

# Harbourfront Seafood Restaurant

SYDNEY

## BREADS AND STARTERS

Char grilled pita bread, taramasalata and salmon roe (df, hf)	18
Charcuterie – mortadella, prosciutto, salumi, pickles and grissini (df)	28
Tostada with fish ceviche, avocado, jalapeno, red chilli, lime and Avruga caviar (df, gf, hf)	24
Roasted mixed olives, chilli, garlic, lemon and oregano marinade (v, df, gf, hf)	12

## SHUCKED SYDNEY ROCK OYSTERS

Chilled on ice with mignonette and lemon (gf, df, hf)	½ Dozen – 45	Dozen – 85
Grilled with prosciutto, eschalot and Worcestershire sauce (df)	½ Dozen – 48	Dozen – 95

## ENTRÉES

Flash-fried baby calamari, parsley, lemon and wasabi aioli (df, hf)	32
Baked half shell scallop, bacon, roasted chilli, garlic and eschalot butter with herb crumb	41
Grilled baby octopus, Kifler potato, chilli and lemon vinaigrette, oregano (df, gf, hf)	38
La Stella burrata, roast butternut pumpkin, oranges and apple balsamic emulsion, toasted sourdough (v, hf)	32
Spanner crab rillette, apple and pickled daikon and crab emulsion (gf, hf)	42
Paradise prawn crudo, bitter melon, mint, coriander, lime, spicy Thai dressing (df, gf, hf)	42
Gem lettuce, avocado, radish, shaved parmesan, toasted almond and pumpkin seed and smokey eggplant cream (add smoked chicken (100g) at additional \$12) (hf)	24
Chilled tiger prawns, egg crème sauce and lemon (df, gf, hf)	38
Butterflied Skull Island prawns, lemon butter and caramelised lemon (gf, hf)	57

### Recommended wine for our entrée selections:

Nanny Goat 'Queensberry' Chardonnay, Central Otago, NZ

Glass – \$41 | Bottle – \$184

## PASTA

Spaghettini with tiger prawn, spinach, white wine, bottarga and lemon butter, chilli pangratatto (hf)	49
Egg pappardelle, braised duck ragu and Grana Padano (hf)	45
200 grams Fresh Southern Rock Lobster bisque linguine alla Carrettiera (garlic and chilli) (hf)	129
(Gluten-free pasta available at an additional \$8)	

### Recommended wine for our pasta selections:

House Italian Red Wine

Piccini Toscana Collezione Privata, Tuscany Italy

Glass – \$22 | Bottle – \$93

## SIDES

Greek salad (v, gf, hf)	18
Rocket, pear and parmesan (v, gf, hf)	17
Deep fried Brussel sprouts, spicy pickled carrot purée, black bean glaze and togarashi (v, df, hf)	24
Truffle fries with parmesan and aioli (hf)	16

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

## MAINS

Grilled white fish, blistered tomato, sherry vinegar, EVOO, olives, capers, oregano and basil (gf, df, hf)	58
Pan roasted Humpty Doo barramundi, caramelised fennel slaw and spinach velouté (gf, hf)	52
Market fish with roasted cabbage, beetroot and lemon butter purée, gremolata and puffed wild rice (gf, hf)	MP 55 - 56
Chargrilled swordfish with fregola, diamond clams, tomato and olive stew (df, hf)	55
James Squire's Zero % Beer English-style Fish and Chips, crushed peas, chip shop curry sauce and house made tartare (df, hf)	45
Steamed local black mussels, Thai green curry and coconut sauce and roti bread (df, hf) (available for lunch only)	45
Harissa glazed Pukara Estate lamb back strap, spiced caponata, asparagus, peas and sumac yoghurt (gf, hf, contains nuts)	55
Pumpkin, tofu and spinach stack, tomato capsicum and nutritional yeast sauce, roasted seed granola (vg, gf, hf)	42

### Recommended wine for our mains selections:

Giant Steps Fatal Shore Pinot Noir Coal River, Tas  
Shaw + Smith 'M3' Chardonnay, Adelaide Hills, SA

Glass - \$48 | Bottle - \$228

Glass - \$48 | Bottle - \$218

## COLD AND RAW SEAFOOD PLATTER FOR TWO \$240 (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  
Paradise prawn crudo, bitter melon, mint, coriander, lime, spicy Thai dressing (df, gf)  
Half Western Australian lobster  
Pickled local octopus, cauliflower emulsion, kifler potato radish and spices  
Chilled mussel, tomato, onion and coriander salsa  
Spanner crab rillette, apple and pickled daikon and crab emulsion

## HOT AND COLD SEAFOOD PLATTER FOR TWO \$295 (hf)

### Cold dishes

Steamed diamond clams with spicy sour sauce  
Chilled black tiger prawns, egg crème sauce and lemon  
Paradise prawn crudo, bitter melon, mint, coriander, lime, spicy Thai dressing (df, gf)  
Spanner crab rillette, apple and pickled daikon and crab emulsion  
Tasmanian smoked salmon, avocado, Spanish onion and capers  
Chilled mussel, tomato, onion and coriander salsa  
Natural oyster with mignonette dressing

### Hot dishes

Steamed mussels with Thai green coconut curry  
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.

## SEAFOOD FROM THE GRILL (hf)

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

Upgrade your live local lobster to Bisque Linguine alla Carrettiera (chilli and garlic) for an additional \$38.  
All the above are served with garlic herb butter and caramelised lemon (gf)

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## STEAKS FROM THE GRILL (hf)

Grainge Tenderloin MBS2+ 250gm	89
Pinnacle Striploin MBS2+ 200gm	65
All the above are served with three kinds of mustard and pickled guindilla (gf, df)	

**Recommended wine for our steak selections:**

Limited Release Capel Vale Black Label Malbec, Geographe WA	Glass - \$25   Bottle - \$120
Silver Palm Cabernet Sauvignon California, United States	Glass - \$25   Bottle - \$120

## TOMAHAWK (hf)

Yardstick Grain fed MBS3+ (NSW/VIC)	155 per kg
Grainge Grain fed Black Angus MBS4+ (Riverine NSW)	250 per kg
Tajima Wagyu MBS 6+ (NSW/VIC)	300 per kg
Tajima Wagyu MBS 9+ (NSW/VIC)	370 per kg

\*pre-order only with 48 hours' notice  
All the above served with chips, butter lettuce, pickle salad and jus

## House Specials

**TO SHARE (hf)**

Slow cooked Pukara Estate lamb shoulder, kleftiko with roasted chats, lemon, oregano (df, gf)	\$145
1.8kg free-range butterflied whole chicken harissa, thyme, oregano butter with caramelised lemon, chips, pita bread, toum, butter lettuce and pickle salad	\$130

## DESSERTS

Vanilla crème brulee, berry compote and biscotti (hf)	20
House made pistachio tiramisu	22
Chocolate and mandarin mousse stone, chocolate crumb, salted espresso cream (vg, gf, hf)	26
Vanilla panna cotta, seasonal fruit, almond crumble and tuille (hf)	20
Hot dessert of the day (hf)	22
Vanilla bean gelato, Pukara Estate EVOO, Olsson sea salt flakes and cats tongue biscuit (hf)	18
Le Conquerant Camembert by Will Studd, served with maple syrup and pink peppercorn lavosh (hf)	28

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.

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