

Harbourfront Seafood Restaurant

SYDNEY

BREADS

Sourdough cob with whipped butter, tomato and olive tapenade	18
Bruschetta with tomato, fetta and avocado mousse, basil and balsamic glaze (v)	18

SHUCKED SYDNEY ROCK OYSTERS

Chilled on ice with mignonette and lemon (gf, df)	½ Dozen – 45	Dozen – 85
Chilled on ice with a herb crème fraiche and tarragon oil (gf)	½ Dozen – 46	Dozen – 88
Grilled with chives, dashi, kombu butter and house-made Worcestershire sauce	½ Dozen – 48	Dozen – 92

ENTRÉES

Shark Bay scallop ceviche citrus, Davidson plum and finger lime (gf, df)	36
Pickled local octopus, cauliflower emulsion, confit fennel, radish and spices (gf)	36
Grilled eastern king prawns with Sriracha butter and caramelised lemon (gf)	42 entrée/80 main
La Stella burrata, broad bean pesto, cashew sour cream, confit almonds and basil oil	28
Flash-fried baby calamari, parsley, lemon and chilli aioli	28
South Australian kingfish escabeche, saffron, Spanish onion, carrot and crostini	29
Confit ocean trout, puffed quinoa, radish, crab and dill emulsion	32
Waygu beef bresaola, horseradish devilled egg, fried capers and cheese straw	29
Chilled tiger prawns, Marie Rose and lemon (gf, df)	38

MAINS

Pan-roasted Humpty Doo barramundi, asparagus, peas, broad beans, edamame and split dill cream sauce (gf)	49
Pan-roasted toothfish, pea puree, roasted eschalot, fresh peas, citrus, karkalla and Davidson plum dressing (gf)	80
Char-grilled swordfish, panzanella and salmoriglio (df)	52
Catch of the day, tomato, olive capers, herbs and beurre noisette (gf)	MP
150 Lashes battered English-style fish and chips, crushed peas, 'chip shop' curry sauce and house-made tartare	42
Mafalde pasta, spicy 'nduja and pork ragu, chilli and garlic pangrattato	38
Capellini pasta with tiger prawn, blue swimmer crab, tomato chilli, garlic, white wine and butter finished with bottarga	48
Steamed local black mussels, chilli tomato and sourdough (df) (available for lunch only)	38
Char-grilled veal cutlet with freshly grated horseradish, caramelised lemon and extra virgin olive oil (gf, df)	65
Roasted Japanese pumpkin, pepita tahini, whipped tofu, roasted asparagus and sumac (vegan, gf)	38

SEAFOOD FROM THE GRILL

Grilled Moreton Bay bugs	110
Live local lobster from the tank	MP

All the above are served with garlic herb butter, caramelised lemon (gf)

STEAKS FROM THE GRILL

Pinnacle Tenderloin MBS2+ 250gm	85
Pinnacle Striploin MBS2+ 200gm	65
Riverine MSA MBS2+ 1.1kg T-Bone	150
Wagyu of the day (minimum 200gm)	MP

All the above are served with caramelised lemon and jus (gf)

SIDES

Greek salad (gf)	18
Rocket, pear and parmesan (gf)	16
Sauté broccoli, pine nuts, chilli and garlic (gf)	18
Fries with chilli, salt and aioli	12
Chilled asparagus and white anchovy with chopped egg and caper dressing (gf)	20

COLD AND RAW SEAFOOD PLATTER FOR TWO \$220 (gf)

Steamed storm clams with herb vinaigrette
Whole Moreton Bay bug, citrus crème fraiche
Chilled black tiger prawns, Marie Rose and lemon
Tasmanian smoked salmon, avocado, Spanish onion and capers
Pickled local octopus and salsa verde
Half Western Australian lobster
Shark Bay scallop ceviche citrus, Davidson plum and finger lime
Chilled mussel, tomato, onion and coriander salsa
Smoked barramundi and ocean trout rillettes, crème fraiche and baby gem

HOT AND COLD SEAFOOD PLATTER FOR TWO \$275 (gf)

Cold dishes

Shark Bay scallop ceviche citrus, Davidson plum and finger lime
Tasmanian smoked salmon, avocado, Spanish onion and capers
Chilled black tiger prawn, Marie Rose and lemon
Chilled mussel, tomato, onion and coriander salsa
Steamed storm clams with herb vinaigrette
Natural oyster with mignonette dressing
Smoked barramundi and ocean trout rillettes, crème fraiche and baby gem

Hot dishes

Steamed tomato chilli mussels
Baked scallops with charred capsicum, tomato pesto and kombu oil
Whole roasted Balmain bugs with Sriracha butter
Humpty Doo Barramundi fillet with fennel slaw

Are you celebrating a special occasion?

Treat yourselves by upgrading your seafood platter experience with half or a whole lobster with garlic and herb butter.

Speak to your waiter to find out more.

House Specials

DELECTABLE MAINS

12-hour slow roasted lamb shoulder for two, 135
1.2-1.5kg with duck fat roasted potatoes and salsa verde

Surf and turf: 190
250gm tenderloin, garlic and herb butter roasted lobster, seasonal greens and red wine jus

Please allow 45-minute cooking time.

DESSERTS

Dark chocolate delice, vanilla Chantilly, fresh raspberries and gold leaf (gf) 22

House-made tiramisu 20

“Baked bombe Alaska” sponge, vanilla gelato, berries and Italian meringue flambéed table-side with Sailor Jerry Spicy Rum 26

Matcha panna cotta, mandarin, sesame tuille and meringue shards (gf) 20

Chocolate mousse, acai jam, hazelnut crunch, dark chocolate berries and whipped coconut cream (vegan, gf) 24

Warm apple and frangipane tart with caramel sauce and vanilla ice cream 22

DIGESTIF

Selection of Australian and international cheeses with lavosh and preserves -

Roquefort papillion (France)

Pyengana clothbound Cheddar (Tasmania)

Brique Dauffinois double cream (France)

Selection of one cheese 22

Selection of two cheeses 32

Selection of all three cheeses 42

Payment processing fee:

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

Service charge:

Less than 8 guests - no charge

More than 9 guests - 10% service charge to the maximum of \$500 per booking

Surcharges:

Sundays - 10% surcharge

Public holidays - 15% surcharge

All garnishes and condiments are subject to seasonal availability and may be substituted.

Please advise your waiter of any food allergies.

Our restaurant reserves the right to refuse the packing of any food item for takeaway purposes. No split bills.