

Harbourfront
Seafood Restaurant
 SYDNEY

BREADS

Sourdough Cob with tomato and olive tapenade, EVOO and balsamic (v, hf)	18
Tostada with refried beans, smashed avocado, pickled red onion, sour cream, black bean and tomato salsa (v, gf, hf)	19

SHUCKED SYDNEY ROCK OYSTERS

Chilled on ice with mignonette and lemon (gf, df, hf)	½ Dozen – 45	Dozen – 85
Grilled with fennel and herb butter (gf, hf)	½ Dozen – 48	Dozen – 92
Cucumber and guava jelly, finger lime and chive oil (gf, hf)	½ Dozen – 48	Dozen – 92

ENTRÉES

Baked half-shell scallop, bacon, roasted chilli, garlic and eschalot butter with herb crumb	38
Pickled local octopus, cauliflower emulsion, Kipfler potato, radish and spices (gf, hf)	36
Grilled Eastern King prawns with lemon butter and chilli mango (gf, hf)	42 entrée/80 main
Flash-fried baby calamari, parsley, lemon and chilli aioli (df, hf)	28
Queensland spanner crab, green papaya, apple and som tam dressing (df, gf, hf)	38
Fish ceviche, aji Amarillo, Leche de Tigre, sudachi and shiso (df, gf, hf)	35
Chilled tiger prawns, egg crème sauce and lemon (df, gf, hf)	38
La Stella burrata, compressed cucumber, watermelon, tomato and seasonal fruit salad with honey and chilli dressing, toasted sourdough (hf)	28
Gem lettuce, avocado, radish, shaved parmesan, toasted almond and pumpkin seeds, and smoky eggplant cream (hf) <i>(Add smoked chicken (100g) at additional \$12)</i>	24

MAINS

Grilled white fish, blistered tomato, sherry vinegar, EVOO, olives, capers, oregano and basil (gf, df, hf)	55
Pan-fried Humpty Doo barramundi, lentil dhal, saag aloo, pakora and raita (gf, hf)	49
Chargrilled swordfish, olive, capsicum, fregola and gremolata (hf)	52
Market fish with roasted cabbage, beetroot and lemon butter purée, gremolata and puffed wild rice (hf)	MP
James Squire Zero Beer-battered English-style fish & chips, crushed peas, chip shop curry sauce and house-made tartare (df, hf)	42
Linguine pasta, tiger prawn, blue swimmer crab, vongole, tomato, chilli, garlic, white wine and butter (hf) <i>(Gluten-free pasta available at additional \$8)</i>	48
Tagliatelle, sea urchin cream, citrus, fresh sea urchin roe, Avruga caviar (hf)	49
Steamed local black mussels, chilli, tomato and sourdough (available for lunch only) (df, hf)	38
Harissa-glazed Pukara Estate lamb backstrap, spiced caponata, asparagus, peas and sumac yoghurt (gf, hf)	55
Braised celeriac steak, parsnip purée, cannellini bean salsa, dashi and miso dressing (vegan, gf, hf)	38

SEAFOOD FROM THE GRILL

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

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

STEAKS FROM THE GRILL

Pinnacle tenderloin MBS2+ 250g (hf)	85
Pinnacle striploin MBS2+ 200g (hf)	65

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

SIDES

Greek salad (v, gf, hf)	18
Rocket, pear and parmesan (v, gf, hf)	16
Charred broccolini with preserved lemon, capers and parmesan (chilled) (gf, hf)	20
Truffle fries with parmesan and aioli (hf)	16

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

Steamed storm clams with spicy sour sauce
Whole Moreton Bay bug, citrus crème fraîche
Chilled black tiger prawns, egg crème sauce and lemon
Tasmanian smoked salmon, avocado, Spanish onion and capers
Fish ceviche, aji Amarillo, Leche de Tigre, sudachi and shiso
Half Western Australian lobster
Pickled local octopus, cauliflower emulsion, Kipfler potato, radish and spices
Chilled mussels, tomato, onion and coriander salsa
Queensland spanner crab, green papaya, apple and som tam dressing

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

Cold dishes

Steamed storm clams with spicy sour sauce
Chilled black tiger prawns, egg crème sauce and lemon
Pickled local octopus, cauliflower emulsion, Kipfler potato, radish and spices
Queensland spanner crab, green papaya, apple and som tam dressing
Tasmanian smoked salmon, avocado, Spanish onion and capers
Chilled mussels, tomato, onion and coriander salsa
Natural oyster with mignonette dressing

Hot dishes

Steamed tomato chilli mussels
Baked scallops, lemon butter and herb crumb
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

Hunter Valley Black Angus tomahawk (gf, df, hf) <i>Served with three kinds of mustard and pickled quindilla (gf, df)</i>	\$155 per kg
Slow-cooked Pukara Estate lamb shoulder, roasted potatoes, minted peas and chimichurri (hf)	135
Outback Grill: Chargrilled kangaroo striploin and crocodile tail with honey and lemon myrtle butter, chocolate and wattleseed jus (<i>kangaroo cooked rare only</i>)	69

DESSERTS

Deconstructed matcha cheesecake, chocolate, almond, feuilletine crumb, Italian meringue and citrus (hf)	20
House-made tiramisu	20
Dark chocolate and avocado mousse, popping candy, fresh and freeze-dried raspberries (vegan, hf)	24
Vanilla panna cotta, seasonal fruit, almond crumble and tuile (hf)	20
Vanilla bean gelato, Pukara Estate EVOO, Olsson sea salt flakes and cat's tongue biscuit (hf)	18
Selection of Australian and International cheeses, lavosh, fig and almond Pan de Higo (gf crackers available on request)	
Le Campagnier double crème washed rind (France), Berry's Creek Mossvale blue (Gippsland Victoria), Cabot Cheddar from the Cellars at Jasper Hill (USA)	
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 (hf) halal-friendly

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), not applicable to Sundays and Public Holidays.