

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 + lemongrass + betel leaf</i>	25
salmon tartare (tas) <i>avocado + wasabi + kumara crisps</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
wild mahi mahi fillet (nsw) grilled GF <i>romesco + charred broccolini + almonds</i>	39
daintree barramundi fillet (qld) grilled GF <i>new season asparagus + grilled peach + salsa verde</i>	38
crisp skinned salmon fillet (tas) grilled GF <i>zucchini + pea shoots + almond + mint spring salad persian fetta</i>	38
goldband snapper fillet (qld) grilled GF <i>charred corn salsa + tarragon + jerusalem artichoke crisps</i>	42
whole fish of the day GF <i>saffron sauce vierge + roasted celeriac + olives</i>	49

FAVOURITES

blue swimmer crab risotto GF <i>fennel + zucchini blossom</i>	48
spinach linguine + prawns <i>roasted tomato + pangrattato</i>	39
wild mushroom risotto GF <i>cavolo nero + parmesan</i>	36
crumbed fish burger + fries <i>panko market fillet + gem lettuce + pickled red onion + dill mayo + swiss cheese + fries</i>	33

PADDOCK

sirloin steak MB4+ (350g) GF <i>umami butter</i>	49
<i>add grilled black tiger prawns</i>	12
free range chicken supreme GF <i>roasted heirloom carrot salad + togarashi 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 tartare + 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 + toasted rice + betel leaf

artisan focaccia

love.fish salt + pepper tassie squid GFO

chorizo powder + wasabi mayo

MAINS

barramundi fillet (qld) grilled GF

new season asparagus + peach salsa

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 howard park 'miamup' 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 fourteenth 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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