

SEASIDE PLATES

OYSTERS		MUSSELS	106
Natural (1)	38	Steamed mussels, creamy white wine garlic sauce and charred ciabatta	
Mignonette (1)	42		
Red wine vinaigrette and red onion		SEASONAL VENISON TATAKI	150
Inverroche amber oyster (1)	40	Lightly seared springbok fillet, roasted beetroot, parsley, walnut pesto, spring onion, parmesan and truffle cream	
Lime zest, pickled fennel and gin-braised capers			
Kilpatrick (3)	138	SEAFOOD SELECTION	
Chardonnay velouté, crispy bacon and balsamic pearls		<i>Small / Large</i>	SQ / SQ
SEAFOOD STACK	216	Langoustines, prawns, Chardonnay mussels, linefish, fried and grilled calamari tubes and fried hake goujons	
Salmon tartare, tempura prawns, caviar, avocado mousse, tomato, cucumber and sweet chilli sauce		Add crayfish	SQ
CALAMARI	166		
Fried: rocket, spring onions, green olive, anchovy and caper tartar sauce			
Grilled: olive oil, lemon, chilli, smoked paprika, black olives and caperberries			

SEASIDE SALADS

SMALL PLATE SALADS

CHICKEN CAESAR	84	WARM SEAFOOD SALAD	242
Grilled chicken breast, cos lettuce, Caesar dressing, anchovies, garlic and herb croutons, deep-fried soft boiled egg, parmesan shavings		Prawns and kingklip, served with bok choi and sweet and sour hollandaise	
		Add crayfish	SQ

ONLY AVAILABLE TO UPSTAIRS SEATING

SEASIDE SUSHI BAR

CALIFORNIA ROLLS (8pcs)		RAINBOW PRAWN	205
Salmon	180	TEMPURA ROLL	
Tuna	122	With cream cheese	
Prawn	100	SASHIMI (Each)	
Veg	85	Salmon	80
FASHION SANDWICHES (8pcs)		Tuna	50
Salmon	166	NEW STYLE SASHIMI	
Tuna	130	Salmon	352
Prawn	110	Tuna	200
Veg	95	SEARED TUNA SASHIMI (6pcs)	232
SALMON ROSES (6pcs)	232	DEEP-FRIED ROLL (8pcs)	
SEARED CREAMY		<i>On fire:</i> Teriyaki sauce, infused with	
ROSES (4pcs)	220	vodka, lit and poured over sushi	
Sushi rice wrapped with a thin		Salmon	260
slice of seared salmon and avocado,		Tuna	166
topped with a creamy prawn mix		Prawn	140
and salted crispy carrot		Veg	122
RAINBOW ROLLS (8pcs)		TUNA CRUNCH (8pcs)	166
<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	286	Deep-fried till golden brown with batter	
Tuna	182	and panko breadcrumbs. Topped with our	
Prawn	160	special house made tempura sauce, spring	
Veg	132	onion and roasted sesame seeds	
TENAKA (hand roll)		TERIYAKI ROLL (8pcs)	
Salmon	150	Salmon	305
Tuna	150	Tuna	242
Prawn	150	Prawn	195
Veg	130	Veg	160
POKE BOWL	315		

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SEASIDE SUSHI BAR

BAMBOO ROLL (<i>4pcs</i>)		ROCKPOOL PLATTER (<i>8pcs</i>)	420
Salmon	190	4 Ultimate rainbow rolls,	
Tuna	140	4 prawn California rolls, dipped in	
Prawn	110	our special tempura sauce and topped	
Veg	86	with spring onion	
EDAMAME BEANS	85	NIGIRI (<i>each</i>)	
TEMPURA EIGHT (<i>8pcs</i>)		Salmon	50
4 Teriyaki rolls, 4 rainbow rolls,		Tuna / Prawn	40
topped with tempura prawn	270	TOJO PLATTER (<i>15pcs</i>)	
TEMPURA SPLIT (<i>6pcs</i>)	160	Mixed	325
Tempura prawns fried two ways.		Salmon	530
Topped with our house made		Tuna	360
tempura sauce, sweet chilli sauce,		HARBOUR HOUSE PLATTER (<i>30pcs</i>)	
roasted sesame seeds and		Mixed	600
spring onion		Salmon	795
ULTIMATE RAINBOW (<i>8pcs</i>)	232	Tuna	645
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 (<i>4pcs</i>)	350		
Salmon roses topped with our			
chopped salmon blend, Japanese			
mayo, sesame seeds, Teriyaki			
sauce, sesame oil, spring onion			
and tempura bites			

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DESSERTS

HARBOUR ETON MESS	94	TRIO OF SORBETS (VE)	94
Raspberry sorbet, wild strawberry meringue, white chocolate mousse, almonds and macerated strawberries		Served with granadilla and berry dust	
CRÈME BRÛLÉE	132	MOLTEN CHOCOLATE	90
Vanilla bean crème brûlée, berries and raspberry dust		Baked perfectly, served with vanilla pod ice cream and a tart berry coulis	
CHEESECAKE	155	YOGURT, LEMON & POPPY SEED SPONGE CAKE	90
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	90		
Topped with walnut and coconut wafer, served with lemon curd			

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Tuna	150	Tuna	242
Prawn	150	Prawn	195
Veg	130	Veg	160
POKE BOWL	315		

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or tuna, Japanese mayo, caviar,			
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SALMON BOMBS (4pcs)	350		
Salmon roses topped with our			
chopped salmon blend, Japanese			
mayo, sesame seeds, Teriyaki			
sauce, sesame oil, spring onion			
and tempura bites			

STARTERS

OYSTERS		MUSSELS	106
Natural (1)	38	Steamed mussels, creamy white wine garlic sauce and charred ciabatta	
Mignonette (1)	42		
Red wine vinaigrette and red onion		GNOCCHI (V)	166
Inverroche amber oyster (1)	40	Grilled artichokes, mushrooms, butternut crisps, toasted pine nuts, pumpkin seeds and truffle parmesan sauce	
Lime zest, pickled fennel and gin-braised capers			
Kilpatrick (3)	138	BEETROOT CARPACCIO (VE)	135
Chardonnay velouté, crispy bacon and balsamic pearls		Garlic ciabatta crumb, orange segments and balsamic pearls	
		Add goats cheese	20
PRAWNS	238	PRAWN AND KINGKLIP MOUSSELINE	205
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	216		
Salmon tartare, tempura prawns, caviar, avocado mousse, tomato, cucumber and sweet chilli sauce		SEASONAL VENISON TATAKI	150
CALAMARI	166	Lightly seared springbok fillet, roasted beetroot, parsley, walnut pesto, spring onion, parmesan and truffle cream	
<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			

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MAIN COURSES

MUSSELS	188	ROASTED KING OYSTER MUSHROOM (VE)	342
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	480	RIB EYE	546
Lemon and herb butter cream sauce or spicy Mozambican butter and garlic chips		Bordelaise sauce, bone marrow croquettes, asparagus and braised pearl onions	
CALAMARI	292	LAMB CUTLETS	424
<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	386
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	282	<i>Small / Large</i>	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)	210	Add crayfish	SQ
Grilled artichokes, mushrooms, butternut crisps, toasted pine nuts, pumpkin seeds and truffle parmesan sauce			

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LINE FISH

PAIR YOUR SELECT LINEFISH WITH THESE OPTIONS

PARSLEY RISOTTO

Hollandaise sauce, preserved lemon
and semi-dried tomatoes

Kingklip 340

Yellowtail / Cob 365

Norwegian salmon 525

SALSA VERDE

Garlic mash, green beans,
soft poached egg and aioli

Kingklip 335

Yellowtail / Cob 360

Swordfish 300

PRAWN RATATOUILLE

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

Hake 405

Kingklip / Yellowtail / Cob 520

CHARDONNAY

Baby vegetables, young potatoes
and Chardonnay sauce

Yellowtail / Cob 365

Hake 250

Norwegian Salmon 525

CHEF'S PAIRINGS

NORWEGIAN SALMON 535

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

SWORDFISH 384

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

KINGKLIP 340

Crème fraiche tzatziki and coriander
beurre blanc and spicy asian greens

YELLOWTAIL / COB 350

Kalamata olive and heirloom
tomato relish, parsley oil and
saffron couscous

SPECIALITY PAIRINGS

MISO MIRIN SEABASS 496

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 644

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

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SALADS

TOMATO (V)	254	CHICKEN CAESAR	160
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	176	WARM SEAFOOD SALAD	346
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 choy, sweet and sour hollandaise	
		Add crayfish	SQ
PRAWN	210		
Miso grilled prawns, pickled ginger, mint, chilli, papaya, coconut flakes, avocado and lemongrass			

SIDES

VEGETABLE SELECTION	85	RICE SALAD	40
HAND-CUT CHIPS	56	GREEN SALAD	72
GARLIC AND PARMESAN POTATO MASH	62	BUTTERNUT AND POTATO MASH	50

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