HARBOUR HOUSE
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EST 1996

STARTERS

MUSHROOM & ARTICHOKE GNOCCHI (V) 156

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

CALAMARI 165

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 325

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

PRAWNS 215

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

MUSSELS 130

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

BEETROOT CARPACCIO (VE) 120

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

Add goat's cheese 30

LOCAL OYSTERS

Natural (1) 46

Mignonette (1) 49

Red onion soaked in vinaigrette

Inverroche Amber oyster (1) 49

Lime zest, pickled fennel and gin-braised capers

Kilpatrick (3) 145

Chardonnay velouté, crispy bacon and balsamic pearls

Caviar (3) 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

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

RIB EYE 599

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

MUSSELS 225

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

ROASTED KING OYSTER MUSHROOM (VE) 310

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 366

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

KAROO LAMB RUMP 389

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

PRAWNS 435

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

CALAMARI 299

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 345

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

SEAFOOD RISOTTO 279

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	360
Yellowtail	365
Kob	375
Norwegian salmon	535

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

Kingklip	355
Yellowtail	360
Kob	370
Swordfish	280

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

Carpenter	440
Yellowtail	510
Kingklip	505

CHARDONNAY
Baby vegetables, petite potatoes, confit tomatoes and Chardonnay sauce

Yellowtail	370
Kob	380
Hake	290
Norwegian salmon	540

CHEF'S PAIRINGS

MISO MIRIN SEA BASS 560
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 485
With rainbow carrots, creamed peas and lemon-thyme infused potato pavé, served with your choice of side

SWORDFISH 420
Seared swordfish fillet, kimchi dipping sauce, herbed yoghurt and garlic-marinated greens

KINGKLIP 378
Crème fraîche tzatziki and coriander beurre blanc with spicy Asian greens

YELLOWTAIL / KOB 370/390
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) 165
Heirloom tomatoes in sherry vinegar vinaigrette with Kalamata olives, basil, capers and feta with ciabatta croutons and basil aioli

CHICKEN CAESAR 158
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 171
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
English toffee ice cream, mini chocolate whispers and vanilla crumble

HARBOUR ETON MESS 125
Raspberry and coconut sorbet, strawberry meringue, white chocolate mousse, almonds with macerated strawberries

CRÈME BRÛLÉE 125
Vanilla bean crème brûlée, berries and raspberry dust

VALRHONA CHOCOLATE CRÉMEUX 95
Topped with walnut and coconut wafer, served with lemon curd ice cream

SORBETS (VE) 45
Local artisan sorbets from Unframed (per scoop)

MOLTEN CHOCOLATE 105
Molten-centred lava cake, served with vanilla pod ice cream and a tart berry coulis

LEMON TART 135
Shortcrust tart with tangy baked lemon curd, served with meringue and berries

SUSHI

CLASSIC

EDAMAME BEANS	115
SALMON ROSES *(6pcs)*	247

RAINBOW ROLLS *(8pcs)*

Salmon	296
Tuna	195
Prawn	145
Veg	140

CALIFORNIA ROLLS *(8pcs)*

Salmon	215
Tuna	145
Prawn	110
Veg	88

FASHION SANDWICHES *(8pcs)*

Salmon	185
Tuna	149
Prawn	105
Veg	105

SASHIMI *(Each)*

Salmon	95
Tuna	57

NIGIRI *(Each)*

Salmon	69
Tuna	53
Prawn	45

POKE BOWL	288

SUSHI

SPECIALITY

SEARED CREAMY ROSES *(4pcs)* 200

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

TUNA CRUNCH *(8pcs)* 200

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

SASHIMI AVOCADO *(6pcs)*

Salmon 405
Tuna 274

ULTIMATE RAINBOW *(8pcs)* 340

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 264
Tuna 210
Prawn 172
Veg 132

BAMBOO ROLL *(4pcs)*

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

Salmon 216
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)* 315

Teriyaki rolls and California rolls, topped with tempura prawns

HARBOUR HOUSE PLATTER *(15/30pcs)*

A selection of the classics

Mixed 370/699
Salmon 515/965
Tuna 385/705

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