

SPRINGSUMMER SET MENU OPTIONS

1ST SEPTEMBER 2022 - 31ST MARCH 2023

(EXCLUDES DECEMBER)



harbourfront
SEAFOOD.RESTAURANT

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SEAFOOD RESTAURANT

MIDWEEK SET MENU

MONDAY-THURSDAY ONLY

\$60 2 COURSES PER PERSON

\$70 3 COURSES PER PERSON

For bookings of 10-30 people. menu items are seasonal & may change due to availability. bookings under 30 may order on the night. for bookings over 30, please contact our team and we will provide a custom proposal. public holidays incur a 15% surcharge.

All menu items are subject to change dependant on local produce and costs.

entree

fried calamari lemon pepper, fresh herbs, curry mayo

tempura zucchini flowers (v) split pea hummus, chermoula, manchego

wagyu beef carpaccio (gf) confit fennel, pine nuts, white balsamic & truffle dressing, endive, cured egg yolk

paccheri pasta (v) four cheese & truffle sauce, swiss brown mushrooms, pangrattato

main

huon atlantic salmon (gf) celery & hazelnut puree, fennel & apple salad, chardonnay vinaigrette

market fish (gf) ask our wait staff for today's market fish

lamb backstrap (gf) cauliflower tabbouleh, preserved lemon, garlic toum, salted turnip

chicken breast carrot & turmeric puree, spiced fried eggplant, curry leaf butter, toasted almond

dessert

mangomisu malibu soaked sponge, mango mascarpone mousse, fresh mango, honey & vanilla ice cream

sticky date pudding hot butterscotch sauce, vanilla ice cream

vanilla creme brulee (gf) passionfruit sorbet

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SET MENU TWO

MONDAY–THURSDAY

\$75 2 COURSES PER PERSON

\$85 3 COURSES PER PERSON

FRIDAY - SUNDAY

\$95 3 COURSES + BREADS PER PERSON

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entree

fried calamari lemon pepper, fresh herbs, curry mayo

tempura zucchini flowers (v) split pea hummus, chermoula, manchego

fresh king prawns (gf) whipped avocado, grapefruit, roquette, coastal greens

paccheri pasta (v) four cheese & truffle sauce, swiss brown mushrooms, pangrattato

main

huon atlantic salmon (gf) celery & hazelnut puree, fennel & apple salad, chardonnay vinaigrette

market fish (gf) ask our wait staff for today's market fish

eye fillet (gf) smoked mash, broccolini, asparagus, mushrooms, espelette & green pepper jus

chicken breast carrot & turmeric puree, spiced fried eggplant, curry leaf butter, toasted almond

dessert

mangomisu malibu soaked sponge, mango mascarpone mousse, fresh mango, honey & vanilla ice cream

sticky date pudding hot butterscotch sauce, vanilla ice cream

vanilla creme brulee (gf) passionfruit sorbet

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SET MENU THREE

MONDAY–THURSDAY

\$85 2 COURSES + BREADS PER PERSON

\$95 3 COURSES + BREADS PER PERSON

FRIDAY - SUNDAY

\$100 3 COURSES + BREADS PER PERSON

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entree

hot & cold entree platters

hot: fried calamari lemon pepper, curry mayo, fresh herbs

kilpatrick sydney rock oysters bacon, house kilpatrick sauce

tempura zucchini flowers (v) split pea hummus, chermoula, manchego

cold: fresh king prawns (gf) whipped avocado, grapefruit, coastal greens

ora king salmon (gf) smoked soy, garlic chive, lao gan ma, crisp eschallot, pickled onion

balmain bugs cocktail sauce

main

huon atlantic salmon (gf) celery & hazelnut puree, fennel & apple salad, chardonnay vinaigrette

market fish (gf) ask our wait staff for today's market fish

eye fillet (gf) smoked mash, broccolini, asparagus, mushrooms, espelette & green pepper jus

chicken breast carrot & turmeric puree, spiced fried eggplant, curry leaf butter, toasted almond

dessert

mangomisu malibu soaked sponge, mango mascarpone mousse, fresh mango, honey & vanilla ice cream

sticky date pudding hot butterscotch sauce, vanilla ice cream

vanilla creme brulee (gf) passionfruit sorbet

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PLATTER MENU

MONDAY--THURSDAY

\$100 PER PERSON

FRIDAY - SUNDAY

\$110 PER PERSON

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upon arrival

sourdough pepe saya cultured butter, rosemary & thyme oil

entree

cold & raw seafood platters

raw: ora king salmon, mooloolaba yellowfin tuna, hiramasa kingfish
accompanied by white soy ponzu, pickled kohlrabi, wasabi,
pickled ginger

cold: natural sydney rock oysters

fresh king prawns

balmain bugs

main

hot seafood platters

moreton bay bugs turmeric, lime leaf, galangal & coconut sauce,
jasmine rice

bbq king prawns verjuice emulsion

scampi lemon & herb butter

half shell scallops nduja dressing, salsa verde

tempura prawns, calamari, tempura fish & chips

served w/ cos lettuce salads for the table

dessert

dessert platters

chefs selection of a variety of desserts

OPTIONAL EXTRAS

mixed bread platters garlic & bruschetta \$6pp

cos lettuce salads \$12ea
fennel, cucumber, radish, verjuice & seeded
mustard dressing

roquette & radicchio salad \$12ea
pear, parmesan, evo oil & balsamic dressing

parmesan & truffle fries truffle aioli \$12ea

antipasto platters \$10pp

individual antipasto plate \$15pp

salt & pepper calamari platters \$6pp

seafood platters \$20pp
fresh king prawns, salt & pepper calamari,
natural sydney rock oysters & kilpatrick oysters

hot & cold seafood platters \$29pp
cold: natural sydney rock oysters,
balmain bugs & fresh king prawns
hot: kilpatrick oysters, mornay oysters,
salt & pepper calamari, tempura prawns

VEGETARIAN OPTIONS

tempura zucchini flowers (v)
split pea hummus, chermoula, manchego

vegetarian antipasto (v)
artichokes, sun-dried tomatoes, eggplant, roasted capsicum,
roma tomatoes, bocconcini, pane di casa bread

paccheri pasta (v) four cheese & truffle sauce, swiss brown
mushrooms, pangrattato

warm spring salad (vg)(gf)
charred pumpkin, date glaze, carrot top za atar', hazelnuts

heirloom carrots (vg)(gf)
charred pumpkin, date glaze, carrot top za atar', hazelnuts

zucchini flower & cauliflower tabbouleh (vg)
steamed flowers, preserved lemon, mustard leaf, garlic toum

(vg) vegan

(v) vegetarian