

SYDNEY'S BEST CLAM CHOWDER

Potato, Leek, Bacon, Thyme, Mussels & Pippies
Served in a Bread Bowl with Garlic Lid
\$24.50

blue fish

DARLING HARBOUR SYDNEY

EAT FISH

AN AWARD
WINNING
STYLE OF
SEAFOOD
SYDNEY
LOVES

MAKE A BOOKING

**BLUEFISH
SYDNEY.
COM.AU**

SUNDAY & PUBLIC HOLIDAYS
THERE IS A 10% SURCHARGE ONLY





FRESH OYSTERS

Did you know that Kilpatrick oysters are topped with bacon

WE RECOMMEND

Matching this dish with
Vallate Doc Extra Dry Prosecco

Glass \$11.00

Bottle \$59.00



NATURAL

½ Doz \$24.50 Doz \$38.50



KILPATRICK

½ Doz \$24.50 Doz \$38.50



MIXED

Only Natural & Kilpatrick
½ Doz \$24.50 Doz \$38.50



CAVVAR

Tobiko & Salmon
½ Doz \$29.95 Doz \$49.95





BREADS

Plain Bread

Sourdough, Olive Oil & Balsamic

\$6.60

Garlic Bread

Sourdough & Garlic Butter

\$8.90

Tomato Bruschetta

Sourdough, Garlic Butter, Fresh tomato & Basil

\$11.50

SALADS

Choose a protein to add to your salad.

Chicken \$9.90

Prawn \$14.50

Smoked Salmon

\$12.50

BBQ Calamari \$12.50

Organic Beef \$14.50



Caesar Salad

Bacon, Egg, Croutons, Cos, Shaved Parmesan & Anchovies

\$19.50



Greek Salad

Cucumber, Olives, Fetta, Red Onion, Tomato & Cos

\$16.50



Roasted Pumpkin Salad

Pumpkin, Beetroot, Spinach, Pepitas, Halloumi & Lemon Oil

\$16.50



ROASTED PUMPKIN SALAD



WE RECOMMEND

Matching this dish with
Vasse Felix Sauvignon

Blanc Semillion

Glass \$11.00

Bottle \$55.00





WE RECOMMEND

Matching this dish with
**CLARENCE HILL
CHARDONNAY**

Glass \$10.00

Bottle \$45.00

GARLIC PRAWNS

\$24.50



PRAWN DUMPLINGS

\$18.50



SALT & PEPPER SQUID

\$18.50



ENTRÉE

GF	Moreton Bay Bugs	Small	\$22.50
	Grilled and served with garlic Butter	Large	\$45.00
GF	Tiger Prawn	Small	\$17.50
	Cocktail Sauce & Lemon	Large	\$35.00
	Salmon Sashimi	Small (5PCS)	\$16.50
	Soy Sauce, Wasabi & Pickled Ginger	Large (10PCS)	\$32.50
	Smoked Salmon		\$25.50
	Rocket, Spanish Onion, Baby Capers & Toasted Sourdough		
	Vegetable Dumplings	Small (4PCS)	\$17.50
	with Soy & Ginger Broth	Large (8PCS)	\$32.50
	Prawn Dumplings	Small (4PCS)	\$18.50
	with Soy & Ginger Broth	Large (8PCS)	\$35.00
GF	Grilled Halloumi		\$15.50
	Cherry Tomato, Rocket & Lemon		
	Salt & Pepper Tofu	Small	\$16.50
	With Sweet Chilli Sauce	Large	\$22.50
	Salt & Pepper Squid	Small	\$18.50
	Aioli & Lemon	Large	\$24.50
GF	Garlic Prawns	Small	\$24.50
	Spanish Onion, Fresh Tomato & Garlic Butter	Large	\$31.50
GF	BBQ Octopus	Small	\$18.50
	Fresh Tomato, Lemon butter & Parsley	Large	\$24.50
GF	Seared Scallops	Small	\$24.50
	Pumpkin Puree and Spicy Tomato Sambal	Large	\$34.50
	Traditional Fish Cake	Small (2PCS)	\$16.50
	Potato, Fish & Parsley Served With Lemon And Aioli	Large (4PCS)	\$23.50
	Vegetable Soup		\$12.50
	Seasonal warm winter vegetables		

SPICY BUFFALO WINGS

Served with our amazing
Ranch Dressing \$14.50



WE RECOMMEND

Matching these dishes with
**MATAKANA SAUVIGNON
BLANC**

GLASS: \$11.00
BOTTLE : \$55.00



BUCKET OF PRAWNS

Peel them yourself 400g \$26.50



BUDDHA BOWL

\$26.50

SALMON POKE BOWL

\$32.50



SALT & PEPPER TOFU

\$22.50

12-6pm only

SNACKS

Bowl of Calamari \$15.00

Spicy Louisiana Buffalo Wings \$14.50

Ranch Dressing

Chicken BLT \$18.50

Brioche Bun, Grilled Chicken, Tomato, Bacon (Pork),
Lettuce, Aioli & Chips

Bucket Of Prawns \$26.50

400gr Cooked Prawns, Cocktail Sauce & Lemon

Smoked Salmon Bagel \$17.50

Rocket, Cream Cheese, Spanish Onion, Salmon Gravalax
served with Chips

Blue Fish Burger \$18.50

Brioche Bun, Glazed Salmon, Lettuce, Tomato, Chilli Mayo & Chips

American Cheese Burger \$18.50

Brioche Bun, Angus Beef, Lettuce, Tomato, Cheese,
Dill Pickle, Ketchup & Chips

Ultimate Sashimi Burger \$25.50

Brioche Bun, Angus Beef, Salmon Sashimi, Nori,
Cos, Avocado, Tomato, Cheese, Spice Mix, Mayo & Chips

Buddha Bowl \$26.50

Guacamole, Silken Tofu, Roast Pumpkin, Crunchy
Cucumber, Edamame, Brown Rice, Soy & Sesame Dressing

Salmon Poke Bowl \$32.50

Fresh Salmon, Guacamole, Silken Tofu, Roast Pumpkin,
Edamame, Brown Rice And Tobiko Caviar, Soy & Sesame Dressing

TRY OUR ULTIMATE SASHIMI BURGER



WE RECOMMEND

Matching this dish with
Lord Nelson

\$11.00



JOHN DORY

Mashed Potato & Salsa Verde

\$38.50



LEMON SOLE

With Chips

\$31.50



HONEY GLAZED SALMON

Mashed Potato & Salsa Verde

\$38.50



WE RECOMMEND

Matching this dish with
Glass of Lisa McGuigan
PINOT GRIS

GLASS : \$11.00

BOTTLE: \$55.00

TRADITIONAL

Crumbed Calamari & Chips

Tartare & Lemon

\$23.50

Chicken Schnitzel

Crumbed Chicken Breast, Chips & Diane Sauce

\$27.50

GF

Grilled Lemon Sole

Chips & Lemon Butter Sauce

\$31.50

Fisherman's Basket

Fish Fillet, Prawn Cutlet & Calamari Rings,
BBQ Calamari, Seared Scallop, BBQ Prawns,
Chips & Tartare Sauce

\$34.50

MARKET FISH

GF

Wild Queensland Barramundi

Brown Rice And Balinese Style Lime & Lemongrass Yellow Curry

\$38.50

GF

John Dory

Mash Potato & Salsa Verde

\$38.50

GF

Honey Glazed Salmon

Mashed Potato & Salsa Verde

\$38.50

FISH & CHIPS

I ♥
FOOD
AWARDS

Our Award Winning Recipe.

Beer Battered Fish, served with
Chips & Tartare Sauce \$23.50



WE RECOMMEND

Matching this dish with
Balmain Pilsner

\$11.00



CALAMARI LINGUINE

\$33.50



LINGUINE MARINARA

\$41.50

3 KINGS LINGUINE

\$41.50



WE RECOMMEND

Matching this dish with
Lisa Pinot Grigio

GLASS : \$11.00

BOTTLE: \$55.00

MAINS

Rock Lobster Mornay

Served with Coleslaw Salad

Half Lobster \$49.95

Whole Lobster \$95.50

Seafood Paella

Chorizo (Pork), Chicken, Mussels, Clams, Prawns, Calamari, BBQ King Prawn

\$41.50

Kangaroo Seared Skewers

Sweet Potato Fries, Rocket & Smokey Hollandaise Sauce

\$35.50

Organic Strip-loin Steak (300g)

Served with Chips & Diane Sauce

\$35.50

Ship to Shore

Organic Strip-loin 300g, Garlic Prawns, Chips & Diane Sauce

\$42.50

Organic Mussels S.A Spencer Gulf

Tomato, Chilli, Garlic, Basil & Garlic Toast

\$31.50

PASTA

Calamari Linguine

Garlic, Chilli, Basil & Tomato Sauce

\$33.50

3 Kings Linguine

Bugs, Prawns, Crab, Pancetta (Pork) & Brandy Cream Sauce

\$41.50

Marinara Linguine

Prawns, Calamari, Mussels, Pippies, Cherry Tomatoes & Prawn Oil

\$41.50

Brown rice instead

\$3.00

Roast Pumpkin & Broccolini Linguine

Olive Oil, Garlic, Chilli, Basil & Fresh Tomatoes

\$28.50

Add Chicken

\$9.90

Smoked Salmon Pasta

Caramelised Leek, Dill & Cream

\$33.50

SEAFOOD PAELLA



WE RECOMMEND

Matching this dish with
SANGRIA

GLASS : \$8.00



GIANT SEAFOOD PLATTER

Everything you could ever wish for & more. Make it extra special by upgrading your lobster.

Half Lobster	\$220.00
Whole Lobster	\$265.00

Half Giant Lobster	\$300.00
Whole Giant Lobster	\$420.00



WE RECOMMEND

Matching this dish with

Lark Hill Pinot Noir

BOTTLE: \$87.00



GRILLED PLATTER

Salmon, Barramundi, BBQ King Prawns,
Alaskan Crab, Seared Scallops, BBQ Calamari,
Smoking Coals, Lemon & Dipping Sauces **\$120.00**

Half Lobster	\$165.00
Whole Lobster	\$210.00

Half Giant Lobster	\$250.00
Whole Giant Lobster	\$370.00

WE RECOMMEND

Matching this dish with
McHenry Hohnen
Calgardup Brook
Vineyard Chardonnay

Bottle \$87.00



GIANT LOBSTER

Rock Lobster, Choose From Garlic Butter or Mornay or Singapore Chilli.
Served with chips, coleslaw and casava crackers.
Availability on Market Supply. 1.4kg **\$265.00**



PLATTERS

GF	Cold Seafood Plate For One	\$49.50
	Oysters, Prawns, Bugs, Smoked Salmon, Alaskan Crab, Avocado, Sauces & Lemon	
GF	Cold Seafood Platter to Share	\$120.00
	Oysters, Queensland Tiger Prawns, Moreton Bay Bugs, Avocado, Crab Cocktail, Smoked Salmon, Alaskan Snow Crab, Sauces & Lemon	
	Grilled Seafood Platter for Two	\$120.00
	Salmon, Barramundi, BBQ King Prawns, Alaskan Crab, Seared Scallops, BBQ Calamari, Smoking Coals, Lemon & Dipping Sauces	
	Half Lobster	\$165.00
	Whole Lobster	\$210.00
	Half Giant Lobster	\$250.00
	Whole Giant Lobster	\$370.00
	Giant Lobster	1.4kg \$265.00
	Rock Lobster, Choose From Garlic Butter or Mornay or Singapore Chilli. Served with Chips, Coleslaw & Casava Crackers	
GF	Giant King Crab Stack	\$155.00
	1kg of Alaskan Crab served with Chips & Garlic Butter	
	Giant Family Seafood Platter	
	Half Lobster	\$220.00
	Whole Lobster	\$265.00
	Half Giant Lobster	\$300.00
	Whole Giant Lobster	\$420.00
	Natural Oysters, Fresh Queensland Tiger Prawns, Smoked Salmon, Moreton Bay Bugs, Rockmelon, Steamed Mussels, BBQ King Prawns, BBQ Calamari, Prawn Cutlets, Octopus, Squid Rings, Atlantic Salmon, Barramundi, Chips, Sauces & Lemon	

SIDES

	Bowl of Calamari	\$15.00
	Tossed Seasonal Green Vegetables	\$11.00
	Chilli, Garlic, Onion & Sesame Seeds	
	Mashed Potato	\$11.00
	Rocket, Pear & Parmesan Salad	\$11.00
GF	Sweet Potato Chips Smokey Hollandaise	\$11.00
	Coleslaw, Cos & Pomegranate Salad	\$7.50
	Brown Rice	\$4.00
	Chips	\$8.50

KIDS

Available only for kids up to 12 years old.

Your child can choose from: Fish & Chips, Calamari & Chips, Chicken Schnitzel & Chips, Kids Tomato Pasta. All meals include a drink and chocolate ice cream!

\$15.50



BANANA SPLIT

\$19.50



ICE CREAM BOWL

\$11.00



CHERRY TART

\$13.50



DESSERT

	Cherry Pie	\$13.50
	Mascarpone & Cherries	
GF	Flourless Chocolate Cake	\$16.50
	Vanilla Bean Ice Cream & Berries	
	Rich Hot Chocolate Fondue	\$19.50
	Baileys & Waffle Soldiers	
	Crumble	\$15.50
	Apple, Pear, Rhubarb, Ginger Ice Cream	
	Affogato	\$15.00
	Vanilla Bean Ice Cream, Espresso, Frangelico & Almond Biscotti	
	Fudge Shop Waffle	\$19.50
	Belgian Waffle with Warm Caramel Fudge, Banana & Peanut Butter Ice-Cream	
GF	Bowl Of Ice Cream	\$11.00
	Fig, Honey & Pistachio, Peanut Disaster & Triple Chocolate Ice Cream	
	Almond Biscotti	\$8.50
GF	Vanilla Bean Creme Brûlée	\$13.50
	Torched & Fresh Strawberries	
	Chocolate Soufflé	\$15.50
	with Triple Chocolate Ice Cream	
	White Chocolate & Passionfruit Soufflé	\$15.50
	with Vanilla Bean Ice Cream	
	Banana & Caramel Soufflé	\$15.50
	with Peanut Disaster Ice Cream	

TRY OUR SOUFFLÉ MAGIC

(20 minutes preparation time)



J&D
PROVIDORE

OUR PARTNERS

