

HARBOUR BISTRO

BY PIER ONE

WEEKLY SPECIALS

TUESDAY

50% off Steak Frites 29

WEDNESDAY

50% off Mussels 19

THURSDAY

Truffle Pasta 30

FRIDAY

Wagyu Beef Cheek with Mash 35

SNACKS & SIP SPECIALS

Tuesday - Friday | 5 - 6pm

\$49PP SNACKS FOR TWO

Includes bottomless house wine

Warm Baguette & Butter

Tarama | Whipped cod roe dip

Saucisson with crisp cornichons

Chicken Liver Pâté

1.5 hour duration

\$12 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

Saucisson (50g) | Thinly sliced, served with crisp cornichons 12

Croquettes (2 per serve) | Crisp creamy potato & comté cheese 14

ENTRÉES

Sydney Rock Oysters | Seaweed & cider vinegar 42 / 84

Bass Straight Baked Scallops (2pp) | Gruyère crust, served in-shell 24

David Blackmore Wagyu Tartare | Crisp potato chips 26/44

Beetroot Tartare | Crisp potato chips 18

Seafood Vol-au-vent | Buttery Pastry, Australian seafood 35

Seared Yellowfin Tuna | Lemon, capers, croutons 32

MAINS & GRILL

Steak Frites | 300g, sauce of the day 59 | add béarnaise sauce 6

Yumbah Mussels (1kg) | Creamy chardonnay sauce 39

Herb-Roasted Chicken | Seasonal vegetables — Quarter 35 | Half 65

Mushroom Pasta | Casarecce, wild mushrooms, thyme 32

Aquna Murray Cod (to share) | White wine butter sauce MP

Bone-In Ribeye (600g) | Rich Jus, Café de Paris butter 135

CAVIAR SPECIALS

Each burger comes with 10g of premium Sturia caviar

Caviar Cheeseburger | Wagyu beef patty, cheese, caviar 69

Cod & Caviar Burger | Fish fillet, salmon roe, herb mayo, caviar 72

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 14

Please advise us of any dietary allergies

Weekly Specials cannot be used with any other discounts

ADD ONS:

STURIA CAVIAR

Add 5 grams of Sturia caviar to any dish for 45

FRESHLY SHAVED TRUFFLE

Add premium truffle to any dish for \$5/g

BÉARNAISE SAUCE 6

SAUCE OF THE DAY 5

FEED ME

\$89 PP / MIN 2PAX

MENU

89 PP / TO SHARE

Vegetarian menu available upon request

ENTREE

Warm Baguette & Butter - Freshly baked with Copper Tree butter

Chicken liver pâté - Rich & Smooth

Seared Yellowfin Tuna | Lemon, capers, croutons

MAIN

Steak Frites | 300g, sauce of the day

Herb-Roasted Chicken | Seasonal vegetables

SIDES

Lettuce & Herbs | Fresh mix with mustard dressing

Creamy Mash | Rich and buttery

ADD A LITTLE EXTRA..

Small plates and sides to share

Saucisson – With crisp cornichons | 10

Tarama – Whipped cod roe dip | 12

Croquettes – Creamy potato & cheese | 6pp

Wagyu Beef Tartare – Served with crisp potato chips | 12pp

Green Beans – Simply prepared | 12

Béarnaise Sauce – Classic and rich | 6