

**Harbourfront**  
*Seafood Restaurant*  
SYDNEY

## BREADS

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Warm Focaccia, olive oil and stracciatella (v)	18
Flatbread, roasted pumpkin, goat's curd, agro dolce sultana, pine nuts and honey balsamic (v)	19

## SHUCKED SYDNEY ROCK OYSTERS

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Chilled on ice with mignonette and lemon (gf, df)	½ Dozen – 45	Dozen – 85
Grilled with chives, dashi, Kombu butter and house-made Worcestershire sauce (gf)	½ Dozen – 48	Dozen – 92

## ENTRÉES

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Scallop ceviche apple, Leche de Tigre, Avruga caviar, pumpkin purée and coriander (gf, df)	38
Sous vide octopus, kipfler potato, black garlic aioli and preserved lemon dressing (gf, df)	36
Grilled Eastern King Prawns with lemon butter and chilli mango (gf)	42 entrée/80 main
La Stella burrata, seasonal fruits and hazelnut dressing (v, gf)	28
Flash-fried baby calamari, parsley, lemon and chilli aioli (df)	28
Queensland spanner crab, green papaya, apple and som tam dressing (df, gf)	38
King fish ceviche, aji Amarillo. Leche de Tigre, sudachi and shiso (df, gf)	35
Gem lettuce, Caesar dressing, Grano Padano and cured meat	29
Chilled tiger prawns, egg crème sauce and lemon (df, gf)	38

## MAINS

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Grilled reef fish, blistered tomato, sherry vinegar, EVOO, oregano and basil (gf, df)	49
Pan roasted Humpty Doo barramundi with miso butter, pipis and fish roe (gf)	49
Chargrilled swordfish, olive, capsicum, fregola and gremolata	52
Market fish with capers, caper leaves, caper berry and butter (gf)	MP
150 Lashes battered English-style Fish & Chips, crushed peas, chip shop curry sauce and house-made tartare (df)	42
Linguine pasta, tiger prawns, vongole, chorizo, olive oil, chilli, and chives (df) <i>(Gluten-free pasta available \$8)</i>	48
Tagliatelle, sea urchin cream, citrus, fresh sea urchin roe, Avruga caviar <i>(Black Pearl white sturgeon caviar upgrade 5gm \$30)</i>	49
Steamed local black mussels, chilli tomato and sourdough (df) <i>(available for lunch only)</i>	38
Chargrilled veal cutlet, charred mango cheek, coriander, pickled guindilla and EVOO (gf, df)	65
Agave glazed sugarloaf cabbage, romesco, gremolata and micro greens (vegan, gf, df, contains nuts)	38

## SEAFOOD FROM THE GRILL

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

*All the above items are served with garlic herb butter and caramelised lemon (gf)*

## STEAKS FROM THE GRILL

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Pinnacle Tenderloin MBS2+ 250gm	85
Pinnacle Striploin MBS2+ 200gm	65
Riverine MSA MBS2+ 1.1-1.2kg T-Bone	160

*All the above served with three kinds of mustard and pickled quindilla (gf, df)*

## SIDES

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Greek Salad (v, gf)	18
Rocket, pear and parmesan (v, gf)	16
Charred broccolini with preserved lemon, capers and parmesan (chilled) (df, gf)	20
Fries, umami salt and aioli	12

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

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Steamed storm clams with spicy sour sauce  
Whole Moreton Bay bug, citrus crème fraiche  
Chilled black tiger prawns, egg crème sauce and lemon  
Tasmanian smoked salmon, avocado, Spanish onion and capers  
King fish ceviche, aji Amarillo, Leche de Tigre, sudachi and shiso  
Half Western Australian lobster  
Scallop ceviche apple, Leche de Tigre, Avruga caviar, pumpkin purée and coriander  
Chilled mussel, tomato, onion and coriander salsa  
Queensland spanner crab, green papaya, apple and som tam dressing

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

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### Cold dishes

Steamed storm clams with spicy sour sauce  
Chilled black tiger prawns, egg crème sauce and lemon  
Scallop ceviche apple, Leche de Tigre, Avruga caviar, pumpkin purée and coriander  
Queensland spanner crab, green papaya, apple and som tam dressing  
Tasmanian smoked salmon, avocado, Spanish onion and capers  
Chilled mussel, tomato, onion and coriander salsa  
Natural oyster with mignonette dressing

### Hot dishes

Steamed tomato chilli mussels  
Baked scallops with romesco  
Whole roasted Balmain bugs with herb 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

## TO SHARE

### Surf and turf:

250gm tenderloin, garlic and herb butter roasted WA lobster and red wine jus (gf) 190

*Please allow 45-minute cooking time.*

Thor's Hammer slow roasted beef shank (1.8-2kg) with creamy polenta, chips, seasonal vegetables and jus 160

## DESSERTS

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Mille Feuille: Crisp puff pastry, whipped white chocolate & blackcurrant ganache, seasonal berries and berry sorbet 26

House-made tiramisu 20

Chargrilled pineapple, salted caramel sauce, mango, passionfruit and raspberry with coconut sorbet (gf,vegan) 24

Vanilla panna cotta, seasonal fruit, almond crumble and tuille 20

Selection of Australian and international cheeses

Roquefort Papillion (France), Pyengana clothbound Cheddar (Tasmania),

Brique d'Affinois double cream (France) with lavosh and preserves

Selection of one cheese 22

Selection of two cheeses 32

Selection of all three cheeses 42

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

*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.*

*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).*