

RAW + CURED

live sydney rock oysters 4 ea
natural | mignonette

live pacific oysters 4 ea
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cured port lincoln sardine fillets
dill oil + crostini 17

mooloolaba albacore tuna crudo
chilli + lime leaf + lemongrass
served on betel leaf 22

hot smoked high country river trout
beets + green apple + horseradish cream
linseed cracker 23

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

chargrilled clarence river octopus
roasted chickpea + tahini 23

sea urchin taramasalata
rye toast + baby vegetables 18

sourdough roll
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 36

grilled garfish fillets + roasted w.a scampi
qld scallop + beetroot + cauliflower greens 42

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SEA

all fish served with house tartare + lemon

wild nz hake fillet
crisp batter 18

wild red spot school whiting fillets
crisp batter 20

wild nsw dusky flathead fillets
crisp batter 25

wild qld spanish mackerel fillet
line caught grilled 23

wild local garfish fillets
butterflied + grilled 20

qld coral coast 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
chickpea purée + pomegranate 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

salt roasted beets + green apple
horseradish cream + macadamia 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 + spinach salad
lemon ricotta + basil oil + herb crumb 14

celeriac + green apple slaw
pine nut crumble 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 + albacore
tuna crudo + hot smoked river trout + cured
port lincoln sardines + condiments

shoestring fries + sourdough + salad 165

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TO FINISH

toasted marshmallow + mandarin
thyme + yoghurt sorbet 15
mount horrocks cordon cut riesling 16

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

packham pear cheesecake
blue cheese ice cream
caramelised walnut 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 SUPPLIERS, FARMERS & FISHERIES WITH SUSTAINABLE PRACTICES.

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

