

RAW + CURED

live sydney rock oysters natural 5.5 ea
lemon dressing / min 3

live sydney rock oysters dressed 6 ea
finger lime + micro coriander + cucumber / min 3

mooloolaba albacore tuna crudo
chilli + lime + lemongrass + betel leaf 24

ocean trout tartare (tas)
avocado + wasabi + kumara crisps 28

scallop carpaccio
ponzu + sea blite + desert lime 32

SMALL PLATES

brickfields focaccia + evoo 9
alto misto local olives 8

half shell hervey bay scallops
orange miso butter + pistachio nori crumb 24

house salted dory taramasalata
chargrilled focaccia 18

panko crumbed salmon hash cakes
baby peas + dill + aioli 18

classic king prawn cocktail
gem lettuce + marie rose 28

love.fish salt + pepper local calamari
chorizo powder + wasabi mayo 25

chargrilled pallidus octopus (tas)
roasted chickpea + tahini 28

tempura zucchini flowers
ricotta + truffle pecorino + romesco 19

10% SUNDAY SURCHARGE WILL APPLY
ALL CREDIT CARD PAYMENTS INCUR A 1.5% SURCHARGE

SEA

love fish + chips
beer battered market fish fillets + fries 31

wild yellowtail kingfish fillet (sa) grilled
romesco + charred broccolini + almonds 39

barramundi fillet (qld) grilled
seared greens + toasted coconut
kumara crisps + tamarind dressing 38

ocean trout fillet (tas) grilled
golden beetroot + fennel salad + grilled nectarine
pistachio 39

mirror dory fillet (nsw) grilled
vongole + cauliflower mash + slow roasted cherry
tomato 42

whole fish of the day
saffron sauce vierge + roasted celeriac + olives 45

FAVOURITES

blue swimmer crab risotto
fennel + zucchini blossom 48

spinach linguine + king prawn
roasted tomato + pangrattato 39

wild mushroom risotto
cavolo nero + truffle pecorino 34

crumbed fish burger + fries
panko market fillet + gem lettuce + pickled
red onion + dill mayo + swiss cheese + fries 31

PADDOCK

orecchiette + braised lamb shoulder ragu
cavolo nero + preserved lemon + baby peas 34

black angus sirloin steak MB 5+ (300g)
umami butter 49

free range chicken supreme
roasted heirloom carrot salad + togarashi
avocado + citrus dressing 36

GARDEN

shoestring fries 12

polenta chips
eggplant dip + tomato jam + celery salt 15

roasted heirloom beetroot
horseradish cream + macadamia + dill oil 16

puy lentils + wild mushrooms
roasted tomato + preserved lemon 16

green beans
toasted almonds + chilli 15

flash fried brussels sprouts
caramelised carrot pure 16

love.fish autumn slaw
cashew + ginger miso dressing 14

radicchio + rocket salad
balsamic dressing + parmesan 14

AUSTRALIAN SEAFOOD PLATTER

1 dozen sydney rock oysters + salmon tartare + king prawn cocktail + tuna
crudo on betel leaf + scallop carpaccio + salt & pepper calamari + panko
crumbed salmon cakes + chargrilled octopus + focaccia + fries 185

