



STARTERS

MUSHROOM & ARTICHOKE GNOCCHI (V)	156	BEETROOT CARPACCIO (VE)	120
Handmade gnocchi, grilled artichokes, mushrooms in a truffle Parmesan sauce with toasted pine nuts, pumpkin seeds and butternut crisps		Roasted beet with garlic ciabatta crumb, orange segments and balsamic pearls	
CALAMARI	155	Add goats cheese	30
<i>Fried:</i> Green olives, rocket, spring onions and anchovies with caper tartar sauce		LOCAL OYSTERS	
<i>Grilled:</i> Lemon and chilli olive oil with smoked paprika, black olives and caperberries		<i>Natural (1)</i>	45
NORWEGIAN SALMON CRUDO	325	<i>Mignonette (1)</i>	46
Salmon with mint, coriander and basil, spring onion and toasted sesame seeds with a mildly spiced ginger, coconut and soy broth		Red onion soaked in vinaigrette	
PRAWNS	215	<i>Inverroche Amber oyster (1)</i>	45
Lemon and herb butter cream sauce <i>or</i> spicy garlic Mozambican butter. Served with charred ciabatta		Lime zest, pickled fennel and gin-braised capers	
MUSSELS	99	<i>Kilpatrick (3)</i>	138
Steamed mussels, creamy white wine garlic sauce with charred ciabatta		Chardonnay velouté, crispy bacon and balsamic pearls	
		<i>Caviar (3)</i>	SQ
		Sterlet Malossol Caviar (10g) with red onion mignonette	
		SEAFOOD STACK	230
		Salmon crudo, tomato, cucumber & avocado mousse, topped with tempura prawns, caviar and sweet chilli sauce	
		CAVIAR BLINIS	SQ
		Sterlet Malossol Caviar (10g) with blinis, free range egg, crème fraîche, red onion and herbs	

MAIN COURSES

MUSHROOM & ARTICHOKE GNOCCHI (V)	196	PRAWNS	435
Handmade gnocchi, grilled artichokes, mushrooms in a truffle Parmesan sauce with toasted pine nuts, pumpkin seeds and butternut crisps		Lemon and herb butter cream sauce <i>or</i> spicy Mozambican garlic butter. Served with charred ciabatta	
RIB EYE	590	CALAMARI	272
Bordelaise sauce, bone marrow croquettes, seasonal greens and braised pearl onions		<i>Fried:</i> Green olives, rocket, spring onions and anchovies with caper tartar sauce	
MUSSELS	188	<i>Grilled:</i> Lemon and chilli olive oil with smoked paprika, black olives and caperberries	
Steamed mussels, creamy white wine and garlic sauce. Served with charred ciabatta		SEAFOOD PASTA	332
ROASTED KING OYSTER MUSHROOM (VE)	310	Handmade pappardelle, calamari, mussels, prawns and line fish swirled in a creamy Parmesan sauce	
Gremolata, hummus, roasted king oyster mushroom, crisp tenderstem broccoli, lentil and hazelnut galette and roasted cherry tomatoes		SEAFOOD RISOTTO	270
GRILLED CRAYFISH	SQ	Aromatic garlic, lemon and parsley risotto with spiced butter prawns, calamari and mussels	
Roasted garlic aioli and lemon		SEAFOOD SELECTION	
PAN ROASTED BEEF FILLET	366	<i>Small / Large</i>	SQ / SQ
Buttery fondant potato, crisp tenderstem broccoli with a silky green peppercorn sauce		Grilled Langoustines and prawns with Chardonnay mussels, line fish, hake goujons, fried and grilled calamari tubes	
KAROO LAMB RUMP	384	Add crayfish	SQ
Local seared lamb, minted green beans with salsa verde and lemon zest			

LINE FISH

CHOOSE YOUR FISH PAIRING

PARSLEY RISOTTO

Herby risotto with preserved lemon, confit tomatoes and hollandaise sauce

Kingklip	355
Yellowtail	365
Cob	375
Norwegian salmon	535

SALSA VERDE

Green beans, soft poached egg on garlic mash with salsa verde and aioli

Kingklip	350
Yellowtail	360
Cob	370
Swordfish	280

SPICY LAKSA

Grilled line fish served on a spicy coconut broth with seasonal greens, herbs and crispy shallots

Carpenter	440
Yellowtail	510
Kingklip	500

CHARDONNAY

Baby vegetables, new potatoes, confit tomatoes and Chardonnay sauce

Yellowtail	370
Cob	380
Hake	245
Norwegian Salmon	540

CHEF'S PAIRINGS

MISO MIRIN SEABASS 560

Our signature dish.

Oven-roasted seabass, marinated in yellow miso and rice wine served on coconut risotto with ginger and lime leaf and braised bok choy

SEARED NORWEGIAN SALMON 485

With rainbow carrots, creamed peas and lemon-thyme infused potato pavé *or* on a creamy corn puree with edamame (+95), served with your choice of side

SWORDFISH 400

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

KINGKLIIP 378

Crème fraîche tzatziki and coriander beurre blanc with spicy Asian greens

YELLOWTAIL / COB 380

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

SALADS

SPANISH TOMATO
& BREAD SALAD (V) 165

Heirloom tomatoes in sherry vinegar
vinaigrette with Kalamata olives,
basil, capers, and feta with
ciabatta croutons and basil aioli

CHICKEN CAESAR 152

Grilled chicken breast, cos lettuce,
Caesar dressing, anchovies, garlic
and herb croutons, deep-fried soft
boiled egg and Parmesan shavings

BEETROOT CURED SALMON
GRAVLAX SALAD 220

House-cured beet salmon, baby
salad, dill, cucumber and roasted
beets with crème fraîche and
sherry vinegar vinaigrette

HOUSE SALAD 168

Rocket, cherry tomatoes, avocado,
crispy bacon, Parmesan, garlic and
herb croutons, red onion, green peas,
soft-boiled egg, red wine vinaigrette
and basil mayo

Add crayfish SQ

PRAWN 190

Miso grilled prawns, pickled ginger,
mint, chilli, papaya, coconut flakes,
avocado and lemongrass

Add crayfish SQ

SIDES

VEGETABLE SELECTION 80

HAND-CUT CHIPS 55

GARLIC & PARMESAN
POTATO MASH 62

RICE SALAD 40

GREEN SALAD 74

BUTTERNUT &
POTATO MASH 45

DESSERTS

VANILLA CHEESECAKE	140	SORBETS (VE)	45
English toffee ice cream, mini chocolate whispers, and vanilla crumble		Local artisan sorbets from Unframed (per scoop)	
HARBOUR ETON MESS	120	MOLTEN CHOCOLATE	82
Raspberry and Coconut sorbet, strawberry meringue, white chocolate mousse, almonds with macerated strawberries		Molten-centered lava cake, served with vanilla pod ice cream and a tart berry coulis	
CRÈME BRÛLÉE	125	LEMON TART	120
Vanilla bean crème brûlée, berries and raspberry dust		Shortcrust tart with tangy baked lemon curd, served with meringue and berries	
VALRHONA CHOCOLATE CRÉMEUX	85		
Topped with walnut and coconut wafer, served with lemon curd ice cream			

SUSHI

CLASSIC

EDAMAME BEANS	87	SASHIMI (<i>Each</i>)	
SALMON ROSES (<i>6pcs</i>)	238	Salmon	87
		Tuna	57
RAINBOW ROLLS (<i>8pcs</i>)		NIGIRI (<i>Each</i>)	
Salmon	296	Salmon	69
Tuna	195	Tuna	53
Prawn	145	Prawn	45
Veg	140		
CALIFORNIA ROLLS (<i>8pcs</i>)		POKE BOWL	288
Salmon	205		
Tuna	140		
Prawn	107		
Veg	78		
FASHION SANDWICHES (<i>8pcs</i>)			
Salmon	178		
Tuna	149		
Prawn	102		
Veg	98		

SUSHI

SPECIALITY

SEARED CREAMY ROSES (4pcs)

Seared salmon with avocado,
topped with creamy prawn and
salted crispy carrot

200

TUNA CRUNCH (8pcs)

Panko crumbed flash fried tuna and
cream cheese in seaweed rice with
house tempura sauce, spring onion
and sesame seeds

198

SASHIMI AVOCADO (6pcs)

Salmon

399

Tuna

264

ULTIMATE RAINBOW (8pcs)

Salmon and tuna rainbow rolls
with avocado, topped with caviar,
Japanese mayo, spring onion, sesame
seeds and house Teriyaki sauce

335

ON FIRE (8pcs)

Vodka flambéed tempura California
Roll with house Teriyaki sauce

Salmon

264

Tuna

210

Prawn

172

Veg

132

BAMBOO ROLL (4pcs)

Cucumber, carrot and avocado with
Japanese mayo and house Teriyaki
sauce (no rice)

Salmon

210

Tuna

136

Prawn

120

Veg

78

TEMPURA SPLIT (6pcs)

154

Tempura and panko crumbed prawns
served with spring onion, sesame
seeds and sweet chilli sauce

FOUR BY FOUR PLATTER (8pcs)

310

Teriyaki rolls and California rolls,
topped with tempura prawns

HARBOUR HOUSE PLATTER (15/30pcs)

A selection of the classics

Mixed

365/695

Salmon

510/925

Tuna

385/705

