

RAW + CURED

live sydney rock oysters GF (min 3)	6
<i>natural /lemon dressing</i>	6.5
<i>finger lime + micro coriander + cucumber</i>	
trio of market fresh sashimi GF	28
<i>wasabi + pickled ginger + tamari</i>	
tuna crudo GFO	25
<i>chilli + lime + betel leaf</i>	
salmon ceviche (tas) GF	28
<i>citrus soy dressing + avocado cream + lime aioli</i>	
<i>wasabi tobiko + shiso</i>	

SMALL PLATES

artisan focaccia + evoo	9
marinated local olives GF	8
half shell hervey bay scallops	27
<i>orange miso butter + pistachio crumb</i>	
housemade taramasalata	18
<i>chargrilled focaccia</i>	
panko crumbed salmon hash cakes	19
<i>baby peas + dill + aioli + tomato jam</i>	
classic king prawn cocktail GFO	28
<i>avocado + toasted seeds + cos + marie rose</i>	
love.fish salt + pepper tassie squid GFO	26
<i>chorizo powder + wasabi mayo</i>	
chargrilled pallidus octopus (tas) GF	29
<i>roasted chickpea + tahini</i>	
tempura zucchini flowers	19
<i>ricotta + truffle pecorino + romesco</i>	
caramalised artichoke soup GFO	24
<i>scallop + focaccia</i>	

GF - GLUTEN FREE
GFO - GLUTEN FREE OPTIONAL

SEA

love.fish + chips	34
<i>beer battered market fish fillets + fries</i>	
swordfish fillet (nsw) grilled GF	39
<i>romesco + charred broccolini + almonds</i>	
daintree barramundi fillet (qld) grilled	38
<i>chermoula + roasted cauliflower + salted barra</i>	
<i>croquette + mint yoghurt</i>	
crisp skinned salmon fillet (tas) grilled GF	38
<i>braised silverbeet + horseradish cream</i>	
<i>parsnip crisp</i>	
whole fish of the day GF	45
<i>cherry tomato confit + eschallot + crisp capers</i>	

WINTER WARMERS

lobster pot pie	48
<i>ling + winter veggies + velouté + butter puff pastry</i>	
mussel chowder + salmon + blue swimmer crab	39
<i>charred sweetcorn + herb croutons</i>	
blue swimmer crab risotto GF	48
<i>fennel + zucchini blossom</i>	
spinach linguine + prawns	39
<i>roasted tomato + pangrattato</i>	
butternut pumpkin risotto GF	36
<i>burnt butter + sage + pine nuts + pickled pumpkin</i>	
crumbed fish burger + fries	33
<i>panko market fillet + gem lettuce + pickled</i>	
<i>red onion + dill mayo + swiss cheese + friesOs do-</i>	
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AUSTRALIAN SEAFOOD PLATTER

1 dozen sydney rock oysters + salmon ceviche + king prawn cocktail + tuna
crudo on betel leaf + scallop carpaccio + salt & pepper calamari + panko
crumbed salmon cakes + chargrilled octopus + focaccia + fries

195

PADDOCK

sirloin steak MB4+ (350g) GF	49
<i>umami butter</i>	
braised wagyu beef cheeks GF	48
<i>creamy mashed potato + crispy polenta + charred</i>	
<i>asparagus + red wine jus</i>	
free range chicken supreme GF	36
<i>roasted heirloom carrot salad + togarashi</i>	
<i>avocado + citrus dressing</i>	

GARDEN

shoestring fries GFO	12
sweet potato fries + aioli GFO	15
polenta chips GFO	15
<i>eggplant dip + tomato jam + celery salt</i>	
cauliflower gratin	16
<i>gruyère + parmesan crumbs</i>	
salt roasted beetroot GF	16
<i>horseradish cream + macadamia + dill oil</i>	
romaine salad GF	16
<i>green apple + candied walnut + buttermilk</i>	
<i>vinaigrette + reggiano</i>	
green beans GFO	15
<i>toasted almonds + chilli</i>	
flash fried brussels sprouts GFO	16
<i>caramelised carrot purée + black bean</i>	
love.fish slaw GFO	14
<i>cashew + ginger miso dressing</i>	



FEED ME MENU

designed to share 69pp

ENTREE

tuna crudo GFO

chilli + lime + betel leaf

artisan focaccia

love.fish salt + pepper tassie squid GFO

chorizo powder + wasabi mayo

MAINS

daintree barramundi fillet (qld)

chermoula + roasted cauliflower + salted

barra croquette + mint yoghurt

blue swimmer crab risotto GF

fennel + zucchini blossom

DESSERT

apple persimmon crumble

brown butter oats + honey toasted coconut

almonds + vanilla ice cream

WHOLE TABLE ONLY, MINIMUM 2 GUESTS
NO DIETARIES OR SUBSTITUTIONS

+ BEVERAGE TASTING

29pp (optional)

ENTREE

2023 nick o'leary riesling (100ml)

MAINS

2023 briar ridge chardonnay (100ml)

DESSERT

nv pfeiffer topaque fortified (60ml)

Launched in 2010, by husband and wife Michael & Michelle love.fish was one of the first sustainable and all Australian casual seafood eateries in Sydney.

As we begin our fifteenth year, love.fish still has the soul and authentic story of a family run business; our heart and values remain unchanged.

Celebrate fresh Australian seafood, make it uncomplicated and accessible to all. At love.fish we make quality seafood an everyday experience for everyday Australians.

We are all about approachable, local seafood that doesn't cost the earth because it doesn't need to.

*love.fish seafood restaurant
Authentic. Approachable. Delicious.
Seafood as it should be.*

15% PUBLIC HOLIDAY SURCHARGE WILL APPLY

ALL CREDIT CARD PAYMENTS INCUR A 1.5% SURCHARGE

DUE TO THE POTENTIAL OF TRACE ALLERGENS, WE CANNOT

100% GUARANTEE AN ALLERGY FREE EXPERIENCE.

love.fish 