

## RAW + CURED

live sydney rock oysters 4 ea  
natural | mignonette

live pacific oysters 4 ea  
natural | mignonette

cured port lincoln sardine fillets  
dill oil + crostini 17

mooloolaba albacore tuna crudo  
chilli + lime leaf + lemongrass  
served on betel leaf 22

mount cook alpine salmon pastrami  
rye bread + house pickles 23

nsw hand dived live sea urchin  
bread + salt + radish 18  
*subject to harvest*

/

## SMALL PLATES

panko crumbed salmon hash cakes  
baby peas + dill + aioli 15

love.fish salt + pepper calamari  
chorizo powder + wasabi mayo 20

clarence river school prawns  
citrus salt 18

chargrilled clarence river octopus  
roasted chickpea + tahini 23

sea urchin taramasalata  
toast + baby vegetables 18

sourdough roll  
olive oil + butter 2pp

## SHELL FISH

tassie scallops in the half shell (3)  
ginger + wasabi butter + seaweed crumble 15

peel 'n' eat king prawns (500g)  
marie rose sauce 38

squid ink linguine + king prawn + spanner crab  
zucchini + chilli + lemon 36

/

## SEA

all fish served with house tartare + lemon

wild nz hake fillet  
crisp batter 18

wild red spot school whiting fillets  
crisp batter 20

wild nsw dusky flathead fillets  
crisp batter 25

wild qld spanish mackerel fillet  
line caught grilled 23

wild local garfish fillets  
butterflied + grilled 20

qld coral coast barramundi fillet  
sustainable aquaculture grilled 23

tasmanian salmon fillet  
huon fishery crisp skinned 22

whole fish of the day  
market price

wasabi aioli / tomato jam  
salsa verde / aioli 2 ea

## PADDOCK

paroo wild kangaroo striploin  
served medium rare  
warrigal greens pesto 32

angus reserve sirloin steak (250g)  
umami butter 35

cowra lamb loin chops  
smoked eggplant + pomegranate 32

/

## GARDEN

shoe string fries 9

twice cooked hand-cut chips 12

polenta chips  
smoked eggplant yoghurt  
tomato jam + celery salt 14

salt roasted beets + green apple  
horseradish cream + macadamia 14

puy lentils + wild mushrooms  
roasted tomato + preserved lemon 14

green beans  
toasted almonds + chilli 10

flash fried brussel sprouts  
caramelised carrot + black bean 14

medley tomato + baby spinach salad  
lemon ricotta + basil oil + herb crumb 14

love.fish spring slaw  
red cabbage + zucchini + carrot + cashew  
ginger miso dressing 12

wild leaf salad  
radish + eschallot + quinoa crumble 10

## TO SHARE

love.fish chilled seafood platter  
moreton bay bugs + a dozen freshly  
shucked sydney rock oysters + peel 'n' eat  
king prawns + albacore tuna crudo served  
with betel leaf + mt cook alpine salmon  
pastrami + cured port lincoln sardines  
+ condiments

shoestring fries + sourdough + salad 165

/

WELCOME TO LOVE.FISH  
BARANGAROO

AS LOVE.FISH APPROACHES IT'S  
10TH YEAR, OUR ETHOS & VALUES  
REMAIN UNCHANGED.

WE CONTINUE TO CELEBRATE  
AUSTRALIAN SEAFOOD, SERVE IT  
SIMPLY AND MAKE IT ACCESSIBLE  
TO ALL. WE ARE COMMITTED TO  
BRINGING YOU SIMPLE, HONEST  
FOOD MADE WITH THE FRESHEST,  
MOST CAREFULLY SOURCED  
PRODUCE; THE BEST AUSTRALIA  
HAS TO OFFER.

LOVE.FISH IS SIMPLY EVERYDAY  
SEAFOOD, TO BE ENJOYED BY ALL.



LOVE.FISH CHOOSES AUSTRALIAN SEAFOOD AND SUPPORTS SUPPLIERS, FARMERS & FISHERIES WITH SUSTAINABLE PRACTICES.

ALL CREDIT CARD PAYMENTS INCUR A 1.5% SURCHARGE. 10% SURCHARGE APPLIES ON PUBLIC HOLIDAYS.