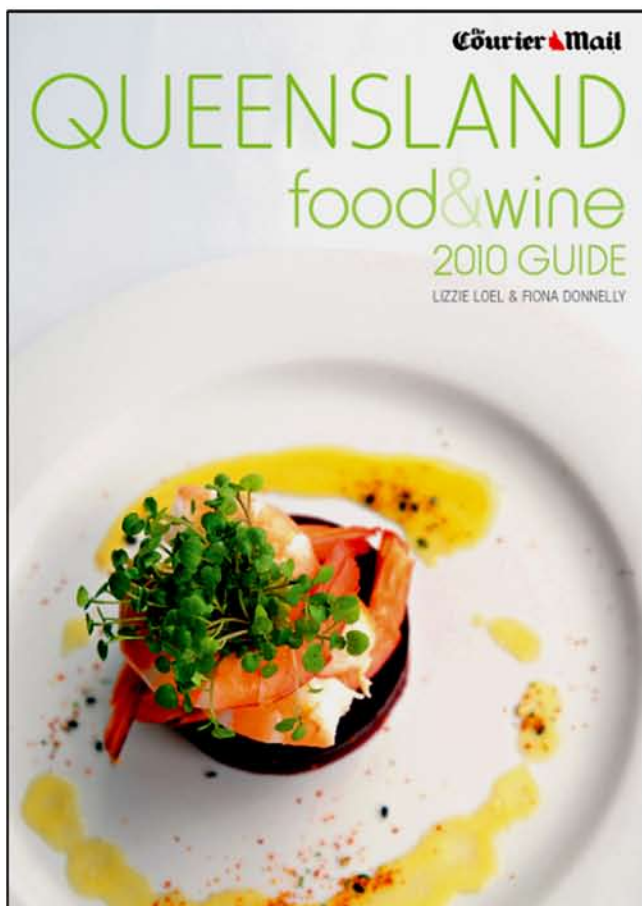
OPEN Daily from noon, 5pm–10pm;

Fri – Sun 7.30am – 11.30am

CARDS AE D MC V Eftpos

CHEF Steven Snow

OWNER Steven Snow



Fins exudes both competence and confidence. Its food is beautifully executed – unfussy, and by no means dull. Ultra-fresh seafood is the theme; handled impeccably, at times simply and at times exotically, drawing on a melting pot of culinary influences, but always placing seafood to the fore. Its position is slightly awkward at the rear of the Salt strip of shops and restaurants, overlooking the car park. But the design is well considered, making the feel of the restaurant a little kooky and pleasant, quite insular, contemporary and protected. The rest of the package – wine list, service, stemware – is consummate, but relaxed and appearing casual thanks to the ease with which they are rendered. Considering the quality, prices are generous.

plates

Entree Korean style barbecue Bangalow sweet pork and Brunswick prawns served with a green papaya salad and a light, spicy Vietnamese dressing \$26

Soft shell mud crab in chilli tempura with fish spatzle and yuzu sauce \$24

Cataplana of seafood for two (signature dish) Southern Portuguese dish of bugs, prawns, fish, mussels, cuttlefish and potatoes poached in a saffron and star anise flavoured broth \$89

Fins Fish – line caught, local fish of the day with steamed king prawn and lotus root roll, crisp sushi rice and a white miso truffle sauce from \$34.90

Moroccan tagine flourless tangelo cake with saffron ice cream, dates and orange blossom \$15

Lemon myrtle and native finger lime pannacotta with finger lime syrup \$15

glasses

Fins boasts a superlative list that spans most corners of the wine-growing world. It is written with explanation and imagination and prices are absolutely reasonable.