

SYDNEY'S BEST CLAM CROWDER

blue fish
DARLING HARBOUR SYDNEY
EAT FISH

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



**BLUEFISH
SYDNEY.
COM.AU**

SUNDAY & PUBLIC HOLIDAYS
THERE IS A 10% SURCHARGE ONLY

FRESH OYSTERS



WE RECOMMEND

Matching this dish with
**Proverbio Organic
Prosecco**

Glass: \$12.00

Bottle: \$60.00



FRESH 
NATURAL

½ Doz \$28.95 Doz \$54.95

WITH BACON 
KILPATRICK

½ Doz \$28.95 Doz \$54.95

TRY OUR 
CAVIAR

½ Doz \$35.95 Doz \$65.95

You can also mix the (½ Doz or Doz) Fresh or Kilpatrick Oysters.

BREAD BY BRONTE BAKERY

Plain Bread

Sourdough, Olive Oil & Balsamic (3Pcs)

Tomato Bruschetta

Sourdough & Garlic Butter, Fresh Tomato & Basil (2Pcs)

Garlic Bread

Sourdough & Garlic Butter (3Pcs)

\$6.60

\$11.00

\$8.90

SALADS

Buddha Bowl

Avocado, Roast Pumpkin, Beetroot, Crunchy Cucumber, Edamame, Brown Rice, Seaweed, Soy & Sesame Dressing

\$26.50

Salmon Poke Bowl

Fresh Salmon, Avocado, Roast Pumpkin, Beetroot, Crunchy Cucumber Edamame, Brown Rice and Tobiko Caviar, Seaweed Soy & Sesame Dressing

\$34.50

Greek Salad

Cucumber, Lettuce, Fresh Tomato, Feta, Olives and Grain Mustard Dressing

\$18.50

Roasted Pumpkin Salad

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

\$18.50

GF

GF

GF

TRY OUR ROASTED PUMPKIN SALAD

WE RECOMMEND

Matching this dish with

Medhurst Rose

Glass: \$12.00

Bottle: \$65.00



SALT & PEPPER SQUID

\$22.50



GARLIC PRAWNS

\$24.50

PRAWN DUMPLINGS

\$18.50



WE RECOMMEND

Matching this dish with
**Pewsey Vale Prima
Riesling**

Glass: \$12.00

Bottle: \$65.00



ENTRÉE

<p>GF</p>	<p>Moreton Bay Bugs Served fresh with Aioli & Lemon In A Wok (Choose Singapore Chilli Or Garlic Butter)</p>	<p>Small \$24.95 Large \$49.95 1Kg \$155.00</p>
<p>GF</p>	<p>Tiger Prawn Cocktail Sauce & Lemon</p>	<p>Small (180g) \$24.95 Bucket (360g) \$49.95</p>
<p>GF</p>	<p>Salmon Sashimi with Pickled Ginger Soy Sauce, Wasabi</p>	<p>Small 6 Pcs \$18.50 Large 12 Pcs \$37.00</p>
	<p>Smoked Salmon Rocket, Spanish Onion, Baby Capers & Toasted Sourdough</p>	<p>\$25.50</p>
	<p>Vegetable Dumplings with Soy & Ginger Broth</p>	<p>Small (4 pcs) \$17.50 Large (8 pcs) \$32.50</p>
	<p>Prawn Dumplings with Soy & Ginger Broth</p>	<p>Small (4 pcs) \$18.50 Large (8 pcs) \$35.00</p>
	<p>Salt & Pepper Squid Aioli & Lemon</p>	<p>Small \$22.50 Large \$42.50</p>
<p>GF</p>	<p>Garlic Prawns White Onion, Fresh Tomato & Garlic Butter</p>	<p>Small \$24.50 Large \$49.00</p>
<p>GF</p>	<p>Albrohlos Island Scallops Tomato Concasee & Lemon Butter</p>	<p>Small \$26.95 Large \$39.95</p>
	<p>Grilled Halloumi Cherry Tomato, Rocket & Lemon</p>	<p>\$17.50</p>

SPICY BUFFALO WINGS

Served with our amazing
Ranch Dressing \$16.50



WE RECOMMEND

Matching this dish with
Lord Nelson Pale Ale
Can: \$12.00

MORETON BAY BUGS

Served fresh with Aioli & Lemon
Small \$24.95 Large \$49.95



BUCKET OF PRAWNS

Peel them yourself 400g
\$26.50

SALMON POKE BOWL

\$34.50



WE RECOMMEND

Matching this dish with
Lisa McGuigan Sav Blanc

Glass: \$11.00
Bottle: \$55.00



PLATTERS

GF

Cold Seafood Plate For One

Oysters, Prawns, Bugs, Smoked Salmon, Avocado, Sauces & Lemon

\$59.95

GF

Cold Seafood Plate to Share

Oysters, Qld Tiger Prawns, Moreton Bay Bugs,

Alaskan Crab, Smoked Salmon, Avocado, Lemon & Sauces

\$149.95

Giant Lobster

Rock Lobster, Choose From Garlic Butter or Mornay or Singapore Chilli. Served with Chips, Coleslaw

\$279.95

GF

Giant King Crab Stack

1kg of Alaskan Crab served with Chips & Garlic Butter

\$355.00

Jimbaran Seafood Platter to Share

Balinese Style BBQ Whole Baby Barramundi, BBQ King Prawn, Spicy Wings, BBQ Calamari, Pickled Vegetables, Saffron Rice, Sambal Mussels

\$135.00

Exotic Meat Platter

Riverine Mbs2+ Sirloin Steak (Cooked Medium), Milly Hill Smoky Lamb Sausage, Spicy Louisiana Buffalo Wings, Oyster Kilpatrick, Grilled Halloumi & Dipping Sauces.

\$145.00

Grilled Seafood Platter for Two (Served on Smoking Coals)

Salmon, Humpty Doo Barramundi, BBQ King Prawns, Crab, Seared Scallops, BBQ Calamari, Dipping Sauces & Lemon

\$155.00

UPGRADES

Add Half Lobster Mornay

\$210.00

Add Whole Lobster Mornay

\$265.00

Add a Giant Lobster

Choose From Garlic Butter, Mornay or Singapore Chilli

Add Half Giant Lobster

\$294.50

Add Whole Giant Lobster

\$434.95

Giant Family Seafood Platter

Natural Oysters, Fresh Queensland Tiger Prawns, Smoked Salmon, Moreton Bay Bugs, Rockmelon, Steamed Mussels, BBQ King Prawns, BBQ Calamari, Prawn Cutlets, Salt & Pepper Squid, Squid Rings, Atlantic Salmon, Humpty Doo Barramundi, Chips, Sauces & Lemon

\$255.00

Make it a Whole Lobster Mornay

\$310.00

UPGRADES

Add a Giant Lobster

Choose From Garlic Butter, Mornay or Singapore Chilli

Add Half Giant Lobster

\$385.00

Add Whole Giant Lobster

\$499.95

SMOKING GRILLED PLATTER



Salmon, Humpty Doo Barramundi,
BBQ King Prawns, Crab, Seared
Scallops, BBQ Calamari,
Lemon & Dipping Sauces **\$155.00**

Add Half Lobster Mornay \$210.00
Add Whole Lobster Mornay \$265.00

**Add a Giant Lobster Choose From Garlic
Butter, Mornay or Singapore Chilli**

Add Half Giant Lobster \$294.50
Add Whole Giant Lobster \$434.95

WE RECOMMEND

Matching this dish with
Dandeloin Vineyards

Cab Sav

Glass: \$12.00

Bottle: \$65.00



SMOKING JIMBARAN PLATTER



Balinese Style BBQ Whole Baby Barramundi, BBQ King Prawn, Skewers, BBQ Calamari, Pickled Vegetables, Saffron Rice, Spicy Wings & Sambal Mussels **\$135.00**

Add Half Lobster Mornay \$190.00
Add Whole Lobster Mornay \$245.00

Add a Giant Lobster Choose From Garlic Butter, Mornay or Singapore Chilli

Add Half Giant Lobster \$274.95
Add Whole Giant Lobster \$414.95



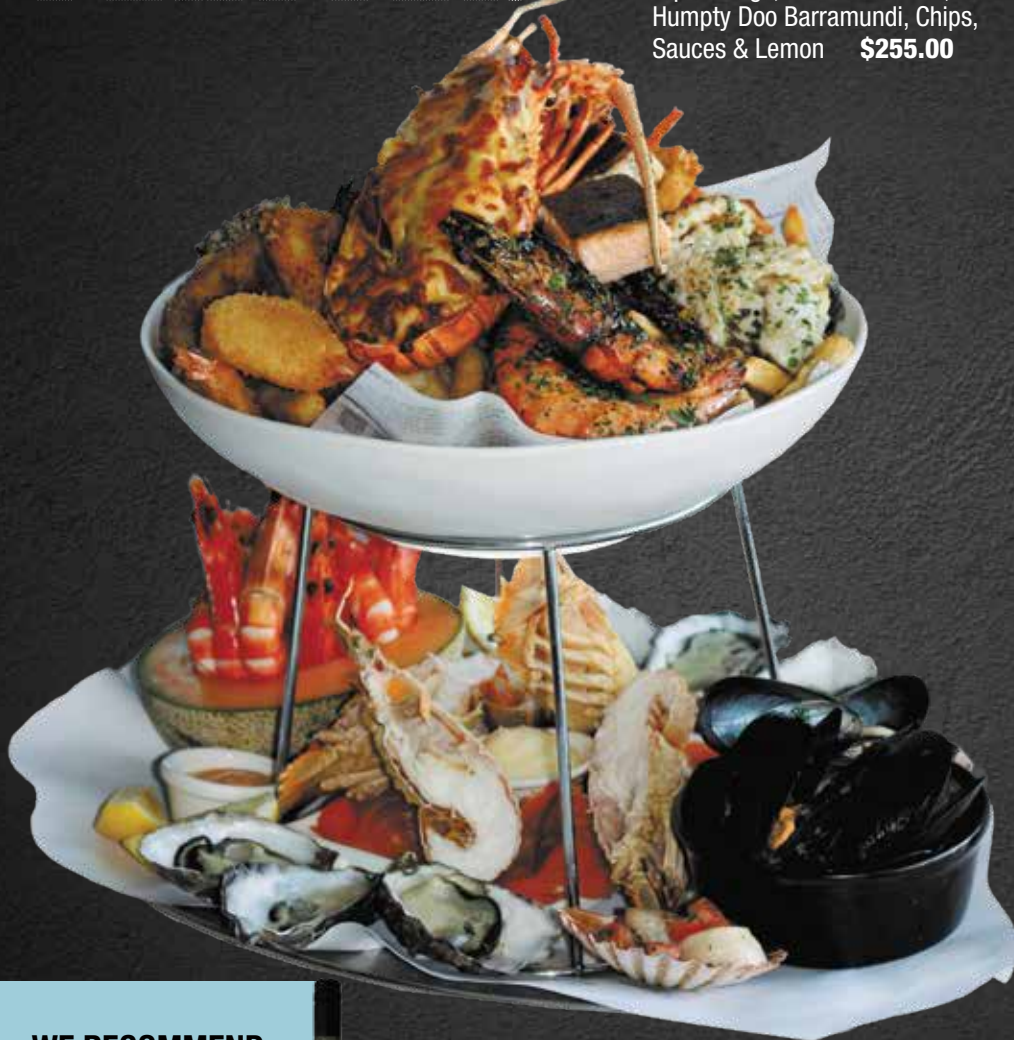
WE RECOMMEND

Matching this dish with
Charnwood Shiraz

Glass: \$12.00
Bottle: \$65.00

GIANT SEAFOOD PLATTER

Natural Oysters, Fresh Queensland Tiger Prawns, Smoked Salmon, Moreton Bay Bugs, Rockmelon, Steamed Mussels, BBQ King Prawns, BBQ Calamari, Prawn Cutlets, Salt & Pepper Squid, Squid Rings, Atlantic Salmon, Humpty Doo Barramundi, Chips, Sauces & Lemon **\$255.00**



WE RECOMMEND

Matching this dish with
Lisa Mcguigan
Vermentino

Glass: \$12.00
Bottle: \$65.00



Make it extra special by upgrading your lobster.

Whole Lobster Mornay \$310.00

Add a Giant Lobster Choose From Garlic Butter, Mornay or Singapore Chili

Add Half Giant Lobster \$385.00
Add Whole Giant Lobster \$499.95

MAINS

Rock Lobster Mornay

Served with Chips

Half Lobster \$55.00

Whole Lobster \$109.50

GF

Seafood Paella

Lamb Merguez, Chicken, Mussels, Clams, Prawns, Calamari, BBQ King Prawn

\$41.50

GF

Sirloin Steak Riverine (300g) Mbs 2+

Served with Chips & Diane Sauce

\$42.50

Add Garlic Prawns

\$12.50

Mussels Marinara With Garlic Toast

Tomato, Garlic, Chill & Parsley

\$34.50

18 Hour Slow Braised Lamb Shanks

Cooked In A Rich Sauce Served With Mash

\$37.50

PASTA

Calamari Linguine

Tomato Sauce, Olive Oil, Garlic, Chilli, Parsley & Lemon Juice

\$36.50

3 Kings Linguine

Bugs, Prawns, Crab, Lamb Merguez & Brandy Cream Sauce

\$41.50

Lobster Pasta

Fresh Local Lobster meat with homemade Lobster Bisque & Tomato Sauce

\$55.00

Smoked Salmon Pasta

Caramelised Leek, Dill & Cream

\$33.50

Home Made Gnocchi

Choose a flavour.

\$26.50

Pesto & Parmesan

Parmarosa Fresh Tomato Sauce Spanish Onion Garlic Chilli Cream & Parsley

TRY OUR SEAFOOD PAELLA



WE RECOMMEND

Matching this dish with
Sangria

Glass: \$8.00

Carafe: \$32.50



BARRAMUNDI & SCALLOP PIE

Served with a Sea Salt Pastry Lid & Mash
\$39.50

SLOW BRAISED LAMB SHANKS

18 Hour Slow Cooked In A Rich
Sauce Served With Mash
\$37.50



WE RECOMMEND

Matching this dish with
Lisa McGuigan

Pinot Noir

Glass: \$12.00

Bottle: \$65.00



SMOKED SALMON PASTA

\$35.50



PESTO GNOCCHI

\$26.50



3 KINGS LINGUINE

\$41.50



CALAMARI LINGUINE

\$36.50



LEMON SOLE

Served with Chips & Lemon
Butter Sauce \$36.50



WHOLE BABY BARRAMUNDI

Balinese style with
Spicy Tomato Sambal
\$39.50



ATLANTIC SALMON FILLET

\$39.50



WE RECOMMEND

Matching this dish with
Lisa Mcguigan
Pinot Grigio

Glass: \$12.00
Bottle: \$65.00



TRADITIONAL

Crumbed Calamari & Chips	\$24.50
Tartare & Lemon	
Prawn Cutlet & Chips	\$29.50
Tartare & Lemon	
Chicken Schnitzel	\$27.50
Crumbed Chicken Breast, Chips & Diane Sauce	
Fisherman's Basket	\$35.50
Fish Fillet, Prawn Cutlet & Calamari Rings, BBQ Calamari, Seared Scallop, BBQ Prawns, Chips & Tartare Sauce	
Barramundi & Scallop Pie	\$39.50
Served with a Sea Salt Pastry Lid & Mash	

MARKET FISH

GF	Humty Doo Barramundi Fillet	\$39.50
	Served with Mash & Wild Rocket Pesto	
GF	Whole BBQ Barramundi Fillet	\$39.50
	Balinese style with Spicy Tomato Sambal	
GF	Atlantic Salmon Fillet	\$39.50
	Served with Mash & Wild Rocket Pesto	
GF	Whole Lemon Sole	\$36.50
	Served with Chips & Lemon Butter Sauce	

SIDES

Bowl of Calamari	\$18.50
Tossed Seasonal Vegetables	\$15.50
With Chilli, Garlic, Ginger, Sesame Seeds & our Signature Sauce	
Sweet Potato Chips & Aioli	\$11.00
Chips	\$8.50
Brown Rice	\$4.00
Bowl of Mash	\$10.50



FISH & CHIPS

Our Award Winning Recipe served
with Chips & Tartare Sauce \$24.95



WE RECOMMEND

Matching this dish with
Balter XPA
Can: \$12.00

DESSERT

Affogato \$19.50

30mls Bortrytis Semillion, Ice Cream, Espresso & Almond Biscotti

Mixed Bowl of Ice Cream \$19.50

Fig, Honey & Pistaachio, Wild Berry Sorbet & Triple Chocolate Ice Cream

Banana Split \$19.50

Belgian Waffle with Warm Caramel Fudge, Banana & Peanut Butter Ice-Cream

Belgian Almond Meal Chocolate Cake \$19.50

Served With Vanilla Bean Ice Cream

Almond Biscotti \$8.50

Cheese Plate \$24.50

Truffle Manchego (Sheeps Milk), St Nectaire Aoc (Cows Milk), Fruit & Nut Log, Relish & Crackers

♥
**TRY OUR
APPLE
PEAR &
RHUBARB
CRUMBLE**
♥

Served with Vanilla Bean Ice Cream \$19.50



KIDS MEAL

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.

\$15.50