



Harbourfront
Seafood Restaurant
SYDNEY

Group Dining Pack 2024



Group dining made easy at Harbourfront Seafood Sydney

Organising a social or business gathering at a prime Sydney Harbour location? Look no further than Harbourfront Seafood Restaurant located at Campbell's Stores at The Rocks!

Embrace the great outdoors and enjoy the breathtaking views of Sydney Opera House and Harbour Bridge whilst dining in our under-covered outdoor terrace. Enquire about our indoor dining space if you prefer something more private.

Outdoor Terrace

Capacity: 180 guests



Private Dining Area

Capacity: 50 guests





What's on offer

Suitable for up to **50 guests**

Beverages can be provided based on consumption or guests have the option to choose the Premium Pour Beverage Package for two hours. An extension of 30 minutes per person is available upon request.

*We offer Choice menu for bookings with up to 20 guests and an alternate serve menu for bookings with 21 to 50 guests.

The Opera Menu

\$125pp – 3 Course Menu (food only)

On Arrival to Share

Warm Focaccia, olive oil and stracciatella (v)

Entrées

Choice of :

Scallop ceviche apple, Leche de Tigre, Avruga caviar, pumpkin purée and coriander (gf, df)

La Stella buratta, seasonal fruits and hazelnut dressing (v, gf)

Gem lettuce, Caesar dressing, Grano Padano and cured meat

Chilled tiger prawns, egg crème sauce and lemon (df, gf)

Mains

Choice of :

Grilled reef fish, blistered tomato, sherry vinegar, EVOO, oregano and basil (gf, df)

Chargrilled swordfish, olive, capsicum, fregola and gremolata

Chargrilled MBS2+ striploin 200gm, seasonal greens and jus (df, gf)

Chargrilled veal cutlet, charred mango cheek, coriander, pickled guindilla and EVOO (gf, df)

Agave glazed sugarloaf cabbage, romesco, gremolata and micro greens (vegan, gf, df, contains nuts)

Sides

Rocket, pear and parmesan salad (v, gf)

Fries, umami salt and aioli (df)

Dessert

Choice of :

Chargrilled pineapple, salted caramel sauce, mango, passionfruit and raspberry with coconut sorbet (gf,vegan)

Vanilla panna cotta, seasonal fruit, almond crumble and tuille

Selection of two Australian and International cheeses, lavosh & preserve

(v) vegetarian (vg) vegan (gf) gluten-free (df) dairy-free

*This menu offers each diner with one entrée, one main and one dessert. We offer choice menu for bookings with up to 20 guests and an alternate serve menu for bookings with 21 to 60 guests.



The Upgraded Menu

\$145pp for 3 - course menu (food only)

\$200pp for 3 - course menu + 3 hours standard beverage package

On Arrival to Share

Flatbread, roasted pumpkin, goat's curd, Agrodolce sultana, pine nuts and honey balsamic (v)

Entrées

Choice of :

Six chilled Sydney rock oysters on ice with mignonette and lemon (gf, df)

Grilled Eastern King Prawns with lemon butter and chilli mango (gf)

La Stella buratta, seasonal fruits and hazelnut dressing (v, gf)

Queensland spanner crab, green papaya, apple and som tam dressing (gf, df)

King fish ceviche, aji Amarillo. Leche de Tigre, sudachi and shiso (df, gf)

Mains

Choice of :

Grilled reef fish, blistered tomato, sherry vinegar, EVOO, oregano and basil (gf, df)

Pan roasted Humpty Doo barramundi with miso butter, pipis and fish roe (gf)

Chargrilled 250gm Murrumbidgee pasture-raised Black Angus tenderloin, charred lemon, greens and jus (gf, df)

Chargrilled veal cutlet, charred mango cheek, coriander, pickled guindilla and EVOO (gf, df)

Agave glazed sugarloaf cabbage, romesco, gremolata and micro greens (vegan, df, gf, contains nuts)

Sides

Fries, umami salt and aioli (df)

Charred broccolini with preserved lemon, capers and parmesan (chilled) (gf, df)

Dessert

Choice of :

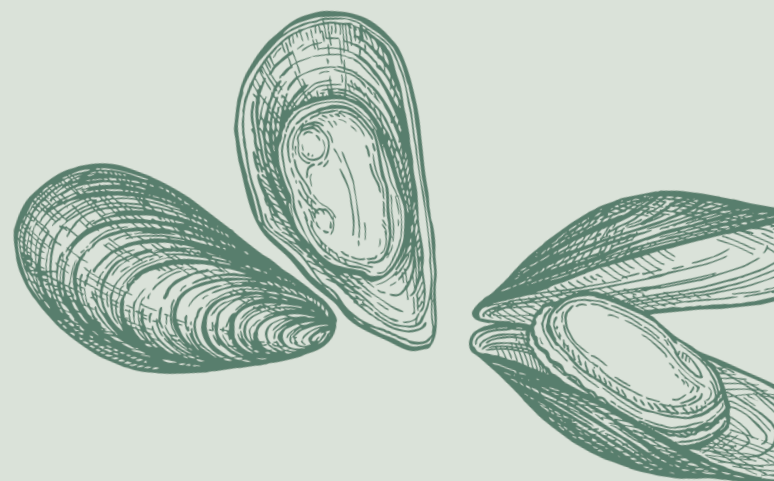
Chargrilled pineapple, salted caramel sauce, mango, passionfruit and raspberry with coconut sorbet (gf, vegan)

House-made tiramisu

Selection of three Australian and International cheeses, lavosh and preserve

(v) vegetarian (vg) vegan (gf) gluten-free (df) dairy-free

*This menu offers each diner with one entrée, one main and one dessert. We offer choice menu for bookings with up to 20 guests and an alternate serve menu for bookings with 21 to 60 guests.



Share Menu

\$125pp for 3 course menu (food only) min. 12 guests

To Start

Flatbread, roasted pumpkin, goat’s curd, Agrodolce sultana, pine nuts and honey balsamic (v)

Entrées

- La Stella buratta, seasonal fruits and hazelnut dressing (v, gf)
- Sous vide octopus, kipfler potato, black garlic aioli and preserved lemon dressing (df, gf)
- Grilled Eastern King Prawns with lemon butter and chilli mango (gf)

Mains

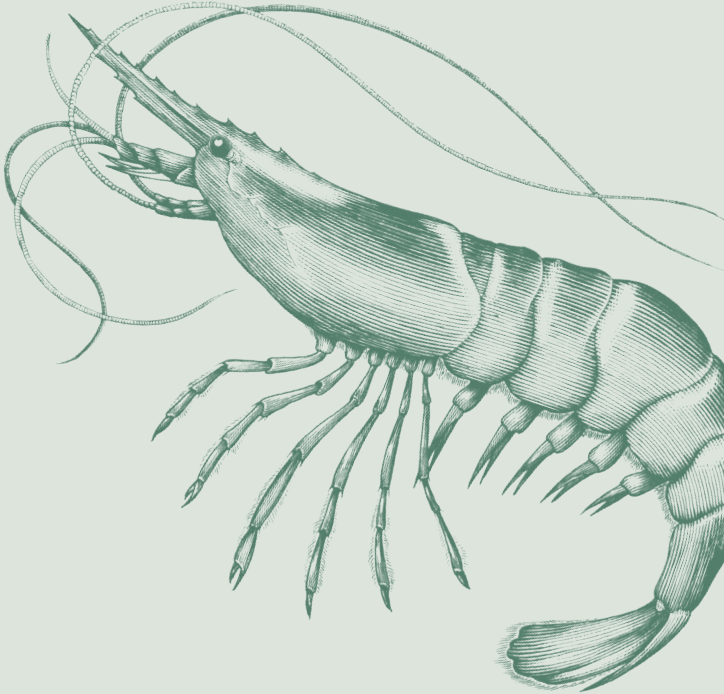
- Pan roasted Humpty Doo barramundi with miso butter, pipis and fish roe (gf)
- Thor’s Hammer slow roasted beef shank (1.8-2kg) with creamy polenta, chips, seasonal vegetables and jus
- Agave glazed sugarloaf cabbage, romesco, gremolata and micro greens (vegan, gf, df, contains nuts)

Accompaniments

- Charred broccolini with preserved lemon, capers and parmesan (chilled) (gf, df)
- Fries, umami salt and aioli (df)

Dessert

House-made tiramisu



(v) vegetarian (vg) vegan (gf) gluten-free (df) dairy-free



Terms

Seating duration:

Less than 10 guests – 2 hours

11 to 20 guests – 2.5 hours

21 to 60 guests – 3 hours

Booking guarantee policy:

All group bookings having one of our set menus or with a required minimum spend will be required to pay a \$50 per person deposit to secure the booking via credit card link.

Payment processing fee:

A payment processing fee of 1.6% will apply to all card transactions made in the restaurant.

Service charge:

Less than 8 guests – no service fees

From 9 guests – 10% service fees to the maximum amount of \$500 per booking

Surcharges:

A 10% surcharge applies on Sundays.

A 15% surcharge applies on all Public Holidays.

Florals Upgrade:

Elevate your corporate or private gathering with our customisable table floral arrangements. Whether it's for brand cohesion or personal preferences, we tailor packages to suit your needs. Inquire now for details.

Other charges:

Children's meal - \$30 per child under 12 years old
(a main course plus ice cream)

Cakage - \$6 per person



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for more information, enquire with
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