

AUTUMNWINTER SET MENU OPTIONS

1ST APRIL 2023 - 31ST AUGUST 2023



harbourfront
SEAFOOD.RESTAURANT

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hf

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SEAFOOD RESTAURANT

MIDWEEK SET MENU

MONDAY-THURSDAY ONLY

\$55 2 COURSES PER PERSON

\$65 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 garlic & chilli spiced, lime mayo, fresh herbs

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

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) mushroom & truffle sauce, confit jerusalem artichoke, cavolo nero, brussels sprouts, toasted rye

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

lamb backstrap (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

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SEAFOOD RESTAURANT

SET MENU TWO

MONDAY-THURSDAY

\$75 2 COURSES PER PERSON

\$85 3 COURSES PER PERSON

FRIDAY - SUNDAY

\$80 2 COURSES PER PERSON

\$90 3 COURSES PER PERSON

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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, roquette, coastal greens

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

main

huon atlantic salmon (gf) mushroom & truffle sauce, confit jerusalem artichoke, cavolo nero, brussels sprouts, toasted rye

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

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SEAFOOD RESTAURANT

SET MENU THREE

MONDAY–THURSDAY

\$80 2 COURSES + BREADS PER PERSON

\$90 3 COURSES + BREADS PER PERSON

FRIDAY - SUNDAY

\$85 2 COURSES + BREADS PER PERSON

\$95 3 COURSES + BREADS PER PERSON

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

balmain bugs cocktail sauce

main

huon atlantic salmon (gf) mushroom & truffle sauce, confit jerusalem artichoke, cavolo nero, brussels sprouts, toasted rye

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

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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 verjus emulsion

scampi lemon & herb butter

half shell scallops nduja dressing, salsa verde

tempura prawns, calamari & 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, verjus & 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)
smoked ricotta & soft herb filling, ajvar

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