

early bird menu

harbourfront
SEAFOOD RESTAURANT

lunch

monday - friday
11:30am - 3pm

dinner

monday - thursday
5pm - 6pm

2 courses
\$36 per person

3 courses
\$45 per person

sides

shoestring fries	\$5.90
mixed leaf salad	\$5.90
rocket, radicchio, pear & parmesan salad	\$6.90
truffle mash	\$5.90
steamed greens	\$9.90

menu valid until 31st August 2017. not available for groups of 20 or more. menu items are seasonal and subject to change based on availability. menu variations incur a \$2 surcharge.

nb: menu is not available in conjunction with any other offers.

nb: gst inclusive.

public holidays incur a 10% surcharge

bread

11.90

sourdough bread
truffle butter, pistachio dukkah, evo oil

entree

sea salt & chilli calamari
pickled fennel, fresh herbs, yuzu aioli

risotto (v,gf)
broccoli, gorgonzola, chilli, almonds, parmesan cheese

confit chicken
smoked tomato & chilli chutney, frisee, pangritata

salmon ceviche
garlic & dill sour cream, radish, salmon roe, toasted almonds, croutons

pork & chive dumplings
soy, bacon & ginger broth

main

atlantic salmon (gf)
cauliflower purée, fennel & quinoa, bisque sauce

chicken breast (gf)
spinach purée, sweet potato, broccolini, pine nuts, jus

market fish
ask our waitstaff for today's market fish

pork cutlet
pulled pork croquette, apricot purée, fried brussels sprouts, speck, kale, seeded mustard jus

tortellini (v)
mushroom & ricotta filling, peas, mushrooms, taleggio cream sauce

dessert

buttermilk panna cotta
granola, fresh berries, raspberry sorbet

vanilla creme brulee (gf)
milk crumb, mango sorbet

sticky date pudding
vanilla ice cream, hot butterscotch sauce

hf