

Mother's Day

Sunday 12th May 2024

harbourfront

SEAFOOD RESTAURANT

3-course set menu \$95pp
children's menu \$39pp

main dining room

first sitting 12 - 2pm
second sitting 2.30pm

ground floor dining room

first sitting 12.30pm
second sitting 3pm

*all reservations are for a
two hour time sitting.*

hot & cold seafood platter
for two + dessert \$330

hot:

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

king prawns citrus beurre blanc

w.a scampi lemon & herb butter

half shell scallops nduja dressing, salsa verde

cold:

natural sydney rock oysters, blue swimmer crabs, balmain bugs, fresh king prawns, scallop cerviche

fried:

calamari, fries, aioli

on arrival

house-made bread pepe saya cultured butter

entree

fried calamari garlic & chilli spiced, lime mayo, fresh herbs
ora king salmon sashimi smoked soy & chilli bean sauce, green garlic, pickled daikon, sesame, enoki mushrooms, fried onion

tempura zucchini flowers (v) parmesan & cheddar custard, roquette pesto

fresh king prawns (gf) vietnamese green sauce, shiso rice puff, bamboo, toasted coconut, fried onion

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

mains

atlantic salmon (gf) smoked almond & cumin sauce, roasted savoy cabbage, pickled pumpkin, pepitas

chicken breast puy lentils, eggplant zaalouk, turmeric fried cauliflower

eye fillet (gf) served medium, potato & thyme pave, broad bean puree, long roquette, pearl onion, black garlic jus

king prawns mafaldine pasta, roast tomato & black garlic sauce, saffron vinaigrette

dessert

golden gaytime golden caramel mousse, crunchy milk chocolate coating, white chocolate & vanilla chantilly

lemon tart shortbread base, lemon curd, mascarpone mousse, italian meringue, fior di latte gelato

tiramisu coffee soaked savoiardi sponge, mascarpone mousse, hazelnut gelato

white chocolate panna cotta chia, lychee gel, dragon fruit, fresh berries