

Harbourfront Seafood Restaurant

S Y D N E Y

Water Taxi Menu

ON ARRIVAL – TO SHARE

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

ENTRÉE

(Choice of one)

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 one)

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 Murrunjai pasture-raised Black Angus tenderloin, charred lemon, greens & 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 – TO SHARE

Fries, umami salt and aioli (df)

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

DESSERT

(Choice of one)

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

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.