

Harbourfront Seafood Restaurant

S Y D N E Y

BREADS & STARTERS

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

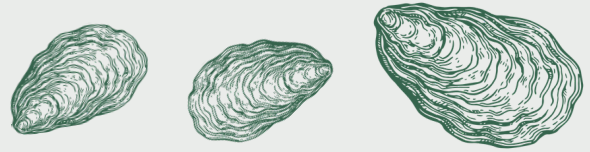
ENTRÉE

Flash-fried baby calamari, parsley, lemon & wasabi aioli	DF HF NF I	32
Baked half shell scallop, nduja butter & chilli herb crumb	NF A	41
Chilled pickled octopus, cucumber, soy, chilli, mirin & dressing	DF GF NF A	38
La Stella burrata, with gazpacho, croutons & chilli infused honey	V HF NF	32
Spanner crab rilette, apple and pickled daikon & crab emulsion	GF HF NF A	42
Roasted carrot, pumpkin, zucchini, torched tofu, tofu cream & orange vinaigrette	VG DF GF NF	28
Scallop ceviche in Filipino style sauce, prawn oil, avruga & salmon caviar	DF GF HF NF A	41
Beef tataki, cucumber, pickle, jalapeno, yuzu & mustard vinaigrette	DF GF HF NF	38
Half kilogram of whole chilled eastern king prawns, spicy egg crème & lemon	GF DF HF NF A	89
Butterflied skull island prawns, Balinese style butter & caramelised lemon	GF HF NF A	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	DF GF HF NF A	45 / 85
Grilled with prosciutto, eschalot & worcestershire sauce	DF NF A	48 / 95



PASTA

Spaghettii with prawn, cherry tomato, in tomato cream sauce	HF NF A	49
Pumpkin & ricotta stuffed gnocchi, roasted pumpkin, burnt butter, sage, pine nuts & grana padano	V HF	44
200 grams fresh southern rock lobster bisque linguine alla carrettiera (garlic & chilli)	HF NF A	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	V GF HF NF	19
Rocket, pear & parmesan	V GF HF NF	17
Deep fried corn ribs, tajin, parmesan honey & yoghurt dip	GF NF HF	24
Truffle fries with parmesan & aioli	HF GF NF	16
Broccolini polonaise - broccolini, herb crumb & egg	HF NF	22



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

A AUSTRALIAN I IMPORTED

MAINS

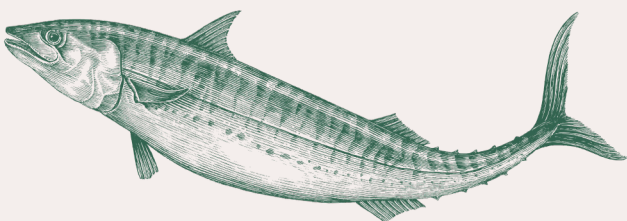
Miso glazed black cod, swiss chard, cauliflower puree, honey & soy dressing <small>NF I</small>	60
Pan roasted Humpty Doo barramundi fillet, sauté leek, roasted prosciutto & beurre blanc, charred leek oil <small>GF NF A</small>	52
Market fish, fregola, wilted greens in clam & oyster juice, avruga & salmon caviar <small>HF NF A</small>	MP
Chargrilled swordfish, capsicum, olive & capers, salsa & tomato butter <small>GF NF A</small>	55
James squire's zero % beer English style fish & chips, crushed peas, chip shop curry sauce & house made tartare <small>DF NF HF A</small>	45
Steamed local black mussels, white wine, tomato, chilli & charred pita - Lunch Only <small>DF NF HF A</small>	42
Roasted chicken breast & wing, sauce soubise, capsicum salsa, herb oil & charred shishito pepper <small>HF NF</small>	49
Pukara Estate lamb back strap, charred eggplant puree, tomato, capsicum & tzatziki <small>GF NF HF</small>	60
Potato puree, wood ear mushroom, king browns, pickled shimeji & fried enoki mushroom with sweet mirin onions <small>VG GF NF DF</small>	42

RECOMMEND WINE FOR OUR MAINS SELECTIONS

Giant Steps Fatal Shore Pinot Noir <small>COAL RIVER, TAS</small>			48	228
Shaw + Smith 'M3' Chardonnay <small>ADELAIDE HILLS, SA</small>			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, CAMELISED LEMON <small>GF NF HF A</small>	



TOMAHAWK MENU HF

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

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>DF GF HF NF</small>	

RECOMMEND WINE FOR OUR STEAK SELECTIONS

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



DESSERT

Baked cheesecake, fresh figs, vanilla gelato & fig syrup <small>HF NF</small>	22
House traditional tiramisu	22
Coconut & mango mousse, mandarin, fairy floss & plant-based cream <small>GF VG DF HF NF</small>	28
Vanilla panna cotta, seasonal fruit, almond crumble & tuille <small>HF</small>	20
Dark chocolate crémeux, extra virgin olive oil, sea salt & cocoa tuille <small>HF NF GF</small>	24
Le conquerant camembert by Will Studd served with maple syrup & pink peppercorn lavosh <small>HF NF</small>	28

TO SHARE

SLOW COOKED PUKARA ESTATE LAMB SHOULDER KLEFTIKO WITH ROASTED CHATS, LEMON, OREGANO GF DF HF NF 145

COLD AND RAW SEAFOOD PLATTER - FOR TWO 240

Steamed storm clams with spicy sour sauce GF HF NF I

Whole Moreton Bay bug, citrus crème fraiche GF HF NF A

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

Tasmanian smoked salmon, avocado, spanish onion & capers DF GF HF NF A

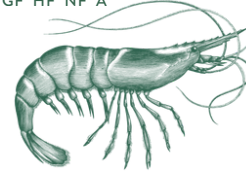
Scallop ceviche in Filipino style sauce, prawn oil, avruga and salmon caviar DF GF HF NF A

Half Western Australian lobster GF HF NF A

Chilled pickled octopus, cucumber, soy, mirin & dressing DF GF NF A

Chilled mussel, tomato, onion & coriander salsa GF HF NF A

Spanner crab rilette, apple and pickled daikon & crab emulsion GF HF NF A



HOT AND COLD SEAFOOD PLATTER - FOR TWO 295

COLD

Steamed diamond clams with spicy sour sauce GF HF DF NF I

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

Scallop ceviche in Filipino style sauce, prawn oil, avruga and salmon caviar DF GF HF NF A

Spanner crab rilette, apple and pickled daikon & crab emulsion GF HF NF A

Tasmanian smoked salmon, avocado, spanish onion & capers GF HF DF NF A

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

Natural oyster with mignonette dressing DF GF HF A

HOT

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

Baked half shell scallop, nduja butter & chilli herb crumbs NF A

Whole roasted balmain bugs with herb butter GF HF NF A

Humpty Doo barramundi fillet with fennel slaw DF GF HF NF 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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