

## RAW + CURED

live sydney rock oysters 4 ea  
natural | mignonette

live pacific oysters 4 ea  
natural | mignonette

cured port lincoln sardine fillets  
dill oil + crostini 17

pink snapper crudo  
carrot + daikon + dashi + kumera crisp 22

smoked salmon + bonito terrine  
house pickles + warrigal greens 20

confit tasmanian ocean trout  
fermented fennel remoulade 22

nsw hand dived live sea urchin  
bread + salt + radish 18  
*subject to harvest*

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## SMALL PLATES

panko crumbed salmon hash cakes  
baby peas + dill + aioli 15

salt + pepper southern calamari  
chorizo powder + wasabi mayo 20

clarence river school prawns  
citrus salt 18

sea urchin taramasalata  
rye toast + baby vegetables 18

bread selection  
olive oil + butter 2pp

## SHELL FISH

peel 'n' eat king prawns (500g)  
marie rose sauce 38

fraser island spanner crab + squid ink linguine  
zucchini + chilli + lemon 35

mooloolaba prawn + ora king salmon spaghetti  
salsa verde + bottarga 34

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## SEA

all fish served with house tartare + lemon

wild nz hake fillet  
lightly battered 18

wild red spot school whiting fillets  
lightly battered 20

wild nsw dusky flathead fillets  
lightly battered 25

wild qld spanish mackerel fillet  
line caught grilled 23

wild local garfish fillets  
butterflied + grilled 20

nt humpty doo barramundi fillet  
sustainable aquaculture grilled 23

tasmanian salmon fillet  
huon fishery crisp skinned 22

whole fish of the day  
market price

wasabi aioli / tomato jam  
salsa verde / aioli 3 ea

## PADDOCK

paroo wild kangaroo striploin  
served medium rare  
warrigal greens pesto 32

angus reserve sirloin steak (250g)  
umami butter 35

cowra lamb loin chops  
tahini yoghurt 32

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## GARDEN

shoe string fries 9

twice cooked hand-cut chips 12

polenta chips  
smoked eggplant yoghurt  
tomato jam + celery salt 14

puy lentils + wild mushrooms  
roasted tomato + preserved lemon 14

green beans  
toasted almonds + chilli 10

flash fried brussel sprouts  
caramelised carrot + black bean 14

heirloom tomato salad  
lemon ricotta + basil oil + herb crumb 14

celeriac + green apple slaw  
pine nut crumble 13

shaved fennel + pear  
horseradish dressing 13

wild leaf salad  
radish + eschallot vinaigrette  
quinoa crumble 10

## TO SHARE

love.fish seafood platter  
moreton bay bugs + dozen freshly shucked  
oysters + peel 'n' eat king prawns + snapper  
crudo + smoked salmon terrine + cured port  
lincoln sardines + condiments

shoestring fries + sourdough + salad 165

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## TO FINISH

caramelised peach + citrus curd  
pine nut + thyme crumble 15  
*mount horrocks cordon cut riesling 16*

love.chocolate  
dark chocolate + hazelnut + buttermilk  
sorbet 15  
*krinklewood 'lucia' dessert wine 13*

shadows of blue cheesecake  
caramelised walnut + pear sorbet 15  
*all saints rutherghlen muscat 10*

banoffee pie  
sable biscuit + banana + chocolate 15  
*salted macadamia espresso martini 20*

australian cheese board  
house lavosh + quince paste + dates  
grapes + apple pear salad  
*david franz old redemption xo tawny 15*

selection of 2 cheeses 23  
selection of 4 cheeses 38

*selection of dukes coffee + rabbit hole  
organic teas 5*

LOVE.FISH CHOOSES AUSTRALIAN SEAFOOD AND SUPPORTS THE LOCAL SUPPLIERS, FARMERS & FISHERIES WITH SUSTAINABLE PRACTICES.

ALL CREDIT CARD PAYMENTS INCUR A 1.5% SURCHARGE. 10% SURCHARGE APPLIES ON PUBLIC HOLIDAYS.

