

HARBOUR BISTRO

BY PIER ONE

COCKTAILS

\$25

FRENCH 75

Gin, Lemon, Sugar, Sparkling 25
Bright, bubbly, and citrusy with
a botanical kick +8 champagne

ST GERMAIN SPRITZ

St Germain, Prosecco, Soda 24
Light and floral with a crisp,
bubbly finish

FRENCH MARTINI

Vodka, pineapple, Chambord 25 |
velvety, tropical twist on the classic

BLACK ROSE

Gin, lime, blackberry, rosemary &
thyme | a herbaceous, fruity take on
a classic

EXTRA DIRTY MARTINI

Vodka or Gin, extra olive brine, dry
vermouth, olives | for those who like
it extra bold

HAPPY HOUR

\$12

Tuesday - Friday
5 - 6pm

MINI MARTINIS

Smaller versions of our
signature cocktails



À LA CARTE

SNACKS & STARTERS

Warm Baguette & Butter | Freshly baked with Copper Tree butter 5pp
Tarama | Whipped cod roe dip 14
Chicken Liver Pâté | Rich & smooth 14 (add baguette +5pp)
Saucisson (50g) | Thinly sliced, served with crisp cornichons 12
Croquettes (2pp) | Crisp, filled with creamy potato & cheese 14

ENTRÉES

Sydney Rock Oysters | Seaweed & cider vinegar 42 / 84
Baked Scallops (2pp) | Gruyère crust, served in-shell 24
David Blackmore Wagyu Tartare | Hand-cut, crisp potato chips 26/44
Seared Yellowfin Tuna | Lemon, capers, croutons 31
Seafood Vol-au-vent | Buttery pastry, Australian seafood 35

MAINS & GRILL

Steak Frites | 300g Scotch fillet, sauce of the day 56
Yumbah Mussels (1kg) | Creamy chardonnay sauce 39 (add fries +12)
Herb-Roasted Chicken | Seasonal vegetables — Quarter 34 | Half 65
Mushroom Pasta | Casarecce, wild mushrooms, thyme 32
Aquna Murray Cod (to share) | White wine butter sauce MP
Bone-In Ribeye (800g) | Rich Jus, Cafe de Paris butter 185

CAVIAR SPECIALS

Each burger comes with 10g of premium Sturia caviar
Caviar Cheeseburger | Wagyu beef patty, cheese, Sturia caviar 69
Cod & Caviar Burger | fish fillet, salmon roe, herb mayo, Sturia caviar 70
Add 5 grams of Sturia caviar to any dish 45

SIDES & VEGETABLES

Charred Leeks | Drizzled with house vinaigrette 13
Green Beans | Sautéed in garlic butter 14
Lettuce & Herbs | Fresh mix with mustard dressing 14
Creamy Mash | Rich and buttery 16
Shoestring Fries | Served with aioli 14

CHEESE SELECTION /

A rotating selection of blue, washed rind, soft, semi-hard
& goat's cheese 16 / 32 / 45

DESSERTS

Seasonal Tart | Served with vanilla ice cream 18
Paris Brest | Rich hazelnut cream filling 19
Grand Marnier Madeleine 10

WEEKLY SPECIALS

Tuesday | 50% off Steak Frites
Wednesday | All-you-can-eat Mussels & Fries (Bookings only)
Thursday | 2-for-1 Mini French Martini Special
Friday | Bottomless Chocolate Mousse
Saturday & Sunday | Bottomless Set Menu available

Please advise us of any dietary allergies
Weekly Specials cannot be used with any other discounts

FEED ME

\$89 PP / MIN 2PAX

\$139 PP / MIN 4 PAX

MENU

89 PP / TO SHARE

Warm Baguette & Butter | Freshly baked with Copper Tree butter
Croquettes | Crisp, golden, filled with creamy potato & cheese
David Blackmore Wagyu Tartare | Hand-cut, crisp potato chip

MAIN

Herb-Roasted Chicken | Creamy mash, seasonal vegetables
Mushroom Pasta | Casarecce, wild mushrooms, thyme
Shoestring Fries | Served with aioli
Lettuce & Herbs | Fresh mix with mustard dressing

DESSERT

Paris Brest | Rich hazelnut cream filling

139 PP / TO SHARE

Warm Baguette & Butter | Freshly baked with Copper Tree butter
Croquettes | Crisp, golden, filled with creamy potato & cheese
Saucisson | Thinly sliced, served with crisp cornichons Baked
David Blackmore Wagyu Tartare | Hand-cut, crisp potato chip
Scallops | Gruyère crust, served in-shell
Tarama | Whipped cod roe dip
Chicken Liver Pâté | Rich & smooth

MAIN

Aquna Murray Cod (to share) | White wine butter sauce
Bone-In Ribeye (800g) | House-made gravy, rich butter sauce
Shoestring Fries | Served with aioli
Lettuce & Herbs | Fresh mix with mustard dressing

DESSERT

Paris Brest | Rich hazelnut cream filling
Seasonal Tart | Served with vanilla ice cream