

Harbourfront Seafood Restaurant

SYDNEY

Terrace Bar Menu

SHUCKED SYDNEY ROCK OYSTERS

- Chilled on ice with mignonette and lemon (gf, df, hf)
 Grilled with fennel and herb butter (gf, hf)
 Cucumber and guava jelly, finger lime and chive oil (gf, hf)

1/2 Dozen - 45	Dozen - 85
1/2 Dozen - 48	Dozen - 92
1/2 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) (Add smoked chicken (100g) at additional \$12) 24

CHEESE

- 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

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

(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.