

Harbourfront

Seafood Restaurant

SYDNEY

BREADS & STARTERS

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

ENTRÉE

Flash-fried baby calamari, parsley, lemon & wasabi aioli <small>DF HF</small>	32
Baked half shell scallop, Nduja butter & herb crumbs	41
Chilled pickled octopus, cucumber, soy, chilli, mirin & dressing <small>DF GF</small>	34
La Stella burrata, beetroot puree, roasted beetroot, tomato, basil pesto & toasted sourdough <small>V NF</small>	32
Spanner crab rillette, apple and pickled daikon & crab emulsion <small>GF HF</small>	42
Chilled Duck breast, cold noodles cucumber, chilli, garlic and black vinegar salad	38
Scallop crudo, bitter melon, mint, coriander, lime, spicy Thai dressing <small>DF GF HF</small>	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 <small>GF</small>	57

SHUCKED SYDNEY ROCK OYSTERS

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



PASTA

Spaghettini with tiger prawn, spinach, white wine, bottarga & lemon butter, chilli pangrattato <small>HF</small>	49
Egg pappardelle, zucchini, light batter fried zucchini flower, peas, basil velouté goats curd <small>V</small>	45
200 grams Fresh Southern Rock Lobster Bisque Linguine Alla Carretera (garlic & chilli) <small>HF</small>	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 <small>V GF HF</small>	18
Rocket, pear & parmesan <small>V GF HF</small>	17
Deep fried Corn ribs, tajin, parmesan honey and yoghurt dip	24
Truffle fries with parmesan and aioli <small>HF</small>	16



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

41 184
18 85

V VEGETARIAN

VG VEGAN

GF GLUTEN-FREE

DF DAIRY-FREE

HF HALAL-FRIENDLY

NF NUT-FREE

MAINS

Grilled white fish, braised beans, spinach, squash & miso butter <small>GF</small>	MP	
Pan roasted Humpty Doo barramundi, pea puree, sambal matah, soy & honey vinaigrette <small>GF DF</small>	52	
Market fish, charred lemon, & rucola <small>GF DF</small>	MP	
Chargrilled swordfish, capsicum, olive & capers, salsa, tomato beurre Blanc <small>GF</small>	55	
James squire's zero % beer English style Fish & Chips, crushed peas, chip shop curry sauce and house made tartare <small>DF HF</small>	45	
Steamed local black mussels, Thai green curry and coconut sauce & roti bread - Lunch Only <small>DF</small>	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 <small>DF HF CONTAINS NUTS</small>	55	
Pumpkin, tofu and spinach stack, tomato capsicum and nutritional yeast sauce, roasted seed granola <small>V GF HF</small>	42	

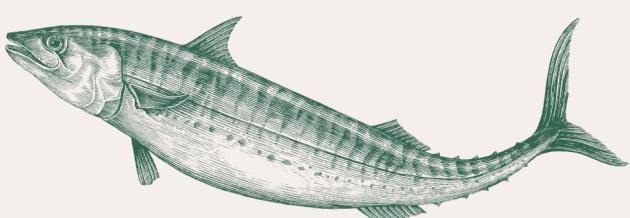
RECOMMEND WINE FOR OUR MAINS SELECTIONS

Giant Steps Fatal Shore Pinot Noir <small>COALRIVER, TAS</small>	 48	 228
Coeur des Sages Mâcon Villages Chardonnay <small>BURGUNDY FRANCE</small>	 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+ <small>NSW / VIC</small>	185 per kg
Grainge Grainfed Black Angus MBS4+ <small>RIVERINE NSW</small>	250 per kg
Tajima Wagyu MBS6+ <small>NSW / VIC</small>	300 per kg
Tajima Wagyu MBS9+ <small>NSW / VIC</small>	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 <small>GF DF</small>	

RECOMMEND WINE FOR OUR STEAK SELECTIONS

Limited release Capel Vale Black label Malbec <small>GEOGRAPHIE WA</small>	 25	 120
Silver Palm Cabernet Sauvignon <small>CALIFORNIA, UNITED STATES</small>	 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 <small>GF</small>	26
Vanilla pannacotta, seasonal fruit, almond crumble & tuille <small>HF</small>	20
Vanilla bean gelato, Pukara estate extra virgin olive oil, Olsson Sea salt flakes & cats tongue biscuit <small>HF</small>	18
Le conquerant Camembert by Will Studd served with maple syrup and pink peppercorn lavosh <small>HF</small>	28

TO SHARE

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

145

COLD AND RAW SEAFOOD PLATTER – FOR TWO HF

240

Steamed storm clams with spicy sour sauce

Whole Moreton Bay bug, citrus crème fraîche

Chilled black tiger prawns, spicy egg crème sauce & lemon

Tasmanian smoked salmon, avocado, Spanish onion & capers

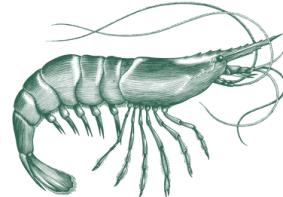
Scallop crudo, bitter melon, mint, coriander, lime, spicy Thai dressing DF GF

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.



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