

SUSHI BAR

CALIFORNIA ROLLS (8pcs)	
Salmon	125
Tuna	105
Linefish	105
Prawn	90
Veg	75
FASHION SANDWICHES (8pcs)	
Salmon	135
Tuna	115
Linefish	105
Prawn	99
Veg	85
SALMON ROSES (6pcs)	180
RAINBOW ROLLS (8pcs)	
Salmon	155
Tuna	120
Linefish	110
Prawn	105
Veg	85
TENAKA (hand roll)	
Salmon, Tuna, Prawn or Linefish	135
Veg	115
SUSHI SALAD	220
RAINBOW PRAWN TEMPURA ROLL with cream cheese	180
SASHIMI (each)	
Salmon	65
Linefish	45
Tuna	39
NEW STYLE SASHIMI	
Salmon	210
Linefish	185
Tuna	150
DEEP-FRIED FUTO MAKI	
Salmon	140
Tuna or linefish	115
Veg	85
CRUNCH ROLL (8pcs)	
Salmon	170
Linefish	115
Tuna, Prawn, Veg	110
TERIYAKI ROLL (8pcs)	
Salmon	245
Tuna	190
Linefish	220
Prawn	175
Veg	145
BAMBOO OYSTER (4pcs)	85
EDAMAME BEANS	75
TEMPURA EIGHT (8pcs) 4 teriyaki rolls, 4 rainbow rolls, topped with tempura prawn	195
ULTIMATE RAINBOW (8pcs) Rainbow rolls filled with salmon & avocado, topped with salmon or tuna, Japanese mayo, caviar, sesame seeds, spring onion & house-made teriyaki sauce	190
SALMON BOMBS (4pcs) Salmon roses topped with our chopped salmon blend, Japanese mayo, sesame seeds, teriyaki sauce, sesame oil, spring onion & tempura bites	240
ROCKPOOL PLATTER (8pcs) 4 Ultimate Rainbow rolls, 4 prawn California rolls, dipped in our special tempura sauce & topped with spring onion	315
NIGIRI (each)	
Salmon	42
Tuna, Linefish, Prawn, Veg	32
TOJO PLATTER (mixed) (15pcs)	265
TOJO PLATTER (salmon / tuna)	440 / 290
HARBOUR HOUSE PLATTER (mixed) (30pcs)	510
HARBOUR HOUSE PLATTER (salmon / tuna)	670 / 545

STARTERS

OYSTERS	
Natural (1)	31
MIGNONETTE (1)	35
Red wine vinaigrette, red onion	
INVERROCHE AMBER OYSTER (1)	35
Lime zest, pickled fennel, gin-braised capers	
KILPATRICK (3)	115
Chardonnay velouté, crispy bacon, balsamic pearls	
PRAWNS	180
Lemon and herb butter cream sauce or spicy	
Mozambican butter, garlic chips, charred ciabatta	
SEAFOOD STACK	150
Salmon tartare, tempura prawns, caviar, avocado	
mousse, tomato, cucumber, sweet chilli sauce	
CALAMARI	115
<i>Fried:</i> rocket, spring onions, green olive, anchovy and	
caper tartar sauce	
<i>Grilled:</i> olive oil, lemon, chilli, smoked paprika, black	
olives and caper berries	
MUSSELS	95
Steamed mussels, creamy white wine garlic sauce,	
charred ciabatta	
GNOCCHI (V)	125
Grilled artichokes, mushrooms, butternut crisps,	
toasted pine nuts, pumpkin seeds, truffle Parmesan sauce	

SALADS

TOMATO (V)	180
Heirloom tomatoes, feta, strawberries, pickled onions,	
basil aioli, herb croutons, honey lemon emulsion	
HOUSE SALAD	140
Rocket, cherry tomatoes, avocado, crispy bacon, Parmesan,	
garlic and herb croutons, red onion, green peas, soft-boiled egg,	
red wine vinaigrette, basil mayo	
PRAWN	170
Miso grilled prawns, pickled ginger, mint, chilli,	
papaya, coconut flakes, avocado, lemongrass	
CHICKEN CAESAR	120
Grilled chicken breast, cos lettuce, Caesar dressing,	
anchovies, garlic and herb croutons, deep-fried soft	
boiled egg, Parmesan shavings	
WARM SEAFOOD SALAD	240
Prawns and kingklip, served with bok choy, sweet and sour hollandaise	
Add crayfish	SQ

MAIN COURSES

MUSSELS	170
Steamed mussels, creamy white wine and garlic sauce, pancetta crumbs, charred ciabatta	
PRAWNS	340
Lemon and herb butter cream sauce or spicy Mozambican butter, garlic chips	
CALAMARI	220
<i>Fried:</i> rocket, spring onions, green olive, anchovy and caper tartar sauce	
<i>Grilled:</i> olive oil, lemon, chilli, smoked paprika, black olives, caper berries	
GRILLED CRAYFISH	SQ
Roasted garlic aioli, lemon	
SEAFOOD PASTA	235
Handmade pappardelle, selection of calamari, mussels, prawns and linefish, creamy Parmesan sauce	
GNOCCHI (V)	175
Grilled artichokes, mushrooms, butternut crisps, toasted pine nuts and pumpkin seeds, truffle Parmesan sauce	
ROASTED KING OYSTER MUSHROOM (VE)	190
Gremolata, hummus, roasted king oyster mushroom, tenderstem broccoli, lentil and hazelnut galette, roasted cherry tomatoes	
THAI SEAFOOD CURRY	215
An aromatic blend of mussels, calamari, prawns & green vegetables served with soft basmati rice & coconut flakes	
RIB EYE	325
Bordelaise sauce, bone marrow croquettes, asparagus, braised pearl onions	
LAMB CUTLETS	370
Ras el Hanout rubbed lamb, smoked hummus, cannellini beans, bordelaise sauce, mint, raisins, sugar snap peas	
PAN ROASTED BEEF FILLET	295
Served with a buttery fondant potato and crisp tenderstem broccoli, finished with a silky green peppercorn sauce	
SEAFOOD SELECTION (SMALL / LARGE)	1150
Langoustines, prawns, Chardonnay mussels, linefish, fried and grilled calamari tubes, fried hake goujons	
Add crayfish	SQ

LINEFISH

PAIR YOUR SELECT LINEFISH WITH THE OPTIONS BELOW

PARSLEY RISOTTO

Hollandaise sauce, preserved lemon, semi-dried tomatoes

Kingklip	265
Yellowtail / Cob	265
Norwegian Salmon	395

SALSA VERDE

Garlic mash, green beans, soft poached egg, aioli

Kingklip	245
Yellowtail / Cob	245
Swordfish	240

PRAWN RATATOUILLE

Braised red and yellow peppers, baby marrow and tomato. Cooked together with prawns and a rich tomato based sauce, finished with basil aioli

Hake	330
Kingklip / Cob / Yellowtail	385

CHARDONNAY

Baby vegetables, young potatoes, Chardonnay sauce

Kingklip / Cob / Yellowtail	250
Hake	195
Norwegian Salmon	380

CHEF'S PAIRINGS

NORWEGIAN SALMON

Mussel and warm leek vichyssoise served with Tuscan potato

335

SWORDFISH

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

260

KINGKLIP

Crème fraiche tzatziki, coriander beurre blanc and spicy asian greens

275

YELLOWTAIL / COB

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

295

SIDES

VEGETABLE SELECTION

60

HAND-CUT CHIPS

45

PARMESAN/GARLIC POTATO MASH

50

RICE SALAD

35

GREEN SALAD

60

DESSERTS

HARBOUR ETON MESS

Raspberry sorbet, strawberry meringue, white chocolate mousse, almonds, macerated strawberries

70

CRÈME BRÛLÉE

Vanilla pod crème brûlée, berries, raspberry dust

90

CHEESECAKE

English toffee ice cream, mini chocolate whispers, vanilla crumble

120

TRIO OF SORBETS (VE)

Lemon sorbet, raspberry sorbet, granadilla sorbet, passion fruit dust, fresh granadilla, berry dust

75

H²O CHOCOLATE MOUSSE (VE)

Coconut flakes, seasonal berries and almonds

70

MOLTEN CHOCOLATE

Baked perfectly, Served with vanilla pod ice cream and a tart berry coulis

80