

love.fish

RAW + CURED

live sydney rock oysters GF (min 3) <i>natural /lemon dressing</i>	6.5
<i>finger lime + micro coriander + cucumber</i>	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>	29
<i>wasabi tobiko + shiso</i>	

SMALL PLATES

artisan focaccia + evoo	9
marinated local olives GF	8
housemade taramasalata <i>artisan focaccia + roe</i>	19
half shell tasmanian scallops (3) <i>orange miso butter + pistachio crumb</i>	29
sizzling garlic prawns (qld) GFO <i>garlic + chilli + shallots + artisan focaccia</i>	28
panko crumbed salmon hash cakes <i>baby peas + dill + aioli + tomato jam</i>	24
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>	24

SEA

love.fish + chips <i>beer battered market fish fillets + fries</i>	36
murray cod fillet (vic) grilled GF <i>romesco + charred broccolini + almonds</i>	48
daintree barramundi fillet (qld) grilled GFO <i>crab wonton + quinoa + saffron + chilli + lime</i>	44
crisp skinned salmon fillet (tas) grilled GF <i>miso + pumpkin + oyster mushroom + chestnut</i>	45
whole fish of the day GF <i>cherry tomato confit + eschallot + crisp capers</i>	52

FAVOURITES

lobster pot pie <i>lobster + market fish + veggies + velouté + butter</i>	62
<i>puff pastry</i>	
crispy fish tacos (3) <i>beer battered market fish + flour tortilla + iceberg +</i>	32
<i>pickled red onion + jalapeno + chipotle mayo</i>	
crumbed fish burger <i>panko market fillet + gem lettuce + red onion + dill</i>	34
<i>mayo + swiss cheese + fries</i>	
mussel chowder <i>market fish + mussels + corn + herb croutons</i>	39
wild mushroom & truffle risotto GF <i>aged parmesan + truffle + cress</i>	38
prawn + zucchini orecchiette <i>string beans + baby peas + chilli + garlic</i>	39
spaghetti alle vongole (cloudy bay nz) <i>diamond clams + garlic + chilli + pangrattato</i>	46
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>	49
<i>broccolini + red wine jus</i>	
free range chicken supreme GF <i>roasted heirloom carrot salad + togarashi</i>	37
<i>avocado + citrus dressing</i>	
chargrilled sirloin steak MB4+ (300g) GF <i>umami butter</i>	51
surf' n turf GF <i>grainage eye fillet + king prawns + eshalots confit +</i>	86
<i>garlic butter + fries</i>	

GARDEN | SIDES

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>	16
<i>vinagrette + reggiano</i>	
green beans GF <i>toasted almonds + chilli</i>	15
flash fried brussels sprouts GFO <i>caramelised carrot purée + black bean</i>	17
mac & cheese <i>bechamel + gruyere + bacon crumbs</i>	16

GF - GLUTEN FREE
GFO - GLUTEN FREE OPTIONAL



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

string beans + baby peas + chilli + garlic

SIDE

romaine salad

*green apple + candied walnut + buttermilk vinaigrette
reggiano*

DESSERT

love.fish crumble

mango + granola + coconut ice cream

UPGRADE YOUR FEED ME MENU WITH DOZEN OF OYSTERS FOR 59

Your choice: of natural or dressed

*WHOLE TABLE ONLY, MINIMUM 2 GUESTS
NO DIETARIES OR SUBSTITUTIONS

+ BEVERAGE TASTING

32pp (optional)

ENTREE

2025 nick o'leary riesling (100ml)

MAINS

2025 briar ridge chardonnay (100ml)

DESSERT

nv pfeiffer topaque fortified (60ml)

10% SUNDAY OR 15% PUBLIC HOLIDAY SURCHARGE WILL
APPLY WHERE APPLICABLE
ALL CREDIT CARD PAYMENT INCUR A 1.3% SURCHARGE
NO SPLIT BILLS. MAX 3 PAYMENTS PER TABLE
DEBIT CARD SURCHARGE MAY APPLY
GUESTS WITH ALLERGIES OR DIETARY REQUIREMENTS ARE
ADVISED TO INFORM WAITER PRIOR TO ORDERING.
DUE TO THE POTENTIAL OF TRACE ALLERGENS, WE CANNOT
100% GUARANTEE AN ALLERGY FREE EXPERIENCE.

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/ 147

*A fun, fried-focused platter for seafood lovers
serves 2/3*

*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

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