

# Harbourfront Seafood Restaurant

SYDNEY

## Share Menu

**\$125pp for 3-course (food only)**

**Minimum 12 guests**

### TO START

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

### ENTRÉES

La Stella burrata, 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

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).

Guests with dietary requirements will be served individually plated meals.