

Harbourfront
Seafood Restaurant
SYDNEY

VALENTINE'S DAY MENU 2025
4 COURSE SET MENU

FIRST COURSE (TO SHARE)

Tostada with refried beans, smashed avocado, pickled red onion, sour cream,
black bean and tomato salsa (v, gf, hf)

Selection of cured meats, grilled vegetables, guindilla, balsamic onions and grissini (df)

SECOND COURSE (ALTERNATE SERVE)

King Fish ceviche, Aji Amarillo. Leche de Tigre, sudachi and shiso (df, gf)

&

Soy-glazed roasted duck breast, fennel, zucchini, white bean
and mandarin dressing (df, gf) *(Served chilled)*

THIRD COURSE (ALTERNATE SERVE)

Chargrilled 250g Pinnacle beef tenderloin, horseradish cream,
sautéed king browns and jus (gf)

&

Grilled white fish with roasted cabbage, beetroot and lemon butter purée,
gremolata and puffed wild rice (hf)

Complemented with side of

Charred broccolini with preserved lemon, capers and parmesan (gf, hf) *(Served chilled)*

FOURTH COURSE (TO SHARE)

House made tiramisu

&

Selection of Australian and International cheeses, lavosh, fig and almond Pan de Higo
(gf crackers available on request)

*Le Campagnier double crème washed rind (France), Berry's Creek Mossvale blue
(Gippsland Victoria), Cabot Cheddar from the Cellars at Jasper Hill (USA)*

(v) vegetarian (gf) gluten-free (df) dairy-free (hf) halal-friendly