

love.fish

RAW + CURED

live sydney rock oysters GF (min 3) <i>natural /lemon dressing</i> <i>finger lime + micro coriander + cucumber</i>	6 6.5
trio of market fresh sashimi GF <i>wasabi + pickled ginger + tamari</i>	28
tuna crudo GFO <i>chilli + lime + betel leaf</i>	25
salmon ceviche (tas) GF <i>citrus soy dressing + avocado cream + lime aioli</i> <i>wasabi tobiko + shiso</i>	28

SMALL PLATES

artisan focaccia + evoo	9
marinated local olives GF	8
half shell hervey bay scallops <i>orange miso butter + pistachio crumb</i>	27
housemade taramasalata <i>chargrilled focaccia</i>	18
panko crumbed salmon hash cakes <i>baby peas + dill + aioli + tomato jam</i>	19
classic king prawn cocktail GF <i>avocado + toasted seeds + cos + marie rose</i>	28
love.fish salt + pepper tassie squid GFO <i>chorizo powder + wasabi mayo</i>	26
chargrilled pallidus octopus (tas) GF <i>roasted chickpea + tahini</i>	29
tempura zucchini flowers <i>ricotta + truffle pecorino + romesco</i>	19

GF - GLUTEN FREE
GFO - GLUTEN FREE OPTIONAL

SEA

love.fish + chips <i>beer battered market fish fillets + fries</i>	34
swordfish fillet (nsw) grilled GF <i>romesco + charred broccolini + almonds</i>	39
daintree barramundi fillet (qld) grilled GFO <i>crab wonton + quinoa + saffron + chilli + lime</i>	38
crisp skinned salmon fillet (tas) grilled GF <i>braised silverbeet + horseradish cream</i> <i>parsnip crisp</i>	38
blue-eye trevalla fillet (nz) grilled GF <i>corn salsa + charred gem lettuce + buttermilk</i> <i>dressing + kumara crisp</i>	42
whole fish of the day GF <i>cherry tomato confit + eschallot + crisp capers</i>	45
FAVOURITES	
lobster pot pie <i>market fish + spring veggies + mussels + puff pastry</i>	48
crumbed fish burger + fries <i>panko market fillet + gem lettuce + pickled</i> <i>red onion + dill mayo + swiss cheese + fries</i>	33
blue swimmer crab risotto GF <i>fennel + zucchini blossom</i>	48
zucchini + prawns orecchiette <i>asparagus + baby peas + chilli + garlic + zest</i>	38
salt roasted beet risotto GF <i>persian fetta + sorrel + parmesan crisp</i>	37
fish curry GFO <i>aromatic spices + lemongrass + coconut + chilli +</i> <i>steamed rice + pappadam</i>	39

PADDOCK

braised wagyu beef cheeks GF <i>creamy mashed potato + crispy polenta + charred</i> <i>asparagus + red wine jus</i>	48
free range chicken supreme GF <i>roasted heirloom carrot salad + togarashi</i> <i>avocado + citrus dressing</i>	36
chargrilled sirloin steak MB4+ (350g) GF <i>umami butter</i>	49
GARDEN	
shoestring fries GF	12
sweet potato fries + aioli GF	15
polenta chips GFO <i>eggplant dip + tomato jam + celery salt</i>	15
salt roasted beetroot GF <i>horseradish cream + macadamia + dill oil</i>	16
romaine salad GF <i>green apple + candied walnut + buttermilk</i> <i>vinaigrette + reggiano</i>	16
green beans GF <i>toasted almonds + chilli</i>	15
flash fried brussels sprouts GFO <i>caramelised carrot purée + black bean</i>	16
love.fish slaw GFO <i>cashew + ginger miso dressing</i>	14



FEED ME MENU

designed to share 69pp

ENTREE

tuna crudo GFO
chilli + lime + betel leaf
artisan focaccia
love.fish salt + pepper tassie squid GFO
chorizo powder + wasabi mayo

MAINS

daintree barramundi fillet (qld) GFO
crab wonton + quinoa + saffron + chilli + lime
blue swimmer crab risotto GF
fennel + zucchini blossom

DESSERT

winter fruit crumble
brown butter oats + coconut + macadamia + almonds +
vanilla ice cream

WHOLE TABLE ONLY, MINIMUM 2 GUESTS
NO DIETARIES OR SUBSTITUTIONS

SEAFOOD PLATTERS

THE TOWER 245
*A lavish two-tier platter for the ultimate
seafood experience
serves 2-3*

sydney rock oysters (12) + salmon ceviche + king prawn
cocktail + tuna crudo on betel leaf (3) + trio of sashimi +
salt & pepper squid + panko crumbed salmon cakes (3)
+ chargrilled octopus + focaccia (3) + shoestring fries

THE HARBOURSIDE 195
*A generous single-layer share platter
of fresh and fried delights
serves 2*

sydney rock oysters (6) + qld tiger prawns (6) +
tasmanian smoked salmon + marinated spring bay
mussels + tempura king prawn (2) + beer battered catch
of the day (2) + salt & pepper squid + crisp fried soft
shell crabs (2) + farmhouse fries

FRITTO MISTO 95
*A fun, fried-focused platter for seafood lovers
serves 2*

hash cakes (2) + tempura king prawn (2) + tempura
zucchini flower (2) + beer battered catch of the day (2) +
salt & pepper squid + farmhouse fries

NO DIETARIES OR SUBSTITUTIONS

10% SUNDAY SURCHARGE WILL APPLY
ALL CREDIT CARD PAYMENTS INCUR A 1.5% SURCHARGE
DUE TO THE POTENTIAL OF TRACE ALLERGENS. WE CANNOT
100% GUARANTEE AN ALLERGY FREE EXPERIENCE.

