

# 3 COURSE ALTERNATE DROP MENU Groups of 16-100 guests

## \$99 per head

Please pre-select two starters and two mains for alternate individual dishes with shared sides and alternate drop desserts

> for bookings and enquiries bookings@lovefish.com.au +61 2 8077 3700

bottomless still + sparkling water included 8% service charge applies

#### starters (choose 2)

scallop carpaccio + ponzu + desert lime love.fish salt + pepper calamari panko crumbed salmon hash cakes tuna crudo on betel leaf chargrilled octopus + chickpea + tahini salmon tartare + wasabi + kumara crisps beetroot tartare + horseradish + betel leaf (v) tempura zucchini flowers (v)

### mains (choose 2)

spinach linguine + prawn + roasted tomato ali battered market fish fillets + fries barramundi + seared greens + kumara crisps ba salmon + romesco + charred broccolinibraised et lamb shoulder orecchiette free range chicken + heirloom carrot salad wild mushroom risotto + parmesan (v) puy lentils + mushrooms + broccolini (v)

sides

to share

shoestring fries brussels sprouts + carrot + black bean love.fish slaw

#### desserts

alternate drop

banoffee pie eton mess

WE WILL ENDEAVOUR TO ACCOMMODATE YOUR DIETARY NEEDS, HOWEVER DUE TO THE POTENTIAL OF TRACE ALLERGENS, WE CANNOT GUARANTEE AN ALLERGY-FREE DINING EXPERIENCE