

Harbourfront
Seafood Restaurant
SYDNEY

SAMPLE GROUND FLOOR MENU
NEW YEAR'S EVE DINNER

Assorted dinner roll and unsalted butter

CHARCUTERIE PLATTER TO SHARE

Selection of cured meats, grilled vegetables, guindilla, balsamic onions and grissini

FIRST COURSE

Cured salmon crudo, cucumber, citrus, yuzu dressing and salmon caviar (gf,df)

SECOND COURSE

Roasted duck breast, carrot and ginger purée, raspberry dressing (chilled) (gf,df)

THIRD COURSE (ALTERNATE SERVE)

Chargrilled 250g Pinnacle beef tenderloin, pressed potato, charred greens and jus (gf)

Pan-roasted Humpty Doo barramundi fillet, spiced caponata, sautéed spinach,
pea salsa and lobster beurre blanc

FOURTH COURSE

Chocolate, raspberry and coconut

CHEESE PLATTER TO SHARE

Selection of local and international cheeses with crackers, muscatels and quince paste
Roquefort Papillon (France), Pyengana clothbound Cheddar (Tasmania),
Brique Dauffinois double cream (France)

(v) vegetarian (vg) vegan (gf) gluten-free (df) dairy-free

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SAMPLE BEVERAGE PACKAGE NEW YEAR'S EVE DINNER

CHAMPAGNE

Piper Heidsieck Cuvee Brut FR

WHITE WINE

Te Mata 'Cape Crest' Sauvignon Blanc Hawkes Bay, NZ
Grosset 'Polish Hill' Riesling, Clare Valley, SA
Shaw + Smith 'M3' Chardonnay, Adelaide Hills, SA

ROSÉ

Provence Cotes De Provence Rosé Provence, FR

RED WINE

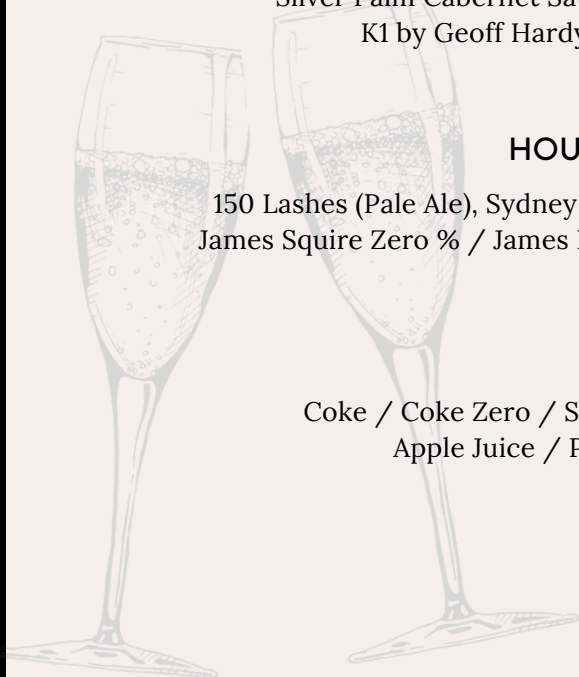
Giant Steps Coal River Pinot Noir Coal River Valley, TAS
Silver Palm Cabernet Sauvignon Napa & Sonoma Valleys, California
K1 by Geoff Hardy Middle Hill Shiraz, Adelaide Hill SA

HOUSE SELECTION BEER

150 Lashes (Pale Ale), Sydney / James Squire 'Orchard Crush' (Apple Cider) /
James Squire Zero % / James Boag (Premium Light), TAS / Peroni (Lager), Italy

SOFT DRINKS

Coke / Coke Zero / Sprite / Dry Ginger Ale / Orange Juice /
Apple Juice / Pineapple Juice / Sparkling Water



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SAMPLE
CHILDREN'S MENU

FIRST COURSE

Four cheese arancini with roasted tomato sauce

SECOND COURSE

Flash fried calamari with aioli and lemon

THIRD COURSE

Roasted chicken breast, mash potato, broccoli and jus
(chips available upon request)

FOURTH COURSE

Chocolate tart, vanilla gelato and berry gel

(v) vegetarian (vg) vegan (gf) gluten-free (df) dairy-free