

RAW + CURED

live coffin bay pacific oysters 5 ea
natural | cucumber dressing / min 3

live coffin bay pacific oysters 5.50 ea
finger lime + micro coriander + cucumber / min 3

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

salmon sashimi salad (tas)
pickled diakon + wakame + ponzu dressing
mint oil 25

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

SMALL PLATES

brickfields focaccia + evoo 8

alto misto local olives
lemon olive oil + olsson salt 8

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 26

SEA

love fish + chips
battered king dory fillets + shoe string fries 29

alpine king trout fillet (vic) grilled
caramelised black fig + preserved lemon + labne
witlof + pea shoot salad 37

mooloolaba swordfish fillet (qld) chargrilled
romesco + charred broccolini
toasted almonds 38

barramundi fillet (qld) grilled
seared greens + toasted coconut
kumara crisps + tamarind dressing 36

FAVOURITES

spinach linguine + king prawn + swordfish
roasted tomato + pangrattato 37

eastern rock lobster risotto
zucchini + heirloom radish + gold leaf 60

whole rainbow trout chargrilled
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 freshly shucked oysters + salmon sashimi
classic king prawn cocktail + chargrilled clarence
river octopus + tuna crudo on betel leaf + beetroot
cured hiramasa kingfish salad + salt & pepper
calamari + house salmon fish cakes + shoe string
fries + chargrilled focaccia 185

PADDOCK

angus reserve sirloin steak (300g)
umami butter 44

chargrilled spatchcock (550g)
butterflied + 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 14

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

