



SEASIDE PLATES

CALAMARI	172	OYSTERS	
Grilled: olive oil, lemon, chilli, smoked paprika, black olives and caperberries		<i>Natural (1)</i>	40
<i>Fried:</i> rocket, spring onions, green olive, anchovy and caper tartar sauce		<i>Mignonette (1)</i>	42
MUSSELS	110	Red wine vinaigrette and red onion	
Steamed mussels, creamy white wine garlic sauce and charred ciabatta		<i>Inverroche amber oyster (1)</i>	42
SEASONAL VENISON		Lime zest, pickled fennel and gin-braised capers	
TATAKI	150	<i>Kilpatrick (3)</i>	150
Lightly seared springbok fillet, roasted beetroot, parsley, walnut pesto, spring onion, parmesan and truffle cream		Chardonnay velouté, crispy bacon and balsamic pearls	
		SEAFOOD STACK	226
		Salmon tartare, tempura prawns, caviar, avocado mousse, tomato, cucumber and sweet chilli sauce	
		SEAFOOD SELECTION	
		<i>Small / Large</i>	SQ / SQ
		Langoustines, prawns, Chardonnay mussels, linefish, fried and grilled calamari tubes and fried hake goujons	
		Add crayfish	SQ

SEASIDE 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

SALMON ROSES (6pcs)	258	FASHION SANDWICHES (8pcs)	
		Salmon	168
SEARED CREAMY ROSES (4pcs)	220	Tuna	130
Sushi rice wrapped with a thin slice of seared salmon and avocado, topped with a creamy prawn mix and salted crispy carrot		Prawn	110
		Veg	95
TUNA CRUNCH (8pcs)	166	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 breadcrumbs. 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	286
		Tuna	182
		Prawn	160
		Veg	132
		TENAKA (hand roll)	
		Salmon	150
		Tuna	150
		Prawn	150
		Veg	130
NEW STYLE SASHIMI		POKE BOWL	315
Salmon	358		
Tuna	200	RAINBOW PRAWN TEMPURA ROLL	216
		With cream cheese	
SEARED TUNA SASHIMI (6pcs)	232	SASHIMI (Each)	
		Salmon	80
		Tuna	50
TERIYAKI ROLL (8pcs)		DEEP-FRIED ROLL (8pcs)	
Salmon	305	<i>On fire:</i> Teriyaki sauce, infused with vodka, lit and poured over sushi	
Tuna	242	Salmon	260
Prawn	195	Tuna	166
Veg	160	Prawn	140
		Veg	122
CALIFORNIA ROLLS (8pcs)			
Salmon	180		
Tuna	122		
Prawn	100		
Veg	85		

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SEASIDE SUSHI BAR

BAMBOO ROLL (<i>4pcs</i>)		SALMON BOMBS (<i>4pcs</i>)	356
Salmon	190	Salmon roses topped with our	
Tuna	140	chopped salmon blend, Japanese	
Prawn	110	mayo, sesame seeds, Teriyaki	
Veg	86	sauce, sesame oil, spring onion	
		and tempura bites	
EDAMAME BEANS	85		
TEMPURA EIGHT (<i>8pcs</i>)		ROCKPOOL PLATTER (<i>8pcs</i>)	420
4 Teriyaki rolls, 4 rainbow rolls,		4 Ultimate rainbow rolls,	
topped with tempura prawn	270	4 prawn California rolls, dipped in	
		our special tempura sauce and topped	
		with spring onion	
TEMPURA SPLIT (<i>6pcs</i>)	160		
Tempura prawns fried two ways.		TOJO PLATTER (<i>15pcs</i>)	
Topped with our house made		Mixed	325
tempura sauce, sweet chilli sauce,		Salmon	530
roasted sesame seeds and		Tuna	360
spring onion			
ULTIMATE RAINBOW (<i>8pcs</i>)	234	HARBOUR HOUSE PLATTER (<i>30pcs</i>)	
Rainbow rolls filled with salmon		Mixed	600
and avocado, topped with salmon		Salmon	795
or tuna, Japanese mayo, caviar,		Tuna	645
sesame seeds, spring onion and			
house-made Teriyaki sauce			
NIGIRI (<i>each</i>)			
Salmon	50		
Tuna / Prawn	40		

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DESSERTS

CHEESECAKE	155	TRIO OF SORBETS (VE)	94
English toffee ice cream, mini chocolate whispers, and vanilla crumble		Served with granadilla and berry dust	
HARBOUR ETON MESS	98	MOLTEN CHOCOLATE	90
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	132	YOGURT, LEMON & POPPY SEED SPONGE CAKE	90
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	90		
Topped with walnut and coconut wafer, served with lemon curd			

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STARTERS

GNOCCHI (V)	172	BEETROOT CARPACCIO (VE)	135
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	172	OYSTERS	
<i>Fried:</i> Rocket, spring onions, green olive, anchovy and caper tartar sauce		<i>Natural (1)</i>	40
<i>Grilled:</i> Olive oil, lemon, chilli, smoked paprika, black olives and caperberries		<i>Mignonette (1)</i>	42
		Red wine vinaigrette and red onion	
		<i>Inverroche amber oyster (1)</i>	42
		Lime zest, pickled fennel and gin-braised capers	
PRAWNS	238	<i>Kilpatrick (3)</i>	150
Lemon and herb butter cream sauce or spicy Mozambican butter, garlic chips and charred ciabatta		Chardonnay velouté, crispy bacon and balsamic pearls	
MUSSELS	110	PRAWN AND KINGKLIP MOUSSELINE	205
Steamed mussels, creamy white wine garlic sauce and charred ciabatta		Spinach cream, carrot pickle and roast pepper chimichurri	
SEASONAL VENISON TATAKI	150	SEAFOOD STACK	226
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	

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SUSHI BAR

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Sushi rice wrapped with a thin slice of seared salmon and avocado, topped with a creamy prawn mix and salted crispy carrot		Prawn	110
		Veg	95
TUNA CRUNCH (8pcs)	166	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	286
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		Prawn	160
		Veg	132
		TENAKA (hand roll)	
		Salmon	150
		Tuna	150
		Prawn	150
		Veg	130
NEW STYLE SASHIMI		POKE BOWL	315
Salmon	358		
Tuna	200	RAINBOW PRAWN TEMPURA ROLL	216
		With cream cheese	
SEARED TUNA SASHIMI (6pcs)	232	SASHIMI (Each)	
		Salmon	80
TERIYAKI ROLL (8pcs)		Tuna	50
Salmon	305		
Tuna	242	DEEP-FRIED ROLL (8pcs)	
Prawn	195	<i>On fire:</i> Teriyaki sauce, infused with vodka, lit and poured over sushi	
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Salmon	180	Veg	122
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		and tempura bites	
EDAMAME BEANS	85		
TEMPURA EIGHT (<i>8pcs</i>)		ROCKPOOL PLATTER (<i>8pcs</i>)	420
4 Teriyaki rolls, 4 rainbow rolls,		4 Ultimate rainbow rolls,	
topped with tempura prawn	270	4 prawn California rolls, dipped in	
		our special tempura sauce and	
TEMPURA SPLIT (<i>6pcs</i>)	160	topped with spring onion	
Tempura prawns fried two ways.			
Topped with our house made		TOJO PLATTER (<i>15pcs</i>)	
tempura sauce, sweet chilli sauce,		Mixed	325
roasted sesame seeds and		Salmon	530
spring onion		Tuna	360
ULTIMATE RAINBOW (<i>8pcs</i>)	234		
Rainbow rolls filled with salmon		HARBOUR HOUSE PLATTER (<i>30pcs</i>)	
and avocado, topped with salmon		Mixed	600
or tuna, Japanese mayo, caviar,		Salmon	795
sesame seeds, spring onion and		Tuna	645
house-made Teriyaki sauce			
NIGIRI (<i>each</i>)			
Salmon	50		
Tuna / Prawn	40		

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MAIN COURSES

GNOCCHI (V)	210	PRAWNS	480
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	546	CALAMARI	292
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	188	SEAFOOD PASTA	282
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)	342	SEAFOOD RISOTTO	300
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	386	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	690		
Pistachio nut encrusted lamb rack, sweet potato fondant, aubergine, garlic confit puree, finished with a lamb jus and topped with butternut shavings			

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LINE FISH

PAIR YOUR SELECT LINEFISH WITH THESE OPTIONS

PARSLEY RISOTTO

Hollandaise sauce, preserved lemon
and semi-dried tomatoes

Kingklip 350

Yellowtail / Cob 370

Norwegian salmon 530

SALSA VERDE

Garlic mash, green beans,
soft poached egg and aioli

Kingklip 345

Yellowtail / Cob 365

Swordfish 305

PRAWN RATATOUILLE

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

Hake 415

Kingklip / Yellowtail / Cob 530

CHARDONNAY

Baby vegetables, young potatoes
and Chardonnay sauce

Yellowtail / Cob 370

Hake 255

Norwegian Salmon 530

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 528

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 782

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	HOUSE SALAD	184
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	160	PRAWN	210
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	346		
Prawns and kingklip, served with bok choy, sweet and sour hollandaise Add crayfish	SQ		

SIDES

VEGETABLE SELECTION	85	RICE SALAD	40
HAND-CUT CHIPS	58	GREEN SALAD	76
GARLIC AND PARMESAN POTATO MASH	62	BUTTERNUT AND POTATO MASH	50

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DESSERTS

CHEESECAKE	155	TRIO OF SORBETS (VE)	94
English toffee ice cream, mini chocolate whispers, and vanilla crumble		Served with granadilla and berry dust	
HARBOUR ETON MESS	98	MOLTEN CHOCOLATE	90
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	132	YOGURT, LEMON & POPPY SEED SPONGE CAKE	90
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	90		
Topped with walnut and coconut wafer, served with lemon curd			

