

Harbourfront
Seafood Restaurant
SYDNEY

GROUND FLOOR MENU
NEW YEAR'S EVE DINNER

Infinity Sourdough roll, whipped butter, stracciatella and extra virgin olive oil

STARTER

Charcuterie Platter to share:
Selection of cured meats, grilled vegetables, guindilla, balsamic onions and grissini

FIRST COURSE

King fish ceviche, Aji Amarillo. Leche de Tigre, sudachi and shiso (df, gf)

SECOND COURSE

Soy glazed roasted duck breast, fennel, zucchini, white bean and mandarin dressing (Served chilled)

THIRD COURSE (ALTERNATE SERVE)

Chargrilled 250g Pinnacle beef tenderloin, horseradish cream, sautéed king browns and jus (gf)

Pan roasted Humpty Doo barramundi fillet, roasted pumpkin, dashi, Sapphire and Oscietra caviar

FOURTH COURSE

Chocolate delice, hazelnut feuilletine, salted caramel and espresso Chantilly, cocoa tuille

CHEESE PLATTER TO SHARE

Selection of local and international cheeses with crackers, muscatels and quince paste -
Roquefort Papillion (France), Pyengana clothbound Cheddar (Tasmania), Brique Dauffinois double cream (France)

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

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BEVERAGE PACKAGE
NEW YEAR'S EVE DINNER

CHAMPAGNE

Piper Heidsieck Cuvee Brut FR

WHITE WINE

Te Mata 'Cape Crest' Sauvignon Blanc Hawkes Bay, NZ
Grosset 'Polish Hill' Riesling, Clare Valley, SA
Shaw + Smith 'M3' Chardonnay, Adelaide Hills, SA

ROSÉ

Provence Cotes De Provence Rosé Provence, FR

RED WINE

Giant Steps Coal River Pinot Noir Coal River Valley, TAS
Silver Palm Cabernet Sauvignon Napa & Sonoma Valleys, California
K1 by Geoff Hardy Middle Hill Shiraz, Adelaide Hill SA

HOUSE SELECTION BEER

150 Lashes (Pale Ale), Sydney / James Squire 'Orchard Crush' (Apple Cider) /
James Squire Zero % / James Boag (Premium Light) TAS / Peroni (Lager), Italy

SOFT DRINKS

Coke / Coke Zero / Sprite / Dry Ginger Ale / Orange Juice /
Apple Juice / Pineapple Juice / Sparkling Water

