

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
scallop carpaccio <i>ponzu + sea blite + desert lime</i>	32

SMALL PLATES

artisan focaccia + evoo	9
marinated local olives GF	8
half shell hervey bay scallops <i>orange miso butter + pistachio crumb</i>	27
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 GF <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 <i>chermoula + roasted cauliflower + salted barra</i> <i>croquette + mint yoghurt</i>	38
crisp skinned salmon fillet (tas) grilled GF <i>zucchini + pea shoots + almond + mint spring salad</i> <i>persian fetta</i>	38
blue-eye trevalla fillet (nsw) grilled GF <i>caramelised black figs + citrus labneh + frisée</i> <i>pomegranate molasses + hazelnuts</i>	39
whole fish of the day GF <i>vine-ripened tomato + pineapple mint salsa</i>	45

FAVOURITES

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

PADDOCK

sirloin steak MB4+ (350g) GFO <i>umami butter</i>	49
wagyu tajima t-bone steak MB8+ (800g) GFO <i>umami butter + shoestring fries</i>	140
free range chicken supreme GF <i>roasted heirloom carrot salad + togarashi</i> <i>avocado + citrus dressing</i>	36

GARDEN

shoestring fries GFO	12
sweet potato fries GFO <i>aioli</i>	15
polenta chips GFO <i>eggplant dip + tomato jam + celery salt</i>	15
salt roasted beetroot GF <i>horseradish cream + macadamia + dill oil</i>	16
watermelon + shaved fennel salad GF <i>persian fetta + mint + pomegranate molasses</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 GF <i>cashew + ginger miso dressing</i>	14
radicchio + rocket salad GF <i>balsamic dressing + parmesan</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)

chermoula + roasted cauliflower + salted barra croquette + mint youghurt

blue swimmer crab risotto GF

fennel + zucchini blossom

DESSERT

toasted coconut & mango crumble GF

coconut sorbet

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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