

RAW + CURED

live sydney rock oysters GF (min 3) (A)	
<i>natural /lemon dressing</i>	6.5
<i>finger lime + micro coriander + cucumber</i>	7
trio of market fresh sashimi GF (A)	31
<i>wasabi + pickled ginger + tamari</i>	
tuna crudo (nsw) GFO	28
<i>chilli + lime + betel leaf</i>	
salmon ceviche (tas) GF	31
<i>citrus soy dressing + avocado cream + lime aioli</i>	
<i>wasabi tobiko + shiso</i>	

SMALL PLATES

artisan focaccia + evoo	10
marinated local olives GF	9
housemade taramasalata	19
<i>artisan focaccia + roe</i>	
half shell shark bay (wa) scallops (3)	32
<i>orange miso butter + pistachio crumb</i>	
sizzling garlic prawns (qld) GFO	30
<i>garlic + chilli + shallots + artisan focaccia</i>	
panko crumbed salmon hash cakes (A)	25
<i>baby peas + dill + aioli + tomato jam</i>	
classic king prawn cocktail GF (A)	30
<i>avocado + toasted seeds + cos + marie rose</i>	
love.fish salt + pepper tassie squid GFO	29
<i>chorizo powder + wasabi mayo</i>	
chargrilled pallidus octopus (tas) GF	31
<i>roasted chickpea + tahini</i>	
tempura zucchini flowers (3)	26
<i>ricotta + truffle pecorino + romesco</i>	

GF - GLUTEN FREE
GFO - GLUTEN FREE OPTIONAL

SEA

love.fish + chips	37
<i>beer battered king dory fillets (nz) + fries</i>	
swordfish (nsw) grilled GF	49
<i>romesco + charred broccolini + almonds</i>	
daintree barramundi fillet (qld) grilled GFO	48
<i>crab wonton + quinoa + saffron + chilli + lime</i>	
crisp skinned salmon fillet (tas) grilled GF	46
<i>miso + pumpkin + oyster mushroom + artichoke</i>	
pink snapper fillet (nz) grilled GF	54
<i>chargrilled pineapple + black garlic + bell pepper salsa</i>	
whole fish of the day GF (A)	54
<i>cherry tomato confit + eschallot + crisp capers</i>	

FAVOURITES

love.fisherman's basket (A)	52
<i>crispy beer battered king dory (nz) + tiger prawns</i>	
<i>+ panko calamari rings + beer battered scallop + shoestring fries</i>	
crispy fish tacos (3)	34
<i>beer battered king dory (nz) + flour tortilla + iceberg</i>	
<i>+ pickled red onion + jalapeno + chipotle mayo</i>	
crumbed fish burger	36
<i>panko king dory fillet (nz) + gem lettuce + red onion</i>	
<i>+ dill mayo + swiss cheese + fries</i>	
prawn + zucchini orecchiette (nsw)	41
<i>string beans + baby peas + chilli + garlic</i>	
spaghetti alle vongole (cloudy bay nz)	48
<i>diamond clams + garlic + chilli + pangrattato</i>	
wild mushroom tagliatelle	39
<i>aged parmesan + truffle + garlic + cream</i>	

PADDOCK

chargrilled sirloin steak MB4+ (300g) GF	53
<i>umami butter</i>	
braised wagyu beef cheeks GF	54
<i>creamy mashed potato + crispy polenta + charred broccolini + red wine jus</i>	
fresh pasta ragù	44
<i>12 hour wagyu beef ragù + walnut + kale pesto</i>	
free range chicken supreme GF	39
<i>roasted heirloom carrot salad + togarashi</i>	
<i>avocado + citrus dressing</i>	

GARDEN | SIDES

shoestring fries GF	14
sweet potato fries + aioli GF	16
polenta chips GFO	16
<i>eggplant dip + tomato jam + celery salt</i>	
salt roasted beetroot GF	18
<i>horseradish cream + macadamia + dill oil</i>	
romaine salad GF	18
<i>green apple + candied walnut + buttermilk</i>	
<i>vinaigrette + reggiano</i>	
green beans GF	16
<i>toasted almonds + chilli</i>	
flash fried brussels sprouts GFO	18
<i>caramelised carrot purée + black bean</i>	
watermelon mint & feta salad	18
<i>spearmint + microgreens + persian feta + citrus</i>	
<i>vinaigrette</i>	
love.fish slaw GFO	18
<i>cashew + ginger miso dressing</i>	



FEED ME MENU

designed to share 89pp*

ENTREE

tuna crudo (nsw)

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 (nsw)

string beans + baby peas + chilli + garlic

SIDE

romaine salad

green apple + candied walnut + buttermilk vinaigrette

reggiano

DESSERT

warm cherry tart

frangipane + vanilla 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

34pp (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
NO SPLIT BILLS, MAX 3 PAYMENTS PER TABLE
GUESTS WITH ALLERGIES OR DIETARY REQUIRMENTS 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 (A)

249

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 (A)

195/ 292

A generous single-layer share platter

of fresh and fried delights

serves 2/3

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 + half
shell scallop (2) + farmhouse fries

FRITTO MISTO (A)

99/ 149

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

love.fish 