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
mooloolaba albacore tuna crudo
chilli + lime leaf + lemongrass
served on betel leaf
hot smoked high country river trout
beets + green apple + horseradish cream linseed cracker
nsw hand dived live sea urchin
bread + salt + radish
subject to harvest
SMALL PLATES
panko crumbed salmon hash cakes
baby peas + dill + aioli
salt + pepper southern calamari
chorizo powder + wasabi mayo
clarence river school prawns
crisp batter
chargrilled clarence river octopus
roasted chickpea + tahini
sea urchin taramasalata
rye toast + baby vegetables
sourdough roll
olive oil + butter
SHELL FISH
peel 'n' eat king prawns (500g)
marie rose sauce
fraser island spanner crab + squid ink linguine
zucchini + chilli + lemon
grilled garfish fillets + roasted w.a scampi
qld scallop + beetroot + cauliflower greens
mooloolaba albacore tuna crudo
chilli + lime leaf + lemongrass
served on betel leaf
hot smoked high country river trout
beets + green apple + horseradish cream linseed cracker
nsw hand dived live sea urchin
bread + salt + radish
subject to harvest
SEa
all fish served with house tartare + lemon
wild nz hake fillet
crisp batter
wild red spot school whiting fillets
crisp batter
wild nsw dusky flathead fillets
crisp batter
wild qld spanish mackerel fillet
line caught grilled
wild local garfish fillets
butterflied + grilled
mt humpty doo barramundi fillet
sustainable aquaculture grilled
tasmanian salmon fillet
huon fishery crisp skinned
whole fish of the day
market price
wasabi aioli / tomato jam
salsa verde / aioli
PADDock
paroo wild kangaroo striploin
served medium rare
warrigal greens pesto
angus reserve sirloin steak (250g)
umami butter
cowra lamb loin chops
chickpea puree + pomegranate
GARDEN
shoe string fries
twice cooked hand-cut chips
polenta chips
smoked eggplant yoghurt
tomato jam + celery salt
salt roasted beets + green apple
horseradish cream + macadamia
puy lentils + wild mushrooms
roasted tomato + preserved lemon
green beans
toasted almonds + chilli
flash fried brussel sprouts
caramelised carrot + black bean
heirloom tomato + spinach salad
lemon ricotta + basil oil + herb crumb
CELERIAC + green apple slaw
pine nut crumble
wild leaf salad
radish + eschallot vinaigrette
quinoa crumble
TO SHARE
love.fish seafood platter
moreton bay bugs + dozen freshly shucked oysters + peel 'n' eat king prawns + albacore tuna crudo + hot smoked river trout + cured port lincoln sardines + condiments
shoestring fries + sourdough + salad
TO FINISH
toasted marshmallow + mandarin thyme + yoghurt sorbet
mount horrocks cordon cut riesling
love.chocolate
dark chocolate + hazelnut buttermilk sorbet
krinklewood ‘lucia’ dessert wine
packham pear cheesecake
blue cheese ice cream
caramelised walnut
all saints rutherglen muscat
banoffee pie
sable biscuit + banana + chocolate
salted macadamia espresso martini
australian cheese board
house lavosh + quince paste + dates grapes + apple pear salad
david franz old redemption xo tawny
selection of 2 cheeses
selection of 4 cheeses
selection of dukes coffee + rabbit hole organic teas
LOVE.FISH CHOOSES AUSTRALIAN SEAFOOD AND SUPPORTS SUPPLIERS, FARMERS & FISHERIES WITH SUSTAINABLE PRACTICES. ALL CREDIT CARD PAYMENTS INCUR A 1.5% SURCHARGE. 10% SURCHARGE APPLIES ON PUBLIC HOLIDAYS.