

# love.fish

## RAW + CURED

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

## SMALL PLATES

<b>artisan focaccia + evoo</b>	9
<b>marinated local olives GF</b>	8
<b>housemade taramasalata</b> <i>artisan focaccia + roe</i>	19
<b>classic king prawn cocktail GF</b> <i>avocado + toasted seeds + cos + marie rose</i>	29
<b>love.fish salt + pepper tassie squid GFO</b> <i>chorizo powder + wasabi mayo</i>	27
<b>chargrilled pallidus octopus (tas) GF</b> <i>roasted chickpea + tahini</i>	29
<b>tempura zucchini flowers (3)</b> <i>ricotta + truffle pecorino + romesco</i>	24

## SEA

<b>love.fish + chips</b> <i>beer battered market fish fillets + fries</i>	34
<b>hiramasa kingfish fillet (nsw) grilled GF</b> <i>romesco + charred broccolini + almonds</i>	52
<b>daintree barramundi fillet (qld) grilled GFO</b> <i>crab wonton + quinoa + saffron + chilli + lime</i>	41
<b>crisp skinned salmon fillet (tas) grilled GF</b> <i>charred fig + wild rocket + radish &amp; fennel salad +</i> <i>caramelised balsamic + lemon vinaigrette</i>	44
<b>whole fish of the day GF</b> <i>cherry tomato confit + eschallot + crisp capers</i>	52

## FAVOURITES

<b>spaghetti alle vongole (cloudy bay nz)</b> <i>diamond clams + garlic + chilli + vino bianco +</i> <i>pangrattato</i>	44
<b>crumbed fish burger + fries</b> <i>panko market fillet + gem lettuce + pickled</i> <i>red onion + dill mayo + swiss cheese + fries</i>	34
<b>prawn + zucchini orecchiette</b> <i>asparagus + baby peas + chilli + garlic</i>	39
<b>salt roasted beet risotto GF</b> <i>persian fetta + sorrel + parmesan crisp</i>	37

## PADDOCK

<b>free range chicken supreme GF</b> <i>roasted heirloom carrot salad + togarashi</i> <i>avocado + citrus dressing</i>	37
<b>chargrilled sirloin steak MB4+ (300g) GF</b> <i>umami butter</i>	51

## GARDEN

<b>shoestring fries GF</b>	12
<b>sweet potato fries + aioli GF</b>	15
<b>salt roasted beetroot GF</b> <i>horseradish cream + macadamia + dill oil</i>	16
<b>romaine salad GF</b> <i>green apple + candied walnut + buttermilk</i> <i>vinaigrette + reggiano</i>	16
<b>flash fried brussels sprouts GFO</b> <i>caramelised carrot purée + black bean</i>	17
<b>love.fish slaw GFO</b> <i>cashew + ginger miso dressing</i>	16

## EASTERN ROCK LOBSTER (nsw)

*served with garden salad and fries* MP  
*half or whole*

**mornay | garlic butter | natural, served chilled**



## 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

#### love.fish 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

15% 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.

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