

love.fish

RAW + CURED

live sydney rock oysters GF (min 3) <i>natural /lemon dressing</i> <i>finger lime + micro coriander + cucumber</i>	6.5 7
trio of market fresh sashimi GF <i>wasabi + pickled ginger + tamari</i>	29
tuna crudo GFO <i>chilli + lime + betel leaf</i>	26
salmon ceviche (tas) GF <i>citrus soy dressing + avocado cream + lime aioli</i> <i>wasabi tobiko + shiso</i>	29

SMALL PLATES

artisan focaccia + evoo	9
marinated local olives GF	8
half shell tasmanian scallops (3) <i>orange miso butter + pistachio crumb</i>	29
housemade taramasalata <i>chargrilled focaccia</i>	19
panko crumbed salmon hash cakes <i>baby peas + dill + aioli + tomato jam</i>	21
classic king prawn cocktail GF <i>avocado + toasted seeds + cos + marie rose</i>	29
love.fish salt + pepper tassie squid GFO <i>chorizo powder + wasabi mayo</i>	27
chargrilled pallidus octopus (tas) GF <i>roasted chickpea + tahini</i>	29
tempura zucchini flowers (3) <i>ricotta + truffle pecorino + romesco</i>	21

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>	48
daintree barramundi fillet (qld) grilled GFO <i>crab wonton + quinoa + saffron + chilli + lime</i>	41
crisp skinned salmon fillet (tas) grilled GF <i>charred fig + wild rocket + radish & fennel salad +</i> <i>caramelised balsamic + lemon vinaigrette</i>	44
blue eye trevalla (nsw) grilled GF <i>corn salsa + charred gem lettuce + buttermilk</i> <i>dressing + kumara crisp</i>	46
whole fish of the day GF <i>cherry tomato confit + eschallot + crisp capers</i>	52
FAVOURITES	
spaghetti alle vongole (cloudy bay nz) <i>diamond clams + garlic + chilli + vino bianco +</i> <i>pangrattato</i>	44
crumbed fish burger + fries <i>panko market fillet + gem lettuce + pickled</i> <i>red onion + dill mayo + swiss cheese + fries</i>	34
blue swimmer crab risotto GF <i>fennel + zucchini blossom</i>	48
prawn + zucchini orecchiette <i>asparagus + baby peas + chilli + garlic</i>	39
salt roasted beet risotto GF <i>persian fetta + sorrel + parmesan crisp</i>	37
fresh pasta ragù <i>12 hour wagyu beef ragù + walnut + kale pesto</i>	38

PADDOCK

braised wagyu beef cheeks GF <i>creamy mashed potato + crispy polenta + charred</i> <i>asparagus + red wine jus</i>	49
free range chicken supreme GF <i>roasted heirloom carrot salad + togarashi</i> <i>avocado + citrus dressing</i>	37
chargrilled sirloin steak MB4+ (300g) GF <i>umami butter</i>	43
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>	17
love.fish slaw GFO <i>cashew + ginger miso dressing</i>	14



FEED ME MENU

*designed to share 79pp**

ENTREE

tuna crudo

chilli + lime + betel leaf

love.fish salt + pepper tassie squid

chorizo powder + wasabi mayo

artisan focaccia

MAINS

daintree barramundi fillet (qld)

crab wonton + quinoa + saffron + chilli + lime

prawn + zucchini orecchiette

asparagus + baby peas + chilli + garlic

SIDE

romaine salad

green apple + candied walnut + buttermilk vinaigrette

reggiano

DESSERT

summer 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 PAYMENT INCUR A 1.5% SURCHARGE
DEBIT CARD SURCHARGE MAY APPLY
DUE TO THE POTENTIAL OF TRACE ALLERGENS, WE CANNOT
100% GUARANTEE AN ALLERGY FREE EXPERIENCE.

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