

love.fish

RAW + CURED

live sydney rock oysters GF (min 3) 6
natural /lemon dressing
finger lime + micro coriander + cucumber 6.5

trio of market fresh sashimi GF 28
wasabi + pickled ginger + tamari

tuna crudo GFO 25
chilli + lime + betel leaf

salmon ceviche (tas) GF 28
citrus soy dressing + avocado cream + lime aioli
wasabi tobiko + shiso

SMALL PLATES

artisan focaccia + evoo 9

marinated local olives GF 8

half shell hervey bay scallops 24
orange miso butter + pistachio crumb

housemade taramasalata 18
chargrilled focaccia

panko crumbed salmon hash cakes 19
baby peas + dill + aioli + tomato jam

classic king prawn cocktail GFO 28
avocado + toasted seeds + cos + marie rose

love.fish salt + pepper tassie squid GFO 26
chorizo powder + wasabi mayo

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

tempura zucchini flowers 19
ricotta + truffle pecorino + romesco

GF - GLUTEN FREE
GFO - GLUTEN FREE OPTIONAL

SEA

love.fish + chips 34
beer battered market fish fillets + fries

swordfish fillet (nsw) grilled GF 39
romesco + charred broccolini + almonds

daintree barramundi fillet (qld) grilled GFO 38
crab wonton + quinoa + saffron + chilli + lime

crisp skinned salmon fillet (tas) grilled GF 38
braised silverbeet + horseradish cream
parsnip crisp

whole fish of the day GF 45
cherry tomato confit + eschallot + crisp capers

crumbed fish burger + fries 33
panko market fillet + gem lettuce + pickled
red onion + dill mayo + swiss cheese + fries

WINTER WARMERS

lobster pot pie 48
market fish + winter veggies + velouté + butter puff
pastry

mussel chowder + salmon + blue swimmer crab 39
charred sweetcorn + herb croutons

blue swimmer crab risotto GF 48
fennel + zucchini blossom

spinach linguine + prawns 39
roasted tomato + pangrattato

butternut pumpkin risotto GF 36
burnt butter + sage + pine nuts + pickled pumpkin

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

braised wagyu beef cheeks GF 48
creamy mashed potato + crispy polenta + charred
asparagus + red wine jus

free range chicken supreme GF 36
roasted heirloom carrot salad + togarashi
avocado + citrus dressing

sirloin steak MB4+ (350g) GF 49
umami butter

GARDEN

shoestring fries GFO 12

sweet potato fries + aioli GFO 15

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

cauliflower gratin 16
gruyère + parmesan crumb

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

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

green beans GFO 15
toasted almonds + chilli

flash fried brussels sprouts GFO 16
caramelised carrot purée + black bean 14

love.fish slaw GFO
cashew + ginger miso dressing



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) GFO

crab wonton + quinoa + saffron + chilli + lime

blue swimmer crab risotto GF

fennel + zucchini blossom

DESSERT

winter fruit crumble

*brown butter oats + coconut + macadamia +
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.*

10% SUNDAY 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.

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