



FESTIVE SEASON
SET MENU OPTIONS

valid 1 - 30 december 2023

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 2023.



entree

fried calamari garlic & chilli spiced, lime mayo, fresh herbs

tempura zucchini flowers (v) smoked ricotta & soft herb filling, ajvar

wagyu beef tartare (gf) hand cut beef, herb emulsion, mustard, mushroom salt, cured egg yolk, straw potatoes

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 rump (gf) pea & sorrel puree, confit swede, lardo, broad beans, zucchini flower, ice plant

chicken breast parsnip & black garlic puree, cavolo nero, sebago potatoes, speck, chicken jus

dessert

tiramisu espresso soaked sponge, mascarpone mousse, nutella sauce, cafe grande ice cream

sticky date pudding hot butterscotch sauce, vanilla ice cream

vanilla creme brulee (gf) passionfruit sorbet

CHRISTMAS SET MENU TWO

MONDAY--THURSDAY

\$79 2 COURSES + BREAD PER PERSON

\$89 3 COURSES + BREAD PER PERSON

FRIDAY - SUNDAY

\$99 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.
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upon arrival

sourdough pepe saya cultured butter, rosemary & thyme oil

entree

fried calamari garlic & chilli spiced, lime mayo, fresh herbs

tempura zucchini flowers (v) smoked ricotta & soft herb filling, ajvar

fresh king prawns (gf) whipped avocado, grapefruit, rocket, 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 parsnip & black garlic puree, cavolo nero, sebago potatoes, speck, chicken jus

dessert

tiramisu espresso soaked sponge, mascarpone mousse, nutella sauce, cafe grande ice cream

sticky date pudding hot butterscotch sauce, vanilla ice cream

vanilla creme brulee (gf) passionfruit sorbet

CHRISTMAS SET MENU THREE

MONDAY–THURSDAY

\$89 2 COURSES + BREAD PER PERSON

\$99 3 COURSES + BREAD PER PERSON

FRIDAY - SUNDAY

\$109 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 2023.



upon arrival

sourdough pepe saya cultured butter, rosemary & thyme oil

entree

hot & cold entree platters

hot: fried calamari garlic & chilli spiced, lime mayo, fresh herbs

kilpatrick sydney rock oysters bacon, house kilpatrick sauce

tempura zucchini flowers (v) smoked ricotta & soft herb filling, ajvar

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

ora king salmon 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 parsnip & black garlic puree, cavolo nero, sebago potatoes, speck, chicken jus

dessert

tiramisu espresso soaked sponge, mascarpone mousse, nutella sauce, cafe grande ice cream

sticky date pudding hot butterscotch sauce, vanilla ice cream

vanilla creme brulee (gf) passionfruit sorbet

CHRISTMAS PLATTER MENU

MONDAY--THURSDAY

\$115 PER PERSON

FRIDAY - SUNDAY

\$125 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 2023.



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

scampi lemon & herb butter

half shell scallops nduja dressing, salsa verde

tempura prawns, calamari & 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 \$25pp
fresh king prawns, salt & pepper calamari,
natural sydney rock oysters & kilpatrick oysters

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