



SUSHI BAR

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| 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

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| 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

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| 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

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

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

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

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|---|-----|---|-----|
| 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 choy, sweet and sour hollandaise Add crayfish | SQ |
| PRAWN | 190 | | |
| Miso grilled prawns, pickled ginger, mint, chilli, papaya, coconut flakes, avocado and lemongrass | | | |

SIDES

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|---------------------------------|----|---------------------------|----|
| 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

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| 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 | | | |

