Harbourfront Seafood Kestaurant

Share Menu

For groups from 12 to 48 guests

TO START

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

ENTRÉES

La Stella burrata, compressed cucumber, watermelon, tomato and seasonal fruit salad with honey and chilli dressing, toasted sourdough (v, hf)

Pickled local octopus, cauliflower emulsion, Kipfler potato, radish and spices (gf, hf)
Grilled Eastern King Prawns with lemon butter and chilli mango (gf, hf)

MAINS

Pan-fried Humpty Doo Barramundi, lentil dhal, saag aloo, pakora and raita (gf, hf) Slow-cooked Pukara Estate lamb shoulder, roasted potatoes, minted peas and chimichurri Braised celeriac steak, parsnip purée, cannellini bean salsa, dashi and miso dressing (vegan, gf, hf)

ACCOMPANIMENTS

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

Truffle fries with parmesan and aioli (hf)

DESSERT

House-made tiramisu

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

Please note a 1.6% surcharge will be applied to all credit and debit card payments.

There is a 10% surcharge added to all food and beverage purchases on Sundays.

There is a 15% surcharge added to all food and beverage purchases on Public Holidays.

A service fee of 10% will be applied to all bills for groups of 9 guests and more (capped at \$500), not applicable to Sundays and Public Holidays.

Guests with dietary requirements will be served individually plated meals.