



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	24
CALAMARI	155	OYSTERS	
<i>Fried:</i> Rocket, spring onions, green olives, anchovies and caper tartar sauce		<i>Natural (1)</i>	37
<i>Grilled:</i> Olive oil, lemon, chilli, smoked paprika, black olives and caperberries		<i>Mignonette (1)</i>	39
		Red wine vinaigrette and red onion	
		<i>Inverroche Amber oyster (1)</i>	40
		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	SEAFOOD STACK	205
Steamed mussels, creamy white wine garlic sauce and charred ciabatta		Salmon tartare, tempura prawns, caviar, avocado mousse, tomato, cucumber and sweet chilli sauce	
SEASONAL VENISON TATAKI	140		
Lightly seared venison fillet, roasted beetroot, parsley, walnut pesto, spring onion, Parmesan and truffle cream			

SUSHI BAR

SALMON ROSES (6pcs)	234	FASHION SANDWICHES (8pcs)	
		Salmon	165
SEARED CREAMY ROSES (4pcs)	200	Tuna	136
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	90
TUNA CRUNCH (8pcs)	165	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	265
NEW STYLE SASHIMI (6pcs)		Tuna	195
Salmon	335	Prawn	145
Tuna	258	Veg	138
TERIYAKI ROLL (8pcs)		TENAKA (hand roll)	
Salmon	278	Salmon	135
Tuna	220	Tuna	135
Prawn	175	Prawn	135
Veg	145	Veg	115
CALIFORNIA ROLLS (8pcs)		POKE BOWL	285
Salmon	175	RAINBOW PRAWN TEMPURA ROLL	196
Tuna	125	With cream cheese	
Prawn	90	SASHIMI (Each)	
Veg	75	Salmon	76
		Tuna	56
		DEEP-FRIED ROLL (8pcs)	
		<i>On fire:</i> Teriyaki sauce, infused with vodka, lit and poured over sushi	
		Salmon	245
		Tuna	210
		Prawn	144
		Veg	125

SUSHI BAR

BAMBOO ROLL (4pcs)		ROCKPOOL PLATTER (8pcs)	380
Salmon	174	4 Ultimate rainbow rolls,	
Tuna	136	4 prawn California rolls, dipped in	
Prawn	100	our special tempura sauce and	
Veg	78	topped with spring onion	
EDAMAME BEANS	75	NIGIRI (each)	
		Salmon	55
TEMPURA EIGHT (8pcs)	245	Tuna	45
4 Teriyaki rolls, 4 rainbow rolls,		Prawn	36
topped with tempura prawn			
TEMPURA SPLIT (6pcs)	145	TOJO PLATTER (15pcs)	
Tempura prawns fried two ways.		Mixed	325
Topped with our house made		Salmon	510
tempura sauce, sweet chilli sauce,		Tuna	355
roasted sesame seeds and			
spring onion		HARBOUR HOUSE PLATTER (30pcs)	
ULTIMATE RAINBOW (8pcs)	225	Mixed	640
Rainbow rolls filled with salmon		Salmon	815
and avocado, topped with salmon		Tuna	690
or tuna, Japanese mayo, caviar,			
sesame seeds, spring onion and			
house-made Teriyaki sauce			
SALMON BOMBS (4pcs)	330		
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 olives, anchovies 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 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		Velvety risotto infused with lemon, aromatic garlic, and Mozambican butter, combined with prawns, mussels, and tender 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	595		
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
Yellowtail	335
Cob	360
Norwegian salmon	465

SALSA VERDE

Garlic mash, green beans, soft
poached egg and aioli

Kingklip	310
Yellowtail	330
Cob	355
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	460
Yellowtail	480
Cob	505

CHARDONNAY

Baby vegetables, young potatoes
and Chardonnay sauce

Yellowtail	335
Cob	360
Hake	230
Norwegian Salmon	465

CHEF'S PAIRINGS

MISO MIRIN SEABASS 490

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

NORWEGIAN SALMON 485

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

SEARED SALMON AND CORN 465

Seared salmon fillet with creamy
corn puree, edamame, and corn,
served with your choice of side

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

SALADS

TOMATO (V)	235	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	80	RICE SALAD	40
HAND-CUT CHIPS	52	GREEN SALAD	69
GARLIC AND PARMESAN POTATO MASH	56	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, 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	82		
Topped with walnut and coconut wafer, served with lemon curd ice cream			

