

love.fish

RAW + CURED

live sydney rock oysters GF (min 3)
natural /lemon dressing 6.5
finger lime + micro coriander + cucumber 7

trio of market fresh sashimi GF 29
wasabi + pickled ginger + tamari

tuna crudo GFO 26
chilli + lime + betel leaf

salmon ceviche (tas) GF 29
citrus soy dressing + avocado cream + lime aioli
wasabi tobiko + shiso

SMALL PLATES

artisan focaccia + evoo 9

marinated local olives GF 8

half shell tasmanian scallops (3) 29
orange miso butter + pistachio crumb

housemade taramasalata 19
artisan focaccia + roe

panko crumbed salmon hash cakes 24
baby peas + dill + aioli + tomato jam

classic king prawn cocktail GF 29
avocado + toasted seeds + cos + marie rose

love.fish salt + pepper tassie squid GFO 27
chorizo powder + wasabi mayo

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

tempura zucchini flowers (3) 24
ricotta + truffle pecorino + romesco

GF - GLUTEN FREE
GFO - GLUTEN FREE OPTIONAL

SEA

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

swordfish fillet (nsw) grilled GF 45
romesco + charred broccolini + almonds

daintree barramundi fillet (qld) grilled GFO 41
crab wonton + quinoa + saffron + chilli + lime

crisp skinned salmon fillet (tas) grilled GF 44
charred fig + wild rocket + radish & fennel salad +
caramelised balsamic + lemon vinaigrette

blue-eye trevalla fillet (nsw) grilled GF 48
corn salsa + charred gem lettuce + buttermilk
dressing + kumara crisp

whole fish of the day GF 52
cherry tomato confit + eschallot + crisp capers

FAVOURITES

spaghetti alle vongole (cloudy bay nz) 44
diamond clams + garlic + chilli + vino bianco +
pangrattato

crumbed fish burger + fries 34
panko market fillet + gem lettuce + pickled
red onion + dill mayo + swiss cheese + fries

blue swimmer crab risotto GF 48
fennel + zucchini blossom

prawn + zucchini orecchiette 39
asparagus + baby peas + chilli + garlic

salt roasted beet risotto GF 37
persian fetta + sorrel + parmesan crisp

fresh pasta ragù 38
12 hour wagyu beef ragù + walnut + kale pesto

PADDOCK

braised wagyu beef cheeks GF 49
creamy mashed potato + crispy polenta + charred
asparagus + red wine jus

free range chicken supreme GF 37
roasted heirloom carrot salad + togarashi
avocado + citrus dressing

chargrilled sirloin steak MB4+ (300g) GF 51
umami butter

byron bay kurobuta pork cutlet (300g) 46
crackling + mustard mash + caramelised onion +
apple jam

GARDEN

shoestring fries GF 12

sweet potato fries + aioli GF 15

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

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 17
caramelised carrot purée + black bean

love.fish slaw GFO 16
cashew + ginger miso dressing



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
NO SPLIT BILLS, MAX 3 PAYMENTS PER TABLE
DEBIT CARD SURCHARGE MAY APPLY
DUE TO THE POTENTIAL OF TRACE ALLERGENS, WE CANNOT
100% GUARANTEE AN ALLERGY FREE EXPERIENCE.

