love.fish

3 COURSE SELECTION MENU
groups of 8 - 20 guests

$109 per head

guests choose an individual starter and main course with shared sides and alternate drop desserts

UPGRADE
dozen oysters (natural or dressed) only $59

bottomless still + sparkling water included
8% service charge applies

starters

sizzling garlic prawns (qld) + chilli + focaccia
love.fish salt + pepper tassie squid
panko crumbed salmon hash cakes (A)
tuna crudo on betel leaf (nsw)
chargrilled octopus + chickpea + tahini (tas)
salmon ceviche + citrus soy dressing (tas)
roasted beetroot + horseradish cream (v)
tempura zucchini flowers (v)

mains

zucchini + prawns orecchiette (nsw)
battered king dory fillets (nz) + fries
murray cod (vic) + romesco + broccolini
barramundi (qld) + crab wonton + quinoa
salmon (tas) + mushroom + artichoke
free range chicken + heirloom carrot salad
pasta with beef ragu + walnut + kale pesto
truffle mushroom tagliatelle + parmesan (v)

sides

to share

shoestring fries
brussels sprouts w black bean
love.fish slaw

desserts

alternate drop

banoffee pie
dark chocolate parfait

WE WILL ENDEAVOUR TO ACCOMMODATE YOUR DIETARY NEEDS, HOWEVER DUE TO THE POTENTIAL OF TRACE ALLERGENS, WE CANNOT GUARANTEE AN ALLERGY-FREE DINING EXPERIENCE

love.fish

2 COURSE SELECTION MENU
Groups of 8 - 20 guests

$94 per head

guests choose an individual starter and main course with shared sides

UPGRADE
dozen oysters (natural or dressed)
only $59

bottomless still + sparkling water included
8% service charge applies

starters

sizzling garlic prawns (qld) + chilli + focaccia
love.fish salt + pepper tassie squid
panko crumbed salmon hash cakes (A)
tuna crudo on betel leaf (nsw)
chargrilled octopus + chickpea + tahini (tas)
salmon ceviche + citrus soy dressing (tas)
roasted beetroot + horseradish cream (v)
tempura zucchini flowers (v)

mains

zucchini + prawns orecchiette (nsw)
battered king dory fillets (nz) + fries
market fish + romesco + broccolini
barramundi (qld) + crab wonton + quinoa
salmon (tas) + mushroom + artichoke
free range chicken + heirloom carrot salad
pasta with beef ragu + walnut + kale pesto
truffle mushroom tagliatelle + parmesan (v)

sides

to share

shoestring fries
brussels sprouts w black bean
love.fish slaw

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