love.fish

RAW + CURED

live sydney rock oysters GF (min 3) (A) 6.5
natural / lemon dressing
finger lime + micro coriander + cucumber 7

trio of market fresh sashimi GF (A) 29
wasabi + pickled ginger + tamari

tuna crudo (nsw) GFO 26
chilli + lime + betel leaf

salmon ceviche (tas) GF 29
citrus soy dressing + avocado cream + lime aioli
wasabi tobiko + shiso

SMALL PLATES

artisan focaccia + evoo 9

marinated local olives GF 8

housemade taramasalata 19
artisan focaccia + roe

half shell shark bay (wa) scallops (3) 29
orange miso butter + pistachio crumb

sizzling garlic prawns (qld) GFO 28
garlic + chilli + shallots + artisan focaccia

panko crumbed salmon hash cakes (A) 24
baby peas + dill + aioli + tomato jam

classic king prawn cocktail GF (A) 29
avocado + toasted seeds + cos + marie rose

love.fish salt + pepper tassie squid GFO 27
chorizo powder + wasabi mayo

chargrilled pallidus octopus (tas) GF 29
roasted chickpea + tahini

tempura zucchini flowers (3) 24
ricotta + truffle pecorino + romesco

GF - GLUTEN FREE
GFO - GLUTEN FREE OPTIONAL

SEA

love.fish + chips 36
beer battered king dory fillets (nz) + fries

sworfish fillet (nsw) grilled GF 49
romesco + charred broccolini + almonds

daintree barramundi fillet (qld) grilled GFO 46
crab wonton + quinoa + saffron + chilli + lime

crisp skinned salmon fillet (tas) grilled GF 45
miso + pumpkin + oyster mushroom + chestnut

pink snapper fillet (nz) grilled GF 48
chargrilled pineapple + black garlic + bell pepper salsa

whole fish of the day GF (A) 52
cherry tomato confit + eschallot + crisp capers

FAVOURITES

crispy fish tacos (3) 32
beer battered king dory (nz) + flour tortilla + iceberg + pickled red onion + jalapeno + chipotle mayo

crumbed fish burger 34
panko king dory fillet (nz) + gem lettuce + red onion + dill mayo + swiss cheese + fries

wild mushroom tagliatelle 38
aged parmesan + truffle + garlic + cream

prawn + zucchini orecchiette (nsw) 39
string beans + baby peas + chilli + garlic

spaghetti alle vongole (cloudy bay nz) 46
diamond clams + garlic + chilli + pangrattato

fresh pasta ragù 41
12 hour wagyu beef ragù + walnut + kale pesto

PADDOCK

braised wagyu beef cheeks GF 52
creamy mashed potato + crispy polenta + charred broccolini + red wine jus

free range chicken supreme GF 37
roasted heirloom carrot salad + togarashi avocado + citrus dressing

chargrilled sirloin steak MB4+ (300g) GF 51
umami butter

surf' n turf GF 86
grainge eye fillet + king prawns (qld) + eshalots confit + garlic butter + fries

GARDEN | SIDES

shoestring fries GF 12
sweet potato fries *+ aioli* **GF** 15

polenta chips GFO 15
eggplant dip + tomato jam + celery salt

salt roasted beetroot GF 16
horseradish cream + macadamia + dill oil

romaine salad GF 16
green apple + candied walnut + buttermilk vinaigrette + reggiano

green beans GF 15
toasted almonds + chilli

flash fried brussels sprouts GFO 17
caramelised carrot purée + black bean

watermelon mint & feta salad 16
spearmint + microgreens + persian feta + citrus vinaigrette

love.fish slaw GFO 16
cashew + ginger miso dressing

FEED ME MENU

*designed to share 79pp**

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

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 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) 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 (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) 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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