love.fish

2 courses 89pp

3 courses 95pp

***PRE-SELECT**
3 small plates
2 large
3 sides
2 dessert

UPGRADE
dozen oysters (natural or dressed)
only $59

bottomless still + sparkling water included
8% service charge applies

SMALL PLATES

Choose 3*

housemade taramasalata + roe + focaccia
love.fish salt + pepper tassie squid
sizzling garlic prawns (qld) + chilli + foccacia
panko crumbed salmon hash cakes (A)
tuna crudo on betel leaf (nsw)
chargrilled octopus (tas) + chickpea + tahini
polenta chips + smoked eggplant (v)
beetroot tartare + horseradish on betel leaf (v)
tempura zucchini flowers (v)

LARGE PLATES

Choose 2*

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

GARDEN SIDES

Choose 3*

shoestring fries
salted beetroot + macadamia
green beans + almonds + chilli
brussels sprouts + carrot + black bean
romaine salad + green apple + reggiano
love.fish slaw

DESSERT

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