

love.fish

RAW + CURED

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

SMALL PLATES

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

GF - GLUTEN FREE
GFO - GLUTEN FREE OPTIONAL

SEA

love.fish + chips	34
<i>beer battered market fish fillets + fries</i>	
swordfish fillet (nsw) grilled GF	39
<i>romesco + charred broccolini + almonds</i>	
daintree barramundi fillet (qld) grilled GFO	38
<i>crab wonton + quinoa + saffron + chilli + lime</i>	
crisp skinned salmon fillet (tas) grilled GF	40
<i>grilled asparagus + pear & fennel salad + watermelon radish + salsa verde</i>	
hapuka fillet (nz) grilled GF	42
<i>corn salsa + charred gem lettuce + buttermilk dressing + kumara crisp</i>	
whole fish of the day GF	45
<i>cherry tomato confit + eschallot + crisp capers</i>	
FAVOURITES	
rock lobster spaghetti	58
<i>medley cherry tomato + sugo + garlic green oil + crisp basil leaf</i>	
crumbed fish burger + fries	33
<i>panko market fillet + gem lettuce + pickled red onion + dill mayo + swiss cheese + fries</i>	
blue swimmer crab risotto GF	48
<i>fennel + zucchini blossom</i>	
zucchini + prawns orecchiette	38
<i>asparagus + baby peas + chilli + garlic + zest</i>	
salt roasted beet risotto GF	37
<i>persian fetta + sorrel + parmesan crisp</i>	
fresh pasta ragù	36
<i>12 hour wagyu beef ragù + walnut + kale pesto +</i>	

PADDOCK

braised wagyu beef cheeks GF	48
<i>creamy mashed potato + crispy polenta + charred asparagus + red wine jus</i>	
free range chicken supreme GF	36
<i>roasted heirloom carrot salad + togarashi avocado + citrus dressing</i>	
chargrilled sirloin steak MB4+ (350g) GF	42
<i>umami butter</i>	
GARDEN	
shoestring fries GF	12
sweet potato fries + aioli GF	15
polenta chips GFO	15
<i>eggplant dip + tomato jam + celery salt</i>	
salt roasted beetroot GF	16
<i>horseradish cream + macadamia + dill oil</i>	
romaine salad GF	16
<i>green apple + candied walnut + buttermilk vinaigrette + reggiano</i>	
green beans GF	15
<i>toasted almonds + chilli</i>	
flash fried brussels sprouts GFO	16
<i>caramelised carrot purée + black bean</i>	
love.fish slaw GFO	14
<i>cashew + ginger miso dressing</i>	



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

spring crumble
mango + granola + coconut 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.

