



STARTERS

GNOCCHI (V)	155	BEETROOT CARPACCIO (VE)	120
Grilled artichokes, mushrooms, butternut crisps, toasted pine nuts, pumpkin seeds and truffle parmesan sauce		Garlic ciabatta crumb, orange segments and balsamic pearls Add goats cheese	20
CALAMARI	155	OYSTERS	
<i>Fried:</i> Rocket, spring onions, green olive, anchovy and caper tartar sauce		<i>Natural (1)</i>	35
<i>Grilled:</i> Olive oil, lemon, chilli, smoked paprika, black olives and caperberries		<i>Mignonette (1)</i>	38
		Red wine vinaigrette and red onion	
		<i>Inverroche amber oyster (1)</i>	38
		Lime zest, pickled fennel and gin-braised capers	
PRAWNS	215	<i>Kilpatrick (3)</i>	136
Lemon and herb butter cream sauce or spicy Mozambican butter, garlic chips and charred ciabatta		Chardonnay velouté, crispy bacon and balsamic pearls	
MUSSELS	99	PRAWN AND KINGKLIP MOUSSELINE	185
Steamed mussels, creamy white wine garlic sauce and charred ciabatta		Spinach cream, carrot pickle and roast pepper chimichurri	
SEASONAL VENISON TATAKI	135	SEAFOOD STACK	205
Lightly seared springbok fillet, roasted beetroot, parsley, walnut pesto, spring onion, parmesan and truffle cream		Salmon tartare, tempura prawns, caviar, avocado mousse, tomato, cucumber and sweet chilli sauce	

ONLY AVAILABLE TO DOWNSTAIRS SEATING

SUSHI BAR

SALMON ROSES (6pcs)	234	FASHION SANDWICHES (8pcs)	
		Salmon	152
SEARED CREAMY ROSES (4pcs)	200	Tuna	115
Sushi rice wrapped with a thin slice of seared salmon and avocado, topped with a creamy prawn mix and salted crispy carrot		Prawn	100
		Veg	85
TUNA CRUNCH (8pcs)	150	RAINBOW ROLLS (8pcs)	
Seaweed rice filled with a freshly fried tuna mix and cream cheese on the inside. Deep-fried till golden brown with batter and panko bread-crumbs. Topped with our special house made tempura sauce, spring onion and roasted sesame seeds		<i>On fire:</i> Teriyaki sauce, infused with vodka, lit and poured over sushi	
		Salmon	260
NEW STYLE SASHIMI		Tuna	164
Salmon	324	Prawn	145
Tuna	180	Veg	120
SEARED TUNA SASHIMI (6pcs)	210	TENAKA (hand roll)	
		Salmon	135
TERIYAKI ROLL (8pcs)		Tuna	135
Salmon	275	Prawn	135
Tuna	220	Veg	115
Prawn	175	POKE BOWL	285
Veg	145	RAINBOW PRAWN TEMPURA ROLL	196
CALIFORNIA ROLLS (8pcs)		With cream cheese	
Salmon	162	SASHIMI (Each)	
Tuna	110	Salmon	70
Prawn	90	Tuna	45
Veg	75	DEEP-FRIED ROLL (8pcs)	
		<i>On fire:</i> Teriyaki sauce, infused with vodka, lit and poured over sushi	
		Salmon	235
		Tuna	150
		Prawn	125
		Veg	110

SUSHI BAR

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	
Veg	78	topped 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)	212	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)	322		
Salmon roses topped with our			
chopped salmon blend, Japanese			
mayo, sesame seeds, Teriyaki			
sauce, sesame oil, spring onion			
and tempura bites			

MAIN COURSES

GNOCCHI (V)	190	PRAWNS	435
Grilled artichokes, mushrooms, butternut crisps, toasted pine nuts, pumpkin seeds and truffle parmesan sauce		Lemon and herb butter cream sauce or spicy Mozambican butter and garlic chips	
RIB EYE	495	CALAMARI	265
Bordelaise sauce, bone marrow croquettes, asparagus and braised pearl onions		<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	
MUSSELS	170	SEAFOOD PASTA	255
Steamed mussels, creamy white wine and garlic sauce, pancetta crumbs and charred ciabatta		Handmade pappardelle, selection of calamari, mussels, prawns, linefish and a creamy parmesan sauce	
ROASTED KING OYSTER MUSHROOM (VE)	310	SEAFOOD RISOTTO	270
Gremolata, hummus, roasted king oyster mushroom, crisp tenderstem broccoli, lentil and hazelnut galette and roasted cherry tomatoes		Creamy risotto infused with lemon and garlic with prawns, mussels and calamari	
GRILLED CRAYFISH	SQ	SEAFOOD SELECTION	
Roasted garlic aioli and lemon		<i>Small / Large</i>	SQ / SQ
PAN ROASTED BEEF FILLET	350	Langoustines, prawns, Chardonnay mussels, linefish, fried and grilled calamari tubes and fried hake goujons	
Served with a buttery fondant potato, crisp tenderstem broccoli and finished with a silky green peppercorn sauce		Add crayfish	SQ
LAMB RACK	580		
Pistachio nut encrusted lamb rack, sweet potato fondant, aubergine, garlic confit puree, finished with a lamb jus and topped with butternut shavings			

LINE FISH

PAIR YOUR SELECT LINEFISH WITH THESE OPTIONS

PARSLEY RISOTTO

Hollandaise sauce, preserved lemon and semi-dried tomatoes

Kingklip 315

Yellowtailb / Cob 335

Norwegian salmon 465

SALSA VERDE

Garlic mash, green beans, soft poached egg and aioli

Kingklip 310

Yellowtailb / Cob 330

Swordfish 275

PRAWN RATATOUILLE

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

Hake 375

Kingklip / Yellowtail / Cob 480

CHARDONNAY

Baby vegetables, young potatoes and Chardonnay sauce

Yellowtailb / Cob 335

Hake 230

Norwegian Salmon 465

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 480

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 710

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	HOUSE SALAD	166
Heirloom tomatoes, feta, strawberries, pickled onions, basil aioli, herb croutons and honey lemon emulsion		Rocket, cherry tomatoes, avocado, crispy bacon, parmesan, garlic and herb croutons, red onion, green peas, soft-boiled egg, red wine vinaigrette and basil mayo	
CHICKEN CAESAR	145	PRAWN	190
Grilled chicken breast, cos lettuce, Caesar dressing, anchovies, garlic and herb croutons, deep-fried soft boiled egg and parmesan shavings		Miso grilled prawns, pickled ginger, mint, chilli, papaya, coconut flakes, avocado and lemongrass	
WARM SEAFOOD SALAD	314		
Prawns and kingklip, served with bok choy, sweet and sour hollandaise Add crayfish	SQ		

SIDES

VEGETABLE SELECTION	75	RICE SALAD	35
HAND-CUT CHIPS	52	GREEN SALAD	68
GARLIC AND PARMESAN POTATO MASH	55	BUTTERNUT AND POTATO MASH	45

DESSERTS

CHEESECAKE	140	TRIO OF SORBETS (VE)	85
English toffee ice cream, mini chocolate whispers, and vanilla crumble		Served with granadilla and berry dust	
HARBOUR ETON MESS	88	MOLTEN CHOCOLATE	80
Raspberry sorbet, wild strawberry meringue, white chocolate mousse, almonds and macerated strawberries		Baked perfectly, served with vanilla pod ice cream and a tart berry coulis	
CRÈME BRÛLÉE	120	YOGURT, LEMON & POPPY SEED SPONGE CAKE	80
Vanilla bean crème brûlée, berries and raspberry dust		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			

