

love.fish

RAW + CURED

live sydney rock oysters GF (min 3) 6
natural /lemon dressing
finger lime + micro coriander + cucumber 6.5

trio of market fresh sashimi GF 28
wasabi + pickled ginger + tamari

tuna crudo GFO 25
chilli + lime + betel leaf

salmon ceviche (tas) GF 28
citrus soy dressing + avocado cream + lime aioli
wasabi tobiko + shiso

SMALL PLATES

artisan focaccia + evoo 9

marinated local olives GF 8

half shell hervey bay scallops 27
orange miso butter + pistachio crumb

housemade taramasalata 18
chargrilled focaccia

panko crumbed salmon hash cakes 19
baby peas + dill + aioli + tomato jam

classic king prawn cocktail GF 28
avocado + toasted seeds + cos + marie rose

love.fish salt + pepper tassie squid GFO 26
chorizo powder + wasabi mayo

chargrilled pallidus octopus (tas) GF 29
roasted chickpea + tahini

tempura zucchini flowers 19
ricotta + truffle pecorino + romesco

GF - GLUTEN FREE
GFO - GLUTEN FREE OPTIONAL

SEA

love.fish + chips 34
beer battered market fish fillets + fries

murray cod fillet (nsw) grilled GF 39
romesco + charred broccolini + almonds

daintree barramundi fillet (qld) grilled GFO 38
crab wonton + quinoa + saffron + chilli + lime

crisp skinned salmon fillet (tas) grilled GF 38
braised silverbeet + horseradish cream
parsnip crisp

whole fish of the day GF 45
cherry tomato confit + eschallot + crisp capers

crumbed fish burger + fries 33
panko market fillet + gem lettuce + pickled
red onion + dill mayo + swiss cheese + fries

WINTER WARMERS

lobster pot pie 48
market fish + winter veggies + velouté + butter puff
pastry

mussel chowder + salmon + blue swimmer crab 39
charred sweetcorn + herb croutons

blue swimmer crab risotto GF 48
fennel + zucchini blossom

zucchini + prawns orecchiette 38
asparagus + baby peas + chilli + garlic + zest

butternut pumpkin risotto GF 36
burnt butter + sage + pine nuts + pickled pumpkin

fish curry GFO 39
aromatic spices + lemongrass + coconut + chilli +
steamed rice + pappadam

PADDOCK

braised wagyu beef cheeks GF 48
creamy mashed potato + crispy polenta + charred
asparagus + red wine jus

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

chargrilled sirloin steak MB4+ (350g) GF 49
umami butter

GARDEN

shoestring fries GF 12

sweet potato fries + aioli GF 15

polenta chips GFO 15
eggplant dip + tomato jam + celery salt

cauliflower gratin 16
gruyère + parmesan crumb

salt roasted beetroot GF 16
horseradish cream + macadamia + dill oil

romaine salad GF 16
green apple + candied walnut + buttermilk
vinaigrette + reggiano

green beans GF 15
toasted almonds + chilli

flash fried brussels sprouts GFO 16
caramelised carrot purée + black bean

love.fish slaw GFO 14
cashew + ginger miso dressing



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.

