

Harbourfront Seafood Restaurant

SYDNEY

面包与开胃小食

BREADS & STARTERS

- 炭烤皮塔饼，配鳕鱼子酱 (Taramasalata) 与三文鱼籽 18
Char grilled pita bread, taramasalata and salmon roe DF HF
- 意大利精选冷切拼盘 —— 莫塔德拉香肠、意式生火腿、萨拉米、腌菜与意式面包棒 28
Charcuterie – mortadella, prosciutto, salumi, pickles & grissini DF
- 酸橘汁腌鲜鱼塔可，配牛油果、墨西哥辣椒、红辣椒、青柠与Avruga鱼子 24
Tostada with fish ceviche, avocado, jalapeno, red chili, lime & avruga caviar DF GF A
- 炭烤杂橄榄，辣椒、大蒜、柠檬与牛至香草腌制 12
Roasted mixed olives, chili, garlic, lemon & oregano marinade V DF GF HF

前菜

ENTRÉE

- 香酥炸小鱿鱼，配欧芹、柠檬与芥末蛋黄酱 32
Flash-fried baby calamari, parsley, lemon & wasabi aioli DF HF I
- 焗半壳扇贝，配恩杜亚辣肠黄油与香辣香草面包屑 41
Baked half shell scallop, nduja butter & chilli herb crumb A
- 冰镇腌渍章鱼，配黄瓜、酱油、辣椒、味醂酒与特制调味汁 38
Chilled pickled octopus, cucumber, soy, chilli, mirin & dressing DF GF A
- 布拉塔奶酪 (La Stella)，配蜜桃果泥、腌制蜜桃与新鲜蜜桃，佐烤酸面包 32
La Stella burrata, peach puree, pickled & raw peach toasted sourdough V NF
- 蓝花蟹肉酱 (Rilette)，配苹果、腌萝卜与蟹肉乳化酱 42
Spanner crab rilette, apple and pickled daikon & crab emulsion GF HF A
- 烤胡萝卜、南瓜与西葫芦，配炙烤豆腐、豆腐奶油与橙香油醋汁 28
Roasted carrot, pumpkin, zucchini, torched tofu, tofu cream & orange vinaigrette V GF
- 扇贝刺身 (Crudo)，配黄瓜、柑橘、柚子调味汁与三文鱼籽 42
Scallop crudo, cucumber, citrus, yuzu dressing & salmon caviar DF GF A
- 日式炙烧牛肉薄片 (Tataki)，配黄瓜、腌菜、墨西哥辣椒、柚子与芥末油醋汁 38
Beef tataki, cucumber, pickle, jalapeno, yuzu & mustard vinaigrette DF GF
- 半公斤冰镇东海岸大虾，配香辣蛋黄酱与柠檬 89
Half kilogram of whole chilled eastern king prawns, spicy egg crème & lemon GF A
- 炭烤斯库尔岛大虾，配巴厘风味香料黄油与焦糖柠檬 57
Butterflied skull island prawns, Balinese style butter & caramelised lemon GF A

悉尼岩生蚝

SHUCKED SYDNEY ROCK OYSTERS

冰镇生蚝，配红酒醋汁 (Mignonette) 与柠檬 45 / 85
Chilled on ice with mignonette & lemon DF GF HF A

烤生蚝，配意式生火腿、红葱头与伍斯特酱 48 / 95
Grilled with prosciutto, eschalot & worcestershire sauce DF A



意大利面

PASTA

- 细意面配虎虾、菠菜、白葡萄酒、乌鱼子 (Bottarga) 与柠檬黄油，佐香辣面包屑 49
Spaghettini with tiger prawn, spinach, white wine, bottarga & lemon butter, chilli pangratatto HF A
- 南瓜与瑞可塔芝士意式薯团子 (Gnocchi)，配烤南瓜、焦化黄油、鼠尾草、松子与格拉娜芝士 44
Pumpkin & ricotta stuffed gnocchi, roasted pumpkin, burnt butter, sage, pine nuts & grana padano V
- 200克南澳新鲜岩龙虾浓汤意面 (Carrettiera 风味：大蒜与辣椒) 129
200 grams fresh southern rock lobster bisque linguine alla carrettiera (garlic & chilli) HF A
- 无麸质意面可选 (另加 \$8)
Gluten-free pasta available at an additional 8

RECOMMEND WINE FOR OUR PASTA SELECTIONS

House Italian White Santa Margherita Pinot Grigio
ITALY



22 94

配菜

SIDES

- 希腊沙拉 19
Greek salad V GF HF
- 芝麻菜、梨与帕玛森芝士 17
Rocket, pear & parmesan V GF HF
- 香酥玉米排，配塔金香料、帕玛森芝士蜂蜜与酸奶蘸酱 24
Deep fried corn ribs, tajin, parmesan honey & yoghurt dip
- 松露薯条，配帕玛森芝士与蒜味蛋黄酱 16
Truffle fries with parmesan & aioli HF



RECOMMEND WINE FOR OUR ENTRÉE SELECTIONS

Nanny Goat 'Queensberry' Chardonnay CENTRAL OTAGO, NZ



41 184

主菜

MAINS

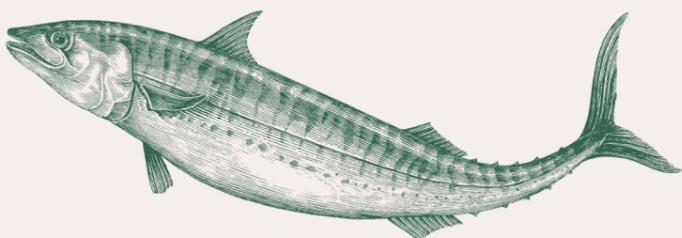
- 味噌烤黑鳕鱼，配瑞士甜菜、椰菜花泥、蜂蜜与酱油汁 60
Miso glazed black cod, swiss chard, cauliflower puree, honey & soy dressing GF DF I
- 香煎澳洲金目鲈鱼柳 (Humpty Doo Barramundi) 配西西里香料蔬菜酱 (Caponata)、炒菠菜与青豆、莎莎酱及龙虾白酱 52
Pan roasted Humpty Doo barramundi fillet, spiced caponata, saute spinach, peas, salsa & lobster beurre blanc A
- 每日市场鲜鱼，配焦烤柠檬与芝麻菜 MP
Market fish, charred lemon, & rucola GF DF
- 炭烤剑鱼，配甜椒、橄榄与酸豆，莎莎酱与番茄黄油 55
Chargrilled swordfish, capsicum, olive & capers, salsa & tomato butter GF A
- James Squire 零酒精英式炸鱼薯条，配青豆泥、咖喱酱与自制塔塔酱 45
James squire's zero % beer English style fish & chips, crushed peas, chip shop curry sauce & house made tartare DF A
- 清蒸本地黑贻贝，白葡萄酒、番茄、辣椒与炭烤皮塔饼 (仅限午餐) 42
Steamed local black mussels, white wine, tomato, chilli & charred pita - Lunch Only DF A
- 烤鸡胸与鸡翅，配洋葱奶油酱 (Soubise)、甜椒莎莎、香草油与炭烤青椒 49
Roasted chicken breast & wing, sauce soubise, capsicum salsa, herb oil & charred shishito pepper GF
- Pukara 庄园羊里脊，配炭烤茄子泥、番茄、甜椒与酸奶黄瓜酱 (Tzatziki) 60
Pukara Estate lamb back strap, charred eggplant puree, tomato, capsicum & tzatziki GF
- 土豆泥、黑木耳、牛肝菌、腌香菇与炸金针菇，佐甜味味醂洋葱 (纯素) 42
Potato puree, wood ear mushroom, king browns, pickled shimeji & fried enoki mushroom with sweet mirin onions VG GF

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

炭烤海鲜

SEAFOOD FROM THE GRILL HF

- 炭烤澳洲琵琶虾 110
Grilled Moreton Bay bugs
- 现选本地活龙虾 (时价)
Live local lobster from the tank market price
- 或升级为龙虾浓汤意面 (Carrettiera 风味: 大蒜与辣椒), 另加 +38
or upgrade your live local lobster to bisque linguine alla carrettiera (garlic & chilli) for additional +38
- 以上炭烤海鲜均配蒜香香草黄油与焦糖柠檬。
ALL THE ABOVE ARE SERVED WITH GARLIC HERB BUTTER, CARAMELISED LEMON GF A



战斧牛排 (需提前48小时预订)

TOMAHAWK MENU HF

- Yardstick 谷饲牛肉 MBS3+ 180per kg
Yardstick grain fed MBS3+ NSW / VIC
- Portoro 欧洲血统谷饲牛肉 250 per kg
Portoro grain fed European breed MBS4+ SCONE, NSW
- Tajima 澳大利亚本地和牛 MBS6+ 300 per kg
Tajima wagyu MBS6+* NSW / VIC
- Tajima 澳大利亚本地和牛 MBS9+ 370 per kg
Tajima wagyu MBS9+* NSW / VIC
- * pre order only 48 hours notice
- 以上均配土豆千层、主厨沙拉与红酒汁。
ALL THE ABOVE SERVED WITH POTATO PAVE, CHEF'S SALAD & RED WINE JUS GF

炭烤牛排

STEAK FROM THE GRILL

- Grainge 谷饲牛肉里脊 MBS2+ 25GM克 89
Grainge tenderloin MBS2+ 250gm
- Pinnacle 谷饲西冷牛排 MBS2+ 200克 65
Pinnacle striploin MBS2+ 200gm
- 以上牛排均配三款芥末与腌制西班牙辣椒 (Guindilla)
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



甜品 DESSERT	
烤芝士蛋糕，配新鲜无花果、香草冰淇淋与无花果糖浆 22 Baked cheesecake, fresh figs, vanilla gelato & fig syrup HF	
经典提拉米苏 (自制) 22 House traditional tiramisu	
椰子芒果慕斯，配橘子、棉花糖丝与植物奶油 28 Coconut & mango mousse, mandarin, fairy floss & plant-based cream GF V HF	
香草意式奶冻，配时令水果、杏仁酥粒与脆饼干 20 Vanilla panna cotta, seasonal fruit, almond crumble & tuille HF	
火焰朗姆酒巴巴蛋糕 (桌边制作)，配朗姆橙汁与柑橘奶油 28 Rum baba flambe table side, rum & orange syrup & citrus crème diplomat	
Le Conquerant 卡芒贝尔奶酪 (Will Studd 精选)，配枫糖浆与粉红胡椒脆饼 28 Le conquerant camembert by Will Studd served with maple syrup & pink peppercorn lavosh HF	

共享 TO SHARE

慢炖 Pukara 庄园羊肩 Kleftiko, 配烤小土豆、柠檬与牛至香草

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

145

双人尊享冷盘与刺身海鲜拼盘

COLD AND RAW SEAFOOD PLATTER - FOR TWO

240

蒸钻石蛤蜊, 配酸辣酱

Steamed storm clams with spicy sour sauce GF I

整只澳洲琵琶虾, 配柑橘酸奶油

Whole Moreton Bay bug, citrus crème fraiche GF A

冰镇黑虎虾, 配蛋黄酱与柠檬

Chilled black tiger prawns, egg crème sauce & lemon GF A

塔斯马尼亚烟熏三文鱼, 配牛油果、西班牙洋葱与酸豆
Tasmanian smoked salmon, avocado, spanish onion & capers DF GF A

塔斯马尼亚烟熏三文鱼, 配牛油果、西班牙洋葱与酸豆
Scallop crudo, cucumber, citrus, yuzu dressing & salmon caviar DF GF A

半只西澳龙虾

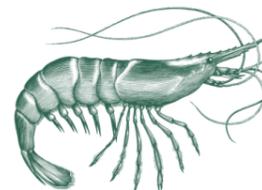
Half Western Australian lobster GF A

冰镇腌渍章鱼, 配黄瓜、酱油、味醂酒与特制调味汁
Chilled pickled octopus, cucumber, soy, mirin & dressing DF GF A

冰镇贻贝, 配番茄、洋葱与香菜莎莎

Chilled mussel, tomato, onion & coriander salsa GF A

蓝花蟹肉酱 (Rillette), 配苹果、腌萝卜与蟹肉乳化酱
Spanner crab rillette, apple and pickled daikon & crab emulsion GF A



双人尊享冷热海鲜拼盘

HOT AND COLD SEAFOOD PLATTER - FOR TWO

295

冷盘

COLD

蒸钻石蛤蜊, 配酸辣酱

Steamed diamond clams with spicy sour sauce GF I

冰镇黑虎虾, 配香辣蛋黄酱与柠檬

Chilled black tiger prawns, spicy egg crème sauce & lemon GF A

扇贝刺身, 配黄瓜、柑橘、柚子调味汁与三文鱼籽
Scallop crudo, cucumber, citrus, yuzu dressing, & salmon caviar DF GF A

蓝花蟹肉酱 (Rillette), 配苹果、腌萝卜与蟹肉乳化酱
Spanner crab rillette, apple and pickled daikon & crab emulsion GF A

塔斯马尼亚烟熏三文鱼, 配牛油果、西班牙洋葱与酸豆
Tasmanian smoked salmon, avocado, spanish onion & capers GF A

冰镇贻贝, 配番茄、洋葱与香菜莎莎

Chilled mussel, tomato, onion & coriander salsa DF GF A

生蚝, 配红酒醋汁

Natural oyster with mignonette dressing DF GF A

热菜

HOT

清蒸黑贻贝, 配番茄、辣椒与炭烤皮塔饼

Steamed black mussels, tomato, chilli & grilled pita bread DF A

焗半壳扇贝, 配恩杜亚辣肠黄油与香辣香草面包屑
Baked half shell scallop, nduja butter & chilli herb crumbs

整只烤 Balmain 小龙虾, 配香草黄油

Whole roasted balmain bugs with herb butter GF A

澳洲金目鲈鱼柳 (Humpty Doo Barramundi), 配茴香沙拉

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.



所有配菜与调味品根据季节供应情况可能会有所调整。

如有任何食物过敏, 请告知服务员。

本餐厅有权拒绝任何食物外带。恕不接单

所有信用卡及借记卡支付将收取1.6%手续费

周日加收10%附加费。公众假期加收15%附加费。

9人及以上团体将收取10%服务费 (最高\$500), 不适用于周日及公众假期。

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.