

RAW + CURED

live sydney rock oysters 5 ea
live coffin bay gazander oysters 5 ea
natural | cucumber dressing / min 3

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

salmon sashimi salad (tas)
pickled diakon + wakame + ponzu dressing
mint oil 24

beetroot cured sa hiramasa kingfish
soft herb salad + cucumber + almond
caperberry 27

SMALL PLATES

alto misto local olives 8
lemon olive oil + olsson salt

brickfields focaccia
extra virgin olive oil 7

house salted dory taramasalata
chargrilled focaccia 14

panko crumbed salmon hash cakes
baby peas + dill + aioli 16

classic king prawn cocktail
gem lettuce + marie rose 28

love.fish salt + pepper local calamari
chorizo powder + wasabi mayo 22

chargrilled clarence river octopus
roasted chickpea + tahini 25

SEA

served with house tartare + lemon

nz king dory fillet
crisp batter 24

qld coral coast barramundi fillet
sustainable aquaculture grilled 26

tasmanian salmon fillet
huon fishery crisp skinned 25

qld spanish mackerel fillet
grilled 26

mooloolaba swordfish loin fillet
chargrilled 27

FAVOURITES

spinach linguine + king prawn + swordfish
chilli + lemon + garlic + pangrattato 37

chargrilled whole rainbow trout
speck + braised lettuce + baby peas
wood ear mushroom 39

crumbed fish burger + fries
panko market fillet + gem lettuce + pickled
red onion + dill mayo + swiss cheese 29

AUSTRALIAN SEAFOOD PLATTER

dozen rock oysters + king prawn cocktail +
chargrilled octopus + salt & pepper calamari
tuna crudo on betel leaf + beetroot cured
kingfish + salmon sashimi salad + house fish
cakes + shoe string fries + focaccia 185

PADDOCK

angus reserve sirloin steak (300g)
umami butter 39

roasted whole spatchcock (550g)
lemon + oregano 32

GARDEN

shoe string fries 9

twice cooked hand-cut chips 12

polenta chips
smoked eggplant + tomato jam + celery salt 14

roasted heirloom beetroot
horseradish cream + macadamia + dill oil 15

puy lentils + wild mushrooms
roasted tomato + preserved lemon 15

green beans
toasted almonds + chilli 12

flash fried brussel sprouts
caramelised carrot + black bean 15

watermelon + shaved fennel salad
persian fetta + pomegranate molasses 15

love.fish spring slaw
red cabbage + zucchini + carrot + cashew
ginger miso dressing 14

radicchio + frisee salad
balsamic dressing + grana padana 14

