

RAW + CURED

live sydney rock oysters 4.50 ea
natural | mignonette

live pacific oysters 5 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

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SMALL PLATES

panko crumbed salmon hash cakes
baby peas + dill + aioli 16

love.fish salt + pepper calamari
chorizo powder + wasabi mayo 21

clarence river school prawns
citrus salt 19

chargrilled clarence river octopus
roasted chickpea + tahini 24

sea urchin taramasalata
toast + baby vegetables 19

sourdough roll
olive oil + butter 2pp

SHELL FISH

tassie scallops in the half shell (3)
ginger + wasabi butter + seaweed crumble 16

peel 'n' eat king prawns (500g)
marie rose sauce 39

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

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SEA

all fish served with house tartare + lemon

wild nz hake fillet
crisp batter 19

wild red spot school whiting fillets
crisp batter 21

wild nsw dusky flathead fillets
crisp batter 26

wild qld spanish mackerel fillet
line caught grilled 24

wild local garfish fillets
butterflied + grilled 22

qld coral coast barramundi fillet
sustainable aquaculture grilled 24

tasmanian salmon fillet
huon fishery crisp skinned 23

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

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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 15

puy lentils + wild mushrooms
roasted tomato + preserved lemon 15

green beans
toasted almonds + chilli 12

flash fried brussel sprouts
caramelised carrot + black bean 15

medley tomato + baby spinach salad
lemon ricotta + basil oil + herb crumb 15

love.fish summer slaw
red cabbage + zucchini + carrot + cashew
ginger miso dressing 14

wild leaf salad
radish + eschallot + quinoa crumble 11

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

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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.