

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>	

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 GFO	38
<i>crab wonton + quinoa + saffron + chilli + lime</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>	
crumbed fish burger + fries	33
<i>panko market fillet + gem lettuce + pickled</i>	
<i>red onion + dill mayo + swiss cheese + fries</i>	

WINTER WARMERS

lobster pot pie	48
<i>market fish + winter veggies + velouté + butter puff</i>	
<i>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>	
zucchini + prawns orecchiette	38
<i>asparagus + baby peas + chilli + garlic + zest</i>	
butternut pumpkin risotto GF	36
<i>burnt butter + sage + pine nuts + pickled pumpkin</i>	

PADDOCK

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>	
sirloin steak MB4+ (350g) GF	49
<i>umami butter</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 crumb</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>	

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



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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