

Harbourfront Seafood Restaurant

S Y D N E Y

BREADS & STARTERS

Char grilled pita bread, taramasalata and salmon roe DF HF	18
Charcuterie – mortadella, prosciutto, salumi, pickles & grissini DF	28
Tostada with fish ceviche, avocado, jalapeno, red chili, lime & avruga caviar	24
Roasted mixed olives, chili, garlic, lemon & oregano marinade V DF GF HF	12

ENTRÉE

Flash-fried baby calamari, parsley, lemon & wasabi aioli DF HF	32
Baked half shell scallop, Nduja butter & herb crumbs	41
Chilled pickled octopus, cucumber, soy, chilli, mirin & dressing DF GF	34
La Stella burrata, beetroot puree, roasted beetroot, tomato, basil pesto & toasted sourdough V NF	32
Spanner crab rilette, apple and pickled daikon & crab emulsion GF HF	42
Chilled Duck breast, cold noodles cucumber, chilli, garlic and black vinegar salad	38
Scallop crudo, bitter melon, mint, coriander, lime, spicy Thai dressing DF GF HF	42
Stracciatella, prosciutto, rock melon, white balsamic & pistachio	34
Half kilogram of whole chilled Eastern King prawns, spicy egg creme & lemon	89
Butterflied Skull Island prawns, Balinese style butter and caramelized lemon GF	57

RECOMMEND WINE FOR OUR ENTRÉE SELECTIONS			
Nanny Goat 'Queensberry' Chardonnay CENTRAL OTAGO, NZ	41	184	
Pikes Traditionale Riesling CLARE VALLEY	18	85	

SHUCKED SYDNEY ROCK OYSTERS

Chilled on ice with mignonette & lemon DF GF HF	45 / 85
Grilled with prosciutto, eschalot & Worcestershire sauce DF	48 / 95



PASTA

Spaghetтини with tiger prawn, spinach, white wine, bottarga & lemon butter, chilli pangratatto HF	49
Egg pappardelle, zucchini, light batter fried zucchini flower, peas, basil velouté goats curd V	45
200 grams Fresh Southern Rock Lobster Bisque Linguine Alla Carretera (garlic & chilli) HF	129
Gluten-free pasta available at an additional 8	

RECOMMEND WINE FOR OUR PASTA SELECTIONS
Santa Margherita Pinot Grigio DOC ALTO ADIGE, IT

22 94

SIDES

Greek salad V GF HF	18
Rocket, pear & parmesan V GF HF	17
Deep fried Corn ribs, tajin, parmesan honey and yoghurt dip	24
Truffle fries with parmesan and aioli HF	16



MAINS

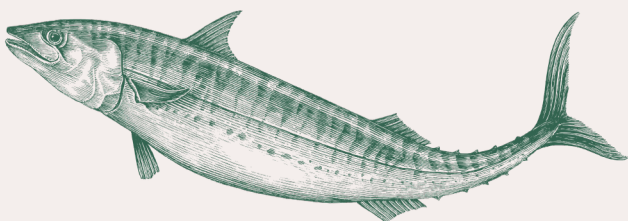
Grilled white fish, braised beans, spinach, squash & miso butter GF	MP
Pan roasted Humpty Doo barramundi, pea puree, sambal matah, soy & honey vinaigrette GF DF	52
Market fish, charred lemon, & rucola GF DF	MP
Chargrilled swordfish, capsicum, olive & capers, salsa, tomato beurre Blanc GF	55
James squire's zero % beer English style Fish & Chips, crushed peas, chip shop curry sauce and house made tartare DF HF	45
Steamed local black mussels, Thai green curry and coconut sauce & roti bread DF	45
Roasted chicken breast, sauce soubise, capsicum salsa, herb oil & charred shishito pepper	49
Harissa glazed Pukara Estate lamb back strap, spiced caponata, summer veg & sumac yoghurt DF HF CONTAINS NUTS	55
Pumpkin, tofu and spinach stack, tomato capsicum and nutritional yeast sauce, roasted seed granola V GF HF	42

RECOMMEND WINE FOR OUR MAINS SELECTIONS

Giant Steps Fatal Shore Pinot Noir COALRIVER, TAS	48	228
Coeur des Sages Mâcon Villages Chardonnay BURGUNDY FRANCE	22	99

SEAFOOD FROM THE GRILL HF

Grilled Moreton Bay Bugs	110
Fresh Whole Western Australia Lobster	200
Live local lobster from the tank Market Price Or upgrade your live local lobster to Bisque Linguine Alla Carrettiera (garlic & chili) for additional +38	
ALL THE ABOVE ARE SERVED WITH GARLIC HERB BUTTER, CARAMELIZED LEMON GF	



TOMAHAWK MENU HF

Yardstick Grainfed MBS3+ NSW / VIC	185 per kg
Grainge Grainfed Black Angus MBS4+ RIVERINE NSW	250 per kg
Tajima Wagyu MBS6+ NSW / VIC	300 per kg
Tajima Wagyu MBS9+ NSW / VIC	370 per kg
* pre order only 48 hours notice	
ALL THE ABOVE SERVED WITH POTATO PAVE & BUTTER LETTUCE AND PICKLE SALAD & JUS	

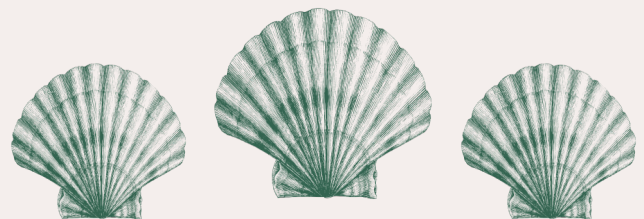
STEAK FROM THE GRILL

Grainge Tenderloin MBS2+ 250gm	89
Pinnacle Striploin MBS2+ 200gm	65

ALL THE ABOVE SERVED WITH THREE KINDS OF MUSTARD & PICKLED GUINDILLA GF DF

RECOMMEND WINE FOR OUR STEAK SELECTIONS

Limited release Capel Vale Black label Malbec GEOGRAPHE WA	25	120
Silver Palm Cabernet Sauvignon CALIFORNIA, UNITED STATES	25	120



DESSERT

Matcha opera, yuzu gel and whipped cream	22
House made pistachio tiramisu	22
Coconut & mango mousse, mandarin, fairy floss & plant-based cream vegan GF	26
Vanilla pannacotta, seasonal fruit, almond crumble & tuille HF	20
Vanilla bean gelato, Pukara estate extra virgin olive oil, Olsson Sea salt flakes & cats tongue biscuit HF	18
Le conquerant Camembert by Will Studd served with maple syrup and pink peppercorn lavosh HF	28

TO SHARE

SLOW COOKED PUKARA ESTATE LAMB SHOULDER KLEFTIKO
WITH ROASTED CHATS, LEMON, OREGANO GF DF

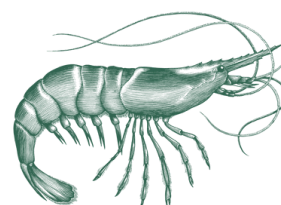
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COLD AND RAW SEAFOOD PLATTER – FOR TWO HF

240

Steamed storm clams with spicy sour sauce
Whole Moreton Bay bug, citrus crème fraiche
Chilled black tiger prawns, spicy egg crème
sauce & lemon
Tasmanian smoked salmon, avocado,
Spanish onion & capers
Scallop crudo, bitter melon, mint, coriander,
lime, spicy Thai dressing DF GF

Half Western Australian lobster
Chilled pickled octopus, cucumber, soy, mirin
& dressing DF GF
Chilled mussel, tomato, onion & coriander salsa
Spanner crab rillette, apple and pickled daikon
& crab emulsion



HOT AND COLD SEAFOOD PLATTER – FOR TWO HF

295

COLD

Steamed diamond clams with spicy sour sauce
Chilled black tiger prawns, spicy egg crème
sauce & lemon
Scallop crudo, bitter melon, mint, coriander,
lime, spicy Thai dressing DF GF
Spanner crab rillette, apple and pickled daikon
& crab emulsion
Tasmanian Smoked salmon, avocado,
Spanish onion & capers
Chilled mussel, tomato, onion & coriander salsa
Natural oyster with mignonette dressing

HOT

Steamed mussels with Thai green coconut curry
Baked half shell scallop, Nduja butter and
herb crumbs
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 whole lobster
with garlic and herb butter.

Speak to your waiter to find out more.



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.

STAY HOOKED,
FOLLOW ALONG.

