

love.fish

RAW + CURED

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

SMALL PLATES

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

GF - GLUTEN FREE
GFO - GLUTEN FREE OPTIONAL

SEA

love.fish + chips <i>beer battered market fish fillets + fries</i>	34
swordfish fillet (nsw) grilled GF <i>romesco + charred broccolini + almonds</i>	39
daintree barramundi fillet (qld) grilled GFO <i>crab wonton + quinoa + saffron + chilli + lime</i>	38
crisp skinned salmon fillet (tas) grilled GF <i>braised silverbeet + horseradish cream</i> <i>parsnip crisp</i>	38
whole fish of the day GF <i>cherry tomato confit + eschallot + crisp capers</i>	45
crumbed fish burger + fries <i>panko market fillet + gem lettuce + pickled</i> <i>red onion + dill mayo + swiss cheese + fries</i>	33

WINTER WARMERS

lobster pot pie <i>market fish + winter veggies + velouté + butter puff</i> <i>pastry</i>	48
mussel chowder + salmon + blue swimmer crab <i>charred sweetcorn + herb croutons</i>	39
blue swimmer crab risotto GF <i>fennel + zucchini blossom</i>	48
spinach linguine + prawns <i>roasted tomato + pangrattato</i>	39
butternut pumpkin risotto GF <i>burnt butter + sage + pine nuts + pickled pumpkin</i>	36

PADDOCK

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

GARDEN

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

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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