



STARTERS

MUSHROOM & ARTICHOKE GNOCCHI (V)	172	BEETROOT CARPACCIO (VE)	132
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 Add goats cheese	33
CALAMARI	171	LOCAL OYSTERS	
<i>Fried:</i> Green olives, rocket, spring onions and anchovies with caper tartar sauce		<i>Natural (1)</i>	50
<i>Grilled:</i> Lemon and chilli olive oil with smoked paprika, black olives and caperberries		<i>Mignonette (1)</i> Red onion soaked in vinaigrette	51
NORWEGIAN SALMON CRUDO	358	<i>Inverroche Amber oyster (1)</i>	50
Salmon with mint, coriander and basil, spring onion and toasted sesame seeds with a mildly spiced ginger, coconut and soy broth		Lime zest, pickled fennel and gin-braised capers	
PRAWNS	237	<i>Kilpatrick (3)</i>	152
Lemon and herb butter cream sauce <i>or</i> spicy garlic Mozambican butter. Served with charred ciabatta		Chardonnay velouté, crispy bacon and balsamic pearls	
MUSSELS	109	<i>Caviar (3)</i>	SQ
Steamed mussels, creamy white wine garlic sauce with charred ciabatta		Sterlet Malossol Caviar (10g) with red onion mignonette	
		SEAFOOD STACK	253
		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)	216	PRAWNS	479
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	649	CALAMARI	300
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	207	<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	366
ROASTED KING OYSTER MUSHROOM (VE)	341	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	297
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	403	<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	423	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	395
Yellowtail	405
Cob	415
Norwegian salmon	590

SALSA VERDE

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

Kingklip	390
Yellowtail	400
Cob	410
Swordfish	310

SPICY LAKSA

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

Carpenter	490
Yellowtail	565
Kingklip	555

CHARDONNAY

Baby vegetables, new potatoes, confit tomatoes and Chardonnay sauce

Yellowtail	410
Cob	420
Hake	270
Norwegian Salmon	595

CHEF'S PAIRINGS

MISO MIRIN SEABASS 616

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 534

With rainbow carrots, creamed peas and lemon-thyme infused potato pavé *or* on a creamy corn puree with edamame (+104), served with your choice of side

SWORDFISH 440

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

KINGKIP 416

Crème fraîche tzatziki and coriander beurre blanc with spicy Asian greens

YELLOWTAIL / COB 418

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

SALADS

SPANISH TOMATO & BREAD SALAD (V) 182

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

CHICKEN CAESAR 168

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 242

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

HOUSE SALAD 185

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 209

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

Add crayfish SQ

SIDES

VEGETABLE SELECTION 88

HAND-CUT CHIPS 61

GARLIC & PARMESAN POTATO MASH 69

RICE SALAD 44

GREEN SALAD 82

BUTTERNUT & POTATO MASH 50

DESSERTS

VANILLA CHEESECAKE	154	SORBETS (VE)	50
English toffee ice cream, mini chocolate whispers, and vanilla crumble		Local artisan sorbets from Unframed (per scoop)	
HARBOUR ETON MESS	132	MOLTEN CHOCOLATE	91
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	138	LEMON TART	132
Vanilla bean crème brûlée, berries and raspberry dust		Shortcrust tart with tangy baked lemon curd, served with meringue and berries	
VALRHONA CHOCOLATE CRÉMEUX	94		
Topped with walnut and coconut wafer, served with lemon curd ice cream			

SUSHI

CLASSIC

EDAMAME BEANS	96	SASHIMI (<i>Each</i>)	
SALMON ROSES (<i>6pcs</i>)	262	Salmon	96
		Tuna	63
RAINBOW ROLLS (<i>8pcs</i>)		NIGIRI (<i>Each</i>)	
Salmon	326	Salmon	76
Tuna	215	Tuna	59
Prawn	160	Prawn	50
Veg	154		
CALIFORNIA ROLLS (<i>8pcs</i>)		POKE BOWL	317
Salmon	226		
Tuna	154		
Prawn	118		
Veg	86		
FASHION SANDWICHES (<i>8pcs</i>)			
Salmon	196		
Tuna	164		
Prawn	113		
Veg	108		

SUSHI

SPECIALITY

SEARED CREAMY ROSES (4pcs)

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

220

TUNA CRUNCH (8pcs)

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

218

SASHIMI AVOCADO (6pcs)

Salmon

439

Tuna

291

ULTIMATE RAINBOW (8pcs)

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

369

ON FIRE (8pcs)

Vodka flambéed tempura California
Roll with house Teriyaki sauce

Salmon

291

Tuna

231

Prawn

190

Veg

146

BAMBOO ROLL (4pcs)

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

Salmon

231

Tuna

150

Prawn

132

Veg

86

TEMPURA SPLIT (6pcs)

170

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

FOUR BY FOUR PLATTER (8pcs)

341

Teriyaki rolls and California rolls,
topped with tempura prawns

HARBOUR HOUSE PLATTER (15/30pcs)

A selection of the classics

Mixed

402/765

Salmon

561/1018

Tuna

424/776

