HARBOUR HOUSE
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EST 1996

STARTERS

MUSHROOM & ARTICHOKE GNOCCHI (V) 172

Handmade gnocchi, grilled artichokes, mushrooms in a truffle Parmesan sauce with toasted pine nuts, pumpkin seeds and butternut crisps

CALAMARI 182

Fried: Green olives, rocket, spring onions and anchovies with caper tartar sauce

Grilled: Lemon and chilli olive oil with smoked paprika, black olives and caperberries

NORWEGIAN SALMON CRUDO 358

Salmon with mint, coriander and basil, spring onion and toasted sesame seeds with a mildly spiced ginger, coconut and soy broth

PRAWNS 237

Lemon and herb butter cream sauce *or* spicy garlic Mozambican butter. Served with charred ciabatta

MUSSELS 143

Steamed mussels, creamy white wine and garlic sauce. Served with charred ciabatta

BEETROOT CARPACCIO (VE) 132

Roasted beet with garlic ciabatta crumb, orange segments and balsamic pearls

Add goat's cheese 33

LOCAL OYSTERS

Natural (1) 51

Mignonette (1) 54

Red onion soaked in vinaigrette

Inverroche Amber oyster (1) 54

Lime zest, pickled fennel and gin-braised capers

Kilpatrick (3) 160

Chardonnay velouté, crispy bacon and balsamic pearls

Caviar (3) SQ

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

Handmade gnocchi, grilled artichokes, mushrooms in a truffle Parmesan sauce with toasted pine nuts, pumpkin seeds and butternut crisps

RIB EYE 659

Bordelaise sauce, bone marrow croquettes, seasonal greens and braised pearl onion

MUSSELS 248

Steamed mussels, creamy white wine and garlic sauce. Served with charred ciabatta

ROASTED KING OYSTER MUSHROOM (VE) 341

Gremolata, hummus, roasted king oyster mushroom, crisp tenderstem broccoli, lentil and hazelnut galette and roasted cherry tomatoes

GRILLED CRAYFISH SQ

Roasted garlic aioli and lemon

PAN-ROASTED BEEF FILLET 403

Buttery fondant potato, crisp tenderstem broccoli with a silky green peppercorn sauce

KAROO LAMB RUMP 428

Local seared lamb, minted green beans with salsa verde and lemon zest

PRAWNS 479

Lemon and herb butter cream sauce *or* spicy garlic Mozambican butter. Served with charred ciabatta

CALAMARI 329

Fried: Green olives, rocket, spring onions and anchovies with caper tartar sauce

Grilled: Lemon and chilli olive oil with smoked paprika, black olives and caperberries

SEAFOOD PASTA 380

Handmade pappardelle, calamari, mussels, prawns and line fish swirled in a creamy Parmesan sauce

SEAFOOD RISOTTO 307

Aromatic garlic, lemon and parsley risotto with spiced butter prawns, calamari and mussels

SEAFOOD SELECTION

Small / Large SQ / SQ

Grilled langoustines and prawns with Chardonnay mussels, line fish, hake goujons, fried and grilled calamari tubes

Add crayfish SQ

LINE FISH

CHOOSE YOUR FISH PAIRING

PARSLEY RISOTTO

Herby risotto with preserved lemon, confit tomatoes and hollandaise sauce

Kingklip	395
Yellowtail	405
Kob	415
Norwegian salmon	590

SALSA VERDE

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

Kingklip	390
Yellowtail	400
Kob	410
Swordfish	310

SPICY LAKSA

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

Carpenter	490
Yellowtail	565
Kingklip	555

CHARDONNAY

Baby vegetables, petite potatoes, confit tomatoes and Chardonnay sauce

Yellowtail	410
Kob	420
Hake	270
Norwegian salmon	595

CHEF'S PAIRINGS

MISO MIRIN SEA BASS 616

Our signature dish.

Oven-roasted sea bass, 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, served with your choice of side

SWORDFISH 462

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

KINGKLIP 416

Crème fraîche tzatziki and coriander beurre blanc with spicy Asian greens

YELLOWTAIL / KOB 415/435

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

THE SEASON'S FINEST FISH AND SHELLFISH, FRESH DAILY.
ASK YOUR SERVER FOR TODAY'S SPECIALITIES

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 174
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 189
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
English toffee ice cream, mini chocolate whispers and vanilla crumble

HARBOUR ETON MESS 138
Raspberry and coconut sorbet, strawberry meringue, white chocolate mousse, almonds with macerated strawberries

CRÈME BRÛLÉE 138
Vanilla bean crème brûlée, berries and raspberry dust

VALRHONA CHOCOLATE CRÉMEUX 105
Topped with walnut and coconut wafer, served with lemon curd ice cream

SORBETS (VE) 50
Local artisan sorbets from Unframed (per scoop)

MOLTEN CHOCOLATE 116
Molten-centred lava cake, served with vanilla pod ice cream and a tart berry coulis

LEMON TART 149
Shortcrust tart with tangy baked lemon curd, served with meringue and berries

SUSHI

CLASSIC

EDAMAME BEANS	127
SALMON ROSES *(6pcs)*	272
RAINBOW ROLLS *(8pcs)*	
Salmon	326
Tuna	215
Prawn	160
Veg	154
CALIFORNIA ROLLS *(8pcs)*	
Salmon	237
Tuna	160
Prawn	121
Veg	97
FASHION SANDWICHES *(8pcs)*	
Salmon	204
Tuna	164
Prawn	116
Veg	116
SASHIMI *(Each)*	
Salmon	105
Tuna	63
NIGIRI *(Each)*	
Salmon	76
Tuna	59
Prawn	50
POKE BOWL	317

SUSHI

SPECIALITY

SEARED CREAMY ROSES *(4pcs)* 220

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

TUNA CRUNCH *(8pcs)* 220

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

SASHIMI AVOCADO *(6pcs)*

Salmon 446
Tuna 302

ULTIMATE RAINBOW *(8pcs)* 374

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

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 238
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)* 347

Teriyaki rolls and California rolls, topped with tempura prawns

HARBOUR HOUSE PLATTER *(15/30pcs)*

A selection of the classics

Mixed 407/769
Salmon 567/1062
Tuna 424/776

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