

SUSHI BAR

CALIFORNIA ROLLS (8pcs)		RAINBOW PRAWN	185
Salmon	162	TEMPURA ROLL	
Tuna	110	With cream cheese	
Prawn	90	SASHIMI (Each)	
Veg	75	Salmon	70
FASHION SANDWICHES (8pcs)		Tuna	45
Salmon	150	NEW STYLE SASHIMI	
Tuna	115	Salmon	320
Prawn	100	Tuna	180
Veg	85	SEARED TUNA SASHIMI (6pcs)	210
SALMON ROSES (6pcs)	210	DEEP-FRIED ROLL (8pcs)	
SEARED CREAMY		<i>On fire:</i> Teriyaki sauce, infused with	
ROSES (4pcs)	200	vodka, lit and poured over sushi	
Sushi rice wrapped with a thin		Salmon	235
slice of seared salmon and avocado,		Tuna	150
topped with a creamy prawn mix		Prawn	125
and salted crispy carrot		Veg	110
RAINBOW ROLLS (8pcs)		TUNA CRUNCH (8pcs)	150
<i>On fire:</i> Teriyaki sauce, infused with		Seaweed rice filled with a freshly fried	
vodka, lit and poured over sushi		tuna mix and cream cheese on the inside.	
Salmon	260	Deep-fried till golden brown with batter	
Tuna	164	and panko breadcrumbs. Topped with our	
Prawn	145	special house made tempura sauce, spring	
Veg	120	onion and roasted sesame seeds	
TENAKA (hand roll)		TERIYAKI ROLL (8pcs)	
Salmon	135	Salmon	275
Tuna	135	Tuna	220
Prawn	135	Prawn	175
Veg	115	Veg	145
POKE BOWL	285		

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BAMBOO ROLL (4pcs)		ROCKPOOL PLATTER (8pcs)	380
Salmon	170	4 Ultimate rainbow rolls,	
Tuna	127	4 prawn California rolls, dipped in	
Prawn	100	our special tempura sauce and topped	
Veg	78	with spring onion	
EDAMAME BEANS	75	NIGIRI (each)	
TEMPURA EIGHT (8pcs)		Salmon	44
4 Teriyaki rolls, 4 rainbow rolls,		Tuna / Prawn	35
topped with tempura prawn	245	TOJO PLATTER (15pcs)	
TEMPURA SPLIT (6pcs)	145	Mixed	295
Tempura prawns fried two ways.		Salmon	480
Topped with our house made		Tuna	325
tempura sauce, sweet chilli sauce,		HARBOUR HOUSE PLATTER (30pcs)	
roasted sesame seeds and		Mixed	545
spring onion		Salmon	720
ULTIMATE RAINBOW (8pcs)	210	Tuna	585
Rainbow rolls filled with salmon			
and avocado, topped with salmon			
or tuna, Japanese mayo, caviar,			
sesame seeds, spring onion and			
house-made Teriyaki sauce			
SALMON BOMBS (4pcs)	315		
Salmon roses topped with our			
chopped salmon blend, Japanese			
mayo, sesame seeds, Teriyaki			
sauce, sesame oil, spring onion			
and tempura bites			

STARTERS

OYSTERS		MUSSELS	95
Natural (1)	33	Steamed mussels, creamy white wine garlic sauce and charred ciabatta	
Mignonette (1)	38		
Red wine vinaigrette and red onion		GNOCCHI (V)	150
Inverroche amber oyster (1)	35	Grilled artichokes, mushrooms, butternut crisps, toasted pine nuts, pumpkin seeds and truffle parmesan sauce	
Lime zest, pickled fennel and gin-braised capers			
Kilpatrick (3)	124	BEETROOT CARPACCIO (VE)	120
Chardonnay velouté, crispy bacon and balsamic pearls		Garlic ciabatta crumb, orange segments and balsamic pearls	
		Add goats cheese	20
PRAWNS	215	PRAWN AND KINGKLIP MOUSSELINE	185
Lemon and herb butter cream sauce or spicy Mozambican butter, garlic chips and charred ciabatta		Spinach cream, carrot pickle and roast pepper chimichurri	
SEAFOOD STACK	195	SEASONAL VENISON TATAKI	135
Salmon tartare, tempura prawns, caviar, avocado mousse, tomato, cucumber and sweet chilli sauce		Lightly seared seasonal venison fillet, roasted beetroot, parsley, walnut pesto, spring onion, parmesan and truffle cream	
CALAMARI	150		
<i>Fried:</i> Rocket, spring onions, green olive, anchovy and caper tartar sauce			
<i>Grilled:</i> Olive oil, lemon, chilli, smoked paprika, black olives and caperberries			

MAIN COURSES

MUSSELS	170	ROASTED KING OYSTER MUSHROOM (VE)	310
Steamed mussels, creamy white wine and garlic sauce, pancetta crumbs and charred ciabatta		Gremolata, hummus, roasted king oyster mushroom, crisp tenderstem broccoli, lentil and hazelnut galette and roasted cherry tomatoes	
PRAWNS	435	RIB EYE	495
Lemon and herb butter cream sauce or spicy Mozambican butter and garlic chips		Bordelaise sauce, bone marrow croquettes, asparagus and braised pearl onions	
CALAMARI	265	LAMB CUTLETS	385
<i>Fried:</i> Rocket, spring onions, green olive, anchovy and caper tartar sauce		Grilled lamb, smoked hummus, cannellini beans, bordelaise sauce, mint, raisins and sugar snap peas	
<i>Grilled:</i> Olive oil, lemon, chilli, smoked paprika, black olives and caperberries		PAN ROASTED BEEF FILLET	350
GRILLED CRAYFISH	SQ	Served with a buttery fondant potato, crisp tenderstem broccoli and finished with a silky green peppercorn sauce	
Roasted garlic aioli and lemon		SEAFOOD SELECTION	
SEAFOOD PASTA	255	Small / Large	SQ / SQ
Handmade pappardelle, selection of calamari, mussels, prawns, linefish and a creamy parmesan sauce		Langoustines, prawns, Chardonnay mussels, linefish, fried and grilled calamari tubes and fried hake goujons	
GNOCCHI (V)	190	Add crayfish	SQ
Grilled artichokes, mushrooms, butternut crisps, toasted pine nuts, pumpkin seeds and truffle parmesan sauce			

LINE FISH

PAIR YOUR SELECT LINEFISH WITH THESE OPTIONS

PARSLEY RISOTTO

Hollandaise sauce, preserved lemon
and semi-dried tomatoes

Kingklip	305
Yellowtail / Cob	320
Norwegian Salmon	460

SALSA VERDE

Garlic mash, green beans,
soft poached egg and aioli

Kingklip	300
Yellowtail / Cob	315
Swordfish	265

CHEF'S PAIRINGS

NORWEGIAN SALMON 485
Lemon-thyme infused potato pavé,
creamed peas and rainbow carrots

SWORDFISH 348
Seared swordfish fillet, kimchi
dipping sauce, herbed yoghurt
and garlic marinated greens

KINGKLIP 308
Crème fraiche tzatziki and coriander
beurre blanc and spicy asian greens

YELLOWTAIL / COB 315
Kalamata olive and heirloom
tomato relish, parsley oil and
saffron couscous

PRAWN RATATOUILLE

Braised red and yellow peppers, baby
marrow, tomato, cooked together with
prawns, basil aioli and a rich tomato
based sauce

Hake	365
Kingklip	460
Yellowtail / Cob	460

CHARDONNAY

Baby vegetables, young potatoes
and Chardonnay sauce

Yellowtail / Cob	320
Hake	225
Norwegian Salmon	460

SPECIALITY PAIRINGS

MISO MIRIN SEABASS 450
Our signature dish.
Marinated in yellow miso
and rice wine. Oven roasted and
served with coconut, ginger and
lime leaf infused risotto. Finished
with braised bok choy

LOCH DUART SALMON 585
Regarded as the finest salmon
from Scotland. Marinated in a
miso mirin blend with sushi rice
arancini, wasabi aioli and green
beans with pickled ginger

SALADS

TOMATO (V)	230	CHICKEN CAESAR	145
Heirloom tomatoes, feta, strawberries, pickled onions, basil aioli, herb croutons and honey lemon emulsion		Grilled chicken breast, cos lettuce, Caesar dressing, anchovies, garlic and herb croutons, deep-fried soft boiled egg and parmesan shavings	
HOUSE SALAD	160	WARM SEAFOOD SALAD	314
Rocket, cherry tomatoes, avocado, crispy bacon, parmesan, garlic and herb croutons, red onion, green peas, soft-boiled egg, red wine vinaigrette and basil mayo		Prawns and kingklip, served with bok choi, sweet and sour hollandaise Add crayfish	SQ
PRAWN	190		
Miso grilled prawns, pickled ginger, mint, chilli, papaya, coconut flakes, avocado and lemongrass			

SIDES

VEGETABLE SELECTION	75	RICE SALAD	35
HAND-CUT CHIPS	50	GREEN SALAD	65
GARLIC AND PARMESAN POTATO MASH	55	BUTTERNUT AND POTATO MASH	45

DESSERTS

HARBOUR ETON MESS	85	TRIO OF SORBETS (VE)	85
Raspberry sorbet, wild strawberry meringue, white chocolate mousse, almonds and macerated strawberries		Served with granadilla and berry dust	
CRÈME BRÛLÉE	120	MOLTEN CHOCOLATE	80
Vanilla bean crème brûlée, berries and raspberry dust		Baked perfectly, served with vanilla pod ice cream and a tart berry coulis	
CHEESECAKE	140	YOGURT, LEMON & POPPY SEED SPONGE CAKE	80
English toffee ice cream, mini chocolate whispers, and vanilla crumble		Served with vanilla panna cotta, nutty burnt butter and a black sesame seed gelato	
VALRHONA CHOCOLATE CREMEAUX	80		
Topped with walnut and coconut wafer, served with lemon curd			

