

Harbourfront

Seafood Restaurant

SYDNEY

BREADS & STARTERS

Char grilled pita bread, taramasalata and salmon roe	19
DF HF NF	
Charcuterie – mortadella, prosciutto, salumi, pickles & grissini	28
DF NF	
Tostada with fish ceviche, avocado, jalapeno, red chili, lime & avruga caviar	25
DF GF HF NF A	
Roasted mixed olives, chilli, garlic, lemon & oregano marinade	12
V DF GF HF NF	

ENTRÉE

Flash-fried baby calamari, parsley, lemon & wasabi aioli	33
DF HF NF I	
Baked half-shell scallop, chipotle butter, corn & red pepper & herb crumbs	42
NF HF M	
Grilled squid salad with orange, pear, baby cos & house dressing <i>*served warm</i>	38
DF GF NF HF M	
La Stella burrata, fennel, heirloom tomato, honey & signature house-made crispy chilli	32
GF HF NF	
Spanner crab rillette, apple and pickled daikon & crab emulsion	42
GF HF NF A	
Roasted carrot, pumpkin, zucchini, torched tofu, tofu cream & orange vinaigrette	28
VG DF GF NF	
Scallop ceviche, pickled onion, orange and lemon dressing & avruga caviar	41
DF GF HF NF M	
Fusion Asian steak tartare, assorted Asian herbs, fried eschalot & prawn crackers	39
DF GF	
Half kilogram of whole chilled eastern king prawns, spicy egg crème & lemon	89
GF DF HF NF A	
Butterflied skull island prawns, Balinese style butter & caramelised lemon	58
GF HF NF A	

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



205

SHUCKED OYSTERS

Sydney rock oysters chilled on ice with mignonette & lemon	46 / 86
DF GF HF NF A	
Pacific grilled with prosciutto, eschalot & worcestershire sauce	48 / 95
DF NF A	



PASTA

Linguine, shark bay clams, prawns, arugula, garlic, white wine, butter & parsley chilli pangratatto	49
HF NF A	
Pumpkin & ricotta stuffed gnocchi, roasted pumpkin, burnt butter, sage, pine nuts & grana padano	44
V HF	
200 grams fresh southern rock lobster bisque linguine alla carrettiera (garlic & chilli)	129
HF NF A	

Gluten-free pasta available at an additional 8

RECOMMEND WINE FOR OUR PASTA SELECTIONS

House Italian White Santa Margherita Pinot Grigio
ITALY



27 94

SIDES

Greek salad	19
V GF HF NF	
Rocket, pear & parmesan	18
V GF HF NF	
Roasted Japanese pumpkin, roasted pepita tahini & hung yoghurt	24
GF NF HF V	
Truffle fries with parmesan & aioli	16
HF GF NF	



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	NF I	60
Pan-roasted Humpty Doo barramundi, succotash & cream sauce	GF A	53
Market fish with sauce vierge	HF NF DF GF M	MP
Chargrilled swordfish, summer salad & chimichurri	GF NF HF DF A	55
James Squire's zero % beer English style fish & chips, crushed peas, chip shop curry sauce & house-made tartare	DF NF HF A	46
Steamed local black mussels, white wine, tomato, chilli & charred pita - Lunch Only	DF NF HF A	44
Roasted chicken breast & wing, sauce soubise, capsicum salsa, herb oil & charred shishito pepper	HF NF	49
Potato puree, wood ear mushroom, king browns, pickled shimeji & fried enoki mushroom with sweet mirin onions	VG GF NF DF	42

RECOMMEND WINE FOR OUR MAINS SELECTIONS

Giant Steps Coal River Pinot Noir	COAL RIVER, TAS	52	228
Shaw + Smith 'M3' Chardonnay	ADELAIDE HILLS, SA	50	205

MEAT FROM THE GRILL

Grainge tenderloin MBS2+ 250gm	89
Pinnacle striploin MBS2+ 200gm	66
ALL THE ABOVE SERVED WITH SPINACH & GREEN PEPPERCORN SAUCE	
Pukara Estate lamb rack, garlicky cauliflower puree, wilted green, zucchini & pea salsa	69

RECOMMEND WINE FOR OUR STEAK SELECTIONS

Limited release Capel Vale Black label Malbec	GEOGRAPHE, WA	25	120
Capel Vale Single Vineyard Whispering Hill Shiraz	MARGARET RIVER WA	40	180

TOMAHAWK FROM THE GRILL HF

Yardstick grain fed MBS3+ NSW / VIC	180per 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

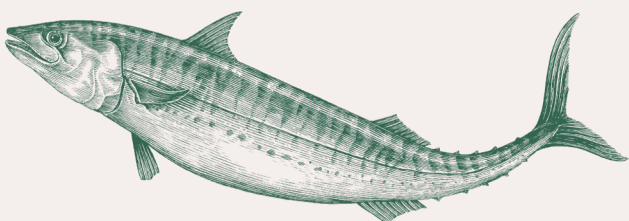
* pre order only 48 hours notice

ALL THE ABOVE SERVED WITH POTATO PAVE, CHEF'S SALAD & GREEN PEPPERCORN SAUCE



SEAFOOD FROM THE GRILL HF

Grilled Moreton Bay bugs	A	110
Grilled fresh lobster aprox.800grams half or whole	A	120 / 200
Live local lobster from the tank	A	MP
or upgrade your live local lobster to bisque linguine alla carrettiera (garlic & chilli) for additional +40		
ALL THE ABOVE ARE SERVED WITH GARLIC HERB BUTTER, CARMELISED LEMON		
Surf & Turf grilled fresh lobster (half) & grilled beef tenderloin 250grams		198
served with spinach & green peppercorn sauce	A	



DESSERT

Baked cheesecake, fresh figs, vanilla gelato & fig syrup	HF NF	23
House made strawberry tiramisu	HF NF	23
Coconut & mango mousse, mandarin, fairy floss & plant-based cream	GF VG DF HF NF	28
Vanilla panna cotta, seasonal fruit, almond crumble & tuille	HF	21
Mont Blanc Harbourfront- orange infused cold brew coffee jelly, sponge, milk chocolate mousse, cold foam & orange zest	HF NF	24
(Inspiration from Trend Mont Blanc coffee & our culinary team reform this to a dessert craft)		
Cheese of the day, served with maple syrup & pink peppercorn lavosh	HF NF	28

TO SHARE

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

148

COLD AND RAW SEAFOOD PLATTER – FOR TWO

240

Chilled Cloudy Bay diamond clams with spicy
sour sauce GF HF NF A

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

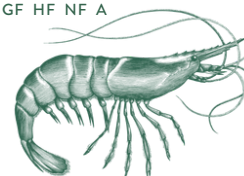
Scallop ceviche, pickled onion, orange and
lemon dressing & avruga caviar DF GF HF NF M

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 I

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



HOT AND COLD SEAFOOD PLATTER – FOR TWO

298

COLD

Chilled Cloudy Bay diamond clams with spicy
sour sauce GF HF DF NF A

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

Scallop ceviche, pickled onion, orange and
lemon dressing & avruga caviar DF GF HF NF M

Spanner crab rillette, 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 Rock 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, chipotle butter, corn &
red pepper & herb crumbs NF HF M

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.

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.



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

A AUSTRALIAN I IMPORTED