

Harbourfront

Seafood Restaurant

S Y D N E Y

面包与开胃小食

BREADS & STARTERS

炭烤皮塔饼，配鳕鱼子酱与三文鱼籽 Char-grilled pita bread, taramasalata and salmon ROE DF HF NF	19
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 Charcuterie – mortadella, prosciutto, salumi, pickles & grissini DF NF	28
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 Tostada with fish ceviche, avocado, jalapeno, red chili, lime & avruga caviar DF GF HF NF A	25
烤杂橄榄，配辣椒、大蒜、柠檬与牛至香草 Roasted mixed olives, chili, garlic, lemon & oregano marinade V DF GF HF NF	12

前菜

ENTRÉE

香酥炸小鱿鱼，配欧芹、柠檬与芥末蛋黄酱 Flash-fried baby calamari, parsley, lemon & wasabi aioli DF HF NF I	33
焗半壳扇贝，配烟熏辣椒黄油、玉米、红椒与香草面包碎 Baked half-shell scallop, chipotle butter, corn & red pepper & herb crumbs	42
烤鱿鱼沙拉，配橙子、梨、小生菜与自制沙拉酱（温热） Grilled squid salad with orange, pear, baby cos & house dressing *served warm	38
布拉塔奶酪（La Stella），配茴香、原种番茄、蜂蜜与招牌自制脆辣椒 La Stella burrata, fennel, heirloom tomato, honey & signature house-made crispy chilli	32
蓝花蟹肉酱，配苹果、腌萝卜与蟹肉乳化酱 Spanner crab rilette, apple and pickled daikon & crab emulsion GF HF NF A	42
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 Roasted carrot, pumpkin, zucchini, torched tofu, tofu cream & orange vinaigrette VG GF NF DF	28
柠檬汁腌扇贝，配腌洋葱、橙子、柠檬汁与阿夫鲁加鱼子酱 Scallop ceviche, pickled onion, orange and lemon dressing & avruga caviar	41
生牛肉塔塔（亚洲风味），混合东南亚香草、炸红葱头与虾片 Fusion Asian steak tartare, assorted Asian herbs, fried eschalot & prawn crackers	39
冰镇东海岸大虾（半公斤），配香辣蛋黄酱与柠檬 Half kilogram of whole chilled eastern king prawns, spicy egg crème & lemon GF DF HF NF A	89
炭烤斯库尔岛大虾，配巴厘风味黄油与焦糖柠檬 Butterflied skull island prawns, Balinese style butter & caramelised lemon GF HF NF A	58

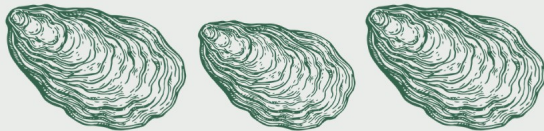
新鲜生蚝

FRESH SHUCKED OYSTERS

悉尼岩生蚝（冰镇），配红酒醋汁与柠檬 Sydney rock oysters chilled on ice with mignonette & lemon DF GF HF NF A	46 / 86
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太平洋烤生蚝，配意式生火腿、红葱头与伍斯特酱 Pacific grilled with prosciutto, eschalot & worcestershire sauce DF NF A	48 / 95
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半打 / 一打 · HALF DOZEN / DOZEN



意大利面

PASTA

鲨鱼湾蛤蜊大虾意大利扁面，配芝麻菜、大蒜、白葡萄酒、黄油与香辣香草面包碎 Linguine, shark bay clams, prawns, arugula, garlic, white wine, butter & parsley chilli pangrattato	49
南瓜瑞可塔芝士玉棋，配烤南瓜、焦化黄油、鼠尾草、松子与格拉娜·帕达诺芝士 Pumpkin & ricotta stuffed gnocchi, roasted pumpkin, burnt butter, sage, pine nuts & grana padano V HF	44
200克新鲜南澳岩龙虾浓汤意面（Carrettiera风味：大蒜与辣椒） 200 grams fresh southern rock lobster bisque linguine alla carrettiera (garlic & chilli) HF NF A	129

可选无麸质意面，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 Greek salad V GF HF NF	19
芝麻菜、梨与帕玛森芝士沙拉 Rocket, pear & parmesan V GF HF NF	18
烤日本南瓜，配南瓜子、中东芝麻酱与挂杯酸奶 Roasted Japanese pumpkin, roasted pepita tahini & hung yoghurt	24
松露薯条，配帕玛森芝士与蒜味蛋黄酱 Truffle fries with parmesan & aioli HF GF NF	16



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



41

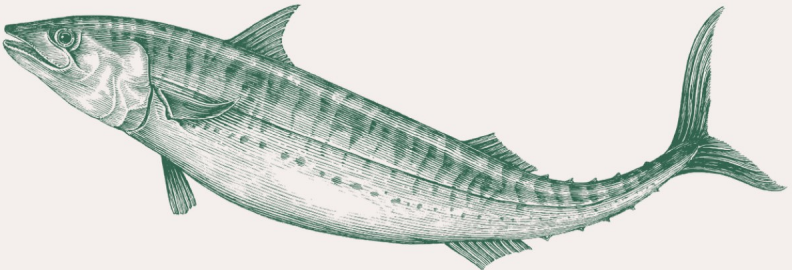


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主菜 MAINS	
味噌烤黑鳕鱼，配瑞士甜菜、椰菜花泥、蜂蜜与酱油汁 Miso-glazed black cod, Swiss chard, cauliflower puree, honey & soy dressing	NF I 60
香煎澳洲金目鲈鱼柳（Humpty Doo Barramundi），配玉米豆蔬菜炖菜与奶油酱 Pan-roasted Humpty Doo barramundi, succotash & cream sauce	53
每日市场鲜鱼，配法式维尔日酱 Market fish with sauce Vierge	MP
炭烤剑鱼，配夏日沙拉与阿根廷青酱 Chargrilled swordfish, summer salad & chimichurri	55
James Squire 无酒精啤酒英式炸鱼薯条，配青豆泥、英式咖喱酱与自制塔塔酱 James Squire’s zero % beer English style fish & chips, crushed peas, chip shop curry sauce & house-made tartare	DF NF HF A 46
清蒸本地黑贻贝，配白葡萄酒、番茄、辣椒与炭烤皮塔饼（仅限午餐） Steamed local black mussels, white wine, tomato, chilli & charred pita – Lunch Only	DF NF HF A 44
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 Roasted chicken breast & wing, sauce soubise, capsicum salsa, herb oil & charred shishito pepper	HF NF 49
土豆泥，配黑木耳、牛肝菌、腌香菇、炸金针菇与甜味醃洋葱 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 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	
炭烤澳洲琵琶虾 Grilled Moreton Bay bugs	110
现选本地活龙虾 Live local lobster from the tank	MP
或可升级为龙虾浓汤意面，另加 +40 or upgrade your live local lobster to bisque linguine alla carrettiera (garlic & chilli) for an additional +40	
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 NF HF A	



战斧牛排 TOMAHAWK FROM THE GRILL	
Yardstick 谷饲战斧牛排 MBS3+（新南威尔士 / 维多利亚州） Yardstick grain fed MBS3+	NSW / VIC 180 per kg
Portoro 欧洲血统谷饲战斧牛排 MBS4+（新南威尔士州斯孔） Portoro grain fed European breed MBS4+	SCONE, NSW 250 per kg
Tajima 澳大利亚本地和牛战斧牛排 MBS6+* Tajima wagyu MBS6+*	NSW / VIC 300 per kg
Tajima 澳大利亚本地和牛战斧牛排 MBS9+* Tajima wagyu MBS9+*	NSW / VIC 370 per kg
*和牛战斧牛排需提前48小时预订 * Wagyu tomahawk pre-order only – 48 hours notice	
以上均配土豆千层（Potato Pave）、主厨沙拉与绿胡椒汁 ALL THE ABOVE SERVED WITH POTATO PAVE, CHEF’S SALAD & GREEN PEPPERCORN SAUCE	

炭烤牛排 MEAT FROM THE GRILL	
Grainge 草饲菲力牛排 MBS2+（250克） Grainge tenderloin MBS2+ 250gm	89
Pinnacle 草饲西冷牛排 MBS2+（200克） Pinnacle striploin MBS2+ 200gm	66
以上牛排均配菠菜与绿胡椒汁 ALL THE ABOVE SERVED WITH SPINACH & GREEN PEPPERCORN SAUCE	
Pukara Estate 普卡拉庄园羊排，配大蒜椰菜花泥、嫩时蔬与西葫芦豌豆莎莎 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
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 Baked cheesecake, fresh figs, vanilla gelato & fig syrup	HF NF 23
自制草莓提拉米苏 House made strawberry tiramisu	23
椰子芒果慕斯，配橘子、棉花糖丝与植物奶油 Coconut & mango mousse, mandarin, fairy floss & plant-based cream	GF VG DF HF NF 28
香草意式奶冻，配时令水果、杏仁酥粒与脆饼片 Vanilla panna cotta, seasonal fruit, almond crumble & tuile	HF 21
海港城蒙布朗 —— 橙香冷萃咖啡果冻，配海绵蛋糕、牛奶巧克力慕斯、冷奶泡与橙皮屑 Mont Blanc Harbourfront – orange-infused cold brew coffee jelly, sponge, milk chocolate mousse, cold foam & orange zest	24
每日精选奶酪，配枫糖浆与粉红胡椒脆饼 Cheese of the day, served with maple syrup & pink peppercorn lavosh	28

共享 TO SHARE

希腊传统慢烤普卡拉庄园羊肩肉（Kleftiko），配烤小土豆、柠檬与牛至

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

148

双人尊享冷盘与刺身海鲜拼盘

COLD AND RAW SEAFOOD PLATTER - FOR TWO

240

冰镇 Cloudy Bay 钻石蛤，配酸辣汁

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

整只澳洲琵琶虾，配柑橘酸奶油

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

冰镇黑虎虾，配蛋黄酱与柠檬

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

柠檬汁腌扇贝，配腌洋葱、橙子、柠檬汁与阿夫鲁加鱼子酱

Scallop ceviche, pickled onion, orange and lemon dressing & avruga caviar

西澳龙虾（半只）

Half Western Australian lobster GF HF NF A

冰镇腌渍章鱼，配黄瓜、酱油、味醂与特制调味汁

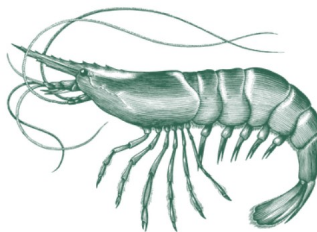
Chilled pickled octopus, cucumber, soy, mirin & dressing DF GF NF A

冰镇贻贝，配番茄、洋葱与香菜莎莎

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

蓝花蟹肉酱，配苹果、腌萝卜与蟹肉乳化酱

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



双人尊享冷热海鲜拼盘

HOT AND COLD SEAFOOD PLATTER - FOR TWO

298

冷盘

COLD

冰镇 Cloudy Bay 钻石蛤，配酸辣汁

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

柠檬汁腌扇贝，配腌洋葱、橙子、柠檬汁与阿夫鲁加鱼子酱

Scallop ceviche, pickled onion, orange and lemon dressing & avruga caviar

蓝花蟹肉酱，配苹果、腌萝卜与蟹肉乳化酱

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

冰镇贻贝，配番茄、洋葱与香菜莎莎

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

天然岩生蚝，配红酒醋汁

Natural rock oyster with mignonette dressing DF GF HF 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 HF NF A

焗半壳扇贝，配烟熏辣椒黄油、玉米、红椒与香草面包碎

Baked half-shell scallop, chipotle butter, corn & red pepper & herb crumbs

整只烤巴尔曼螯虾（Balmain Bug），配香草黄油

Whole roasted Balmain bug with herb butter GF HF NF 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 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.



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。恕不分单。

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 封顶），该服务费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.

V 素食

VG 纯素食

GF 无麸质

DF 无乳制品

HF 清真友好

NF 无坚果

A 澳大利亚产

I 进口