



FESTIVE SEASON
SET MENU OPTIONS

valid 1 - 30 december 2022

harbourfront
SEAFOOD.RESTAURANT



MIDWEEK

SET MENU

MONDAY-THURSDAY

\$70 3 COURSES PER PERSON

min 10 people. menu items are seasonal & may change due to availability. bookings over 30 must select an alternate drop. public holidays incur a 15% surcharge.
valid 1 - 30 december 2022.



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) burnt fennel cream, braised endive, blood orange, pomegranate dressing, toasted hazelnut

market fish (gf) sweet corn puree, shiitake mushroom, corn, zhug

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

chicken breast cauliflower & truffle puree, cime di rapa, pancetta, jerusalem artichoke

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

CHRISTMAS

SET MENU TWO

MONDAY--THURSDAY

\$75 2 COURSES PER PERSON

\$85 3 COURSES PER PERSON

FRIDAY - SUNDAY

\$95 3 COURSES PER PERSON

min 10 people. menu items are seasonal & may change due to availability. bookings over 30 must select an alternate drop. public holidays incur a 15% surcharge.
valid 1 - 30 december 2022.



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) burnt fennel cream, braised endive, blood orange, pomegranate dressing, toasted hazelnut

market fish (gf) sweet corn puree, shiitake mushroom, corn, zhug

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

chicken breast cauliflower & truffle puree, cime di rapa, pancetta, jerusalem artichoke

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

CHRISTMAS SET MENU THREE

MONDAY–THURSDAY

\$85 2 COURSES + BREAD PER PERSON

\$95 3 COURSES + BREAD PER PERSON

FRIDAY - SUNDAY

\$100 3 COURSES + BREAD PER PERSON

min 10 people. menu items are seasonal & may change due to availability. bookings over 30 must select an alternate drop. public holidays incur a 15% surcharge.
valid 1 - 30 december 2022.



upon arrival

sourdough pepe saya cultured butter, rosemary & thyme oil

entree

hot & cold entree platters

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

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 fermented golden beetroot, kumquat, ume sesame, soy, tamarind & mustard dressing

balmain bugs cocktail sauce

main

huon atlantic salmon (gf) burnt fennel cream, braised endive, blood orange, pomegranate dressing, toasted hazelnut

market fish (gf) sweet corn puree, shiitake mushroom, corn, zhug

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

chicken breast cauliflower & truffle puree, cime di rapa, pancetta, jerusalem artichoke

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

CHRISTMAS PLATTER MENU

MONDAY--THURSDAY

\$110 PER PERSON

FRIDAY - SUNDAY

\$120 PER PERSON

min 10 people max 30 people. menu items are seasonal & may change due to availability.
public holidays incur a 15% surcharge. valid 1 - 30 december 2022.



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, sea greens

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

king prawns verjuice emulsion

snapper fillets whole lemon puree, spring beans, baby gem

half shell scallops nduja dressing, salsa verde

tempura prawns, calamari, tempura fish & chips

served w/ cos lettuce & roquette & radicchio 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,
balmmain bugs & fresh king prawns
hot: kilpatrick oysters, mornay oysters,
salt & pepper calamari, tempura prawns

VEGETARIAN OPTIONS

tempura zucchini flowers (v)

whipped ricotta, preserved lemon, truffle black olive tapenade,
burnt honey

vegetarian antipasto (v)

artichokes, sun-dried tomatoes, eggplant, roasted capsicum,
roma tomatoes, pane di casa bread

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

heirloom carrots (vg)(gf)

charred pumpkin, date glaze, carrot top za atar', hazelnuts

braised endive (vg)(gf)

carrot & turmeric puree, fried spiced eggplant, frizee,
almond, verde

charred & glazed pumpkin (v)(gf)

chicory, puffed barley, cherry tomato & black garlic emulsion

(vg) vegan

(v) vegetarian