

Harbourfront Seafood Restaurant

S Y D N E Y

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 <small>DF GFA</small>	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 I</small>	32
Baked half shell scallop, nduja butter & chilli herb crumb <small>A</small>	41
Chilled pickled octopus, cucumber, soy, chilli, mirin & dressing <small>DF GF A</small>	38
La Stella burrata, peach puree, pickled & raw peach toasted sourdough <small>V NF</small>	32
Spanner crab rilette, apple and pickled daikon & crab emulsion <small>GF HF A</small>	42
Roasted carrot, pumpkin, zucchini, torched tofu, tofu cream & orange vinaigrette <small>V GF</small>	28
Scallop crudo, cucumber, citrus, yuzu dressing & salmon caviar <small>DF GF A</small>	42
Beef tataki, cucumber, pickle, jalapeno, yuzu & mustard vinaigrette <small>DF GF</small>	38
Half kilogram of whole chilled eastern king prawns, spicy egg crème & lemon <small>GF A</small>	89
Butterflied skull island prawns, Balinese style butter & caramelised lemon <small>GF A</small>	57

RECOMMEND WINE FOR OUR ENTRÉE SELECTIONS  
Nanny Goat 'Queensberry' Chardonnay CENTRAL OTAGO, NZ 41 184

SHUCKED SYDNEY ROCK OYSTERS

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



PASTA

Spaghettini with tiger prawn, spinach, white wine, bottarga & lemon butter, chilli pangratatto <small>HF A</small>	49
Pumpkin & ricotta stuffed gnocchi, roasted pumpkin, burnt butter, sage, pine nuts & grana padano <small>V</small>	44
200 grams fresh southern rock lobster bisque linguine alla carrettiera (garlic & chilli) <small>HF A</small>	129

Gluten-free pasta available at an additional 8

RECOMMEND WINE FOR OUR PASTA SELECTIONS  
House Italian White Santa Margherita Pinot Grigio ITALY 22 94

SIDES

Greek salad <small>V GF HF</small>	19
Rocket, pear & parmesan <small>V GF HF</small>	17
Deep fried corn ribs, tajin, parmesan honey & yoghurt dip	24
Truffle fries with parmesan & aioli <small>HF</small>	16



V VEGETARIAN VG VEGAN GF GLUTEN-FREE DF DAIRY-FREE HF HALAL-FRIENDLY NF NUT-FREE

A AUSTRALIAN I IMPORTED

MAINS

Miso glazed black cod, swiss chard, cauliflower puree, honey & soy dressing GF DF I	60
Pan roasted Humpty Doo barramundi fillet, spiced caponata, saute spinach, peas, salsa & lobster beurre blanc A	52
Market fish, charred lemon, & rucola GF DF	MP
Chargrilled swordfish, capsicum, olive & capers, salsa & tomato butter GF A	55
James squire's zero % beer English style fish & chips, crushed peas, chip shop curry sauce & house made tartare DF A	45
Steamed local black mussels, white wine, tomato, chilli & charred pita - Lunch Only DF A	42
Roasted chicken breast & wing, sauce soubise, capsicum salsa, herb oil & charred shishito pepper GF	49
Pukara Estate lamb back strap, charred eggplant puree, tomato, capsicum & tzatziki GF	60
Potato puree, wood ear mushroom, king browns, pickled shimeji & fried enoki mushroom with sweet mirin onions VG GF	42

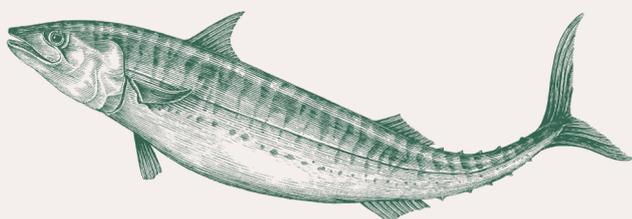
RECOMMEND WINE FOR OUR MAINS SELECTIONS

Giant Steps Fatal Shore Pinot Noir COAL RIVER, TAS	48	228
Shaw + Smith 'M3' Chardonnay ADELAIDE HILLS, SA	48	218

SEAFOOD FROM THE GRILL HF

Grilled Moreton Bay bugs	110
Live local lobster from the tank market price or upgrade your live local lobster to bisque linguine alla carrettiera (garlic & chilli) for additional +38	

ALL THE ABOVE ARE SERVED WITH GARLIC HERB BUTTER, CARAMELISED LEMON GF A



TOMAHAWK MENU HF

Yardstick grain fed MBS3+ NSW / VIC	180 per kg
Portoro grain fed European breed MBS4+ SCONE, 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, CHEF'S SALAD & RED WINE JUS GF

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 DF GF

RECOMMEND WINE FOR OUR STEAK SELECTIONS

Limited release Capel Vale Black label Malbec GEOGRAPHE, WA	25	120
Xanadu Cabernet Sauvignon MARGARET RIVER WA		128



DESSERT

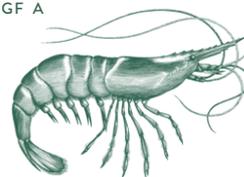
Baked cheesecake, fresh figs, vanilla gelato & fig syrup HF	22
House traditional tiramisu	22
Coconut & mango mousse, mandarin, fairy floss & plant-based cream GF V HF	28
Vanilla panna cotta, seasonal fruit, almond crumble & tuille HF	20
Rum baba flambe table side, rum & orange syrup & citrus crème diplomat	28
Le conquerant camembert by Will Studd served with maple syrup & pink peppercorn lavosh HF	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 240

Steamed storm clams with spicy sour sauce GF I Half Western Australian lobster GF A
Whole Moreton Bay bug, citrus crème fraiche GF A Chilled pickled octopus, cucumber, soy, mirin & dressing DF GF A
Chilled black tiger prawns, egg crème sauce & lemon GF A Chilled mussel, tomato, onion & coriander salsa GF A
Tasmanian smoked salmon, avocado, spanish onion & capers DF GF A Spanner crab rilette, apple and pickled daikon & crab emulsion GF A
Scallop crudo, cucumber, citrus, yuzu dressing & salmon caviar DF GF A



HOT AND COLD SEAFOOD PLATTER - FOR TWO 295

COLD

Steamed diamond clams with spicy sour sauce GF I
Chilled black tiger prawns, spicy egg crème sauce & lemon GFA
Scallop crudo, cucumber, citrus, yuzu dressing, & salmon caviar DF GF A
Spanner crab rilette, apple and pickled daikon & crab emulsion GF A
Tasmanian smoked salmon, avocado, spanish onion & capers GF A
Chilled mussel, tomato, onion & coriander salsa DF GF A
Natural oyster with mignonette dressing DF GF A

HOT

Steamed black mussels, tomato, chilli & grilled pita bread DF A
Baked half shell scallop, nduja butter & chilli herb crumbs
Whole roasted balmain bugs with herb butter GF A
Humpty Doo barramundi fillet with fennel slaw DF GF A

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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