

early bird menu

harbourfront
SEAFOOD RESTAURANT

lunch

monday - friday
11:30am - 3pm

dinner

monday - thursday
5pm - 6pm

2 courses
\$39 per person

3 courses
\$49 per person

sides

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

menu valid until 30th November 2017. not available for groups of 20 or more. menu items are seasonal and subject to change based on availability.

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

nb: gst inclusive.

public holidays incur a 10% surcharge

bread

12.90

hot damper

garlic butter, rosemary, lemon & thyme infused evo oil

entree

sea salt & chilli calamari

pickled fennel, fresh herbs, yuzu aioli

risotto (v,gf)

wild mushroom, porcini, truffle oil, parmesan cheese

tempura zucchini flowers (v)

buffalo ricotta & roast capsicum filling, panzanella

salmon & caper tartare (gf)

beetroot, mandarin, fennel

yellowfin tuna (gf)

lemongrass & white soy dressing, coriander, chilli, finger lime, tapioca crisp

main

atlantic salmon (gf)

pumpkin purée, zucchini, spiced chickpeas, almond za'atar

chicken breast (gf)

baked sweet potato & ricotta, sweet corn veloute, asparagus

market fish

ask our waitstaff for today's market fish

pork cutlet (gf)

crushed potatoes, cabbage, caramalised apple, mustard

tortellini (v)

mushroom & ricotta filling, peas, mushrooms, taleggio cream sauce

dessert

orange blossom panna cotta (gf)

poached rhubarb, orange, milk crumb, candy wafer, mango sorbet

vanilla creme brulee (gf)

milk crumb, mango sorbet

sticky date pudding

vanilla ice cream, hot butterscotch sauce

hf