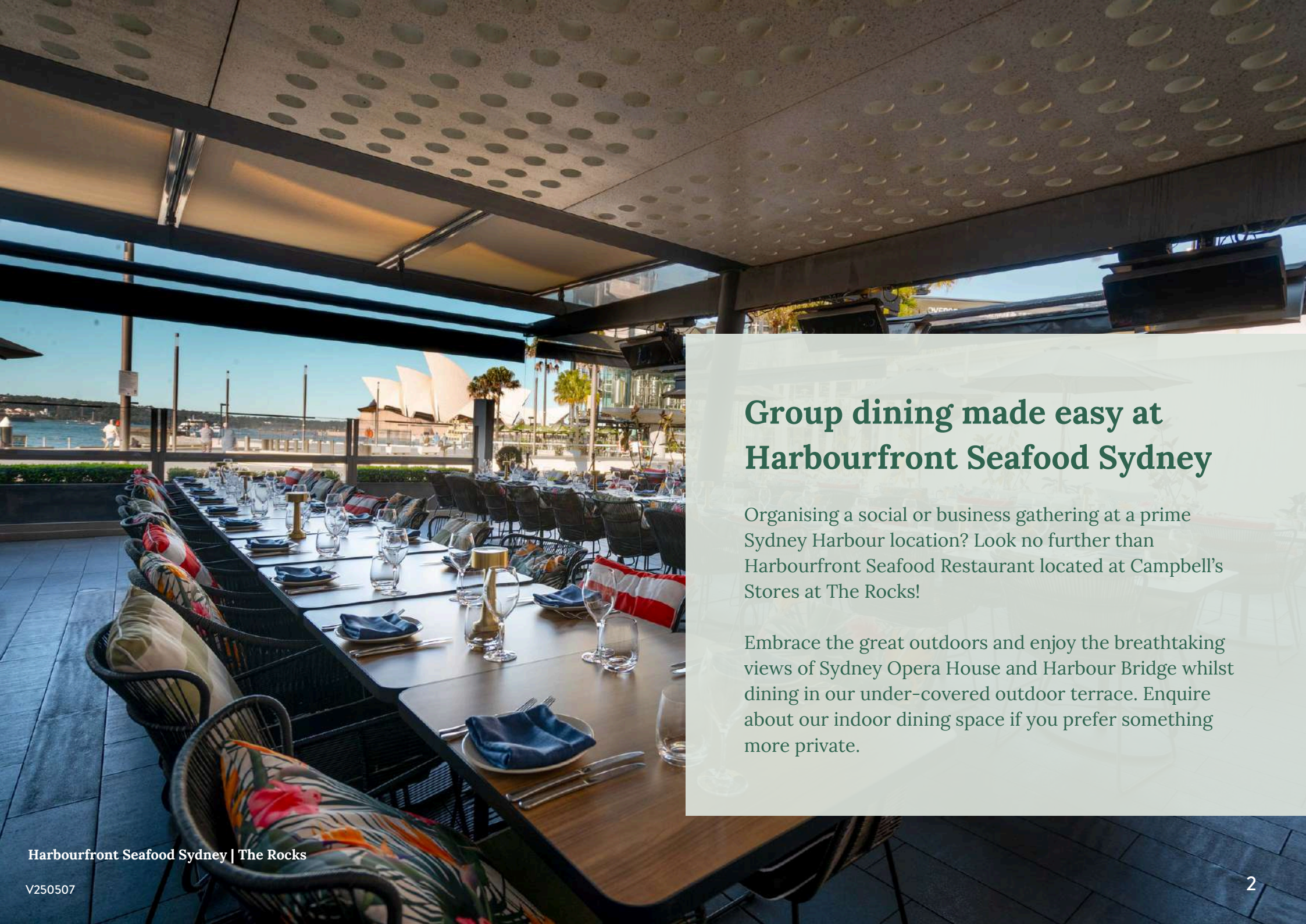


A wide-angle photograph of the outdoor dining area of Harbourfront Seafood Restaurant in Sydney. The restaurant is located under a modern, dark-colored pergola with a perforated metal roof. The ground is paved with dark tiles. Numerous rectangular wooden tables are arranged in rows, each set with blue plates, white glassware, and silverware. Black wicker chairs with colorful tropical patterned cushions are placed around the tables. In the background, a stone building with a large arched entrance and a modern glass-fronted building are visible. The text "Harbourfront" is written in a bold, orange, sans-serif font, "Seafood Restaurant" is in a white, elegant script font, and "SYDNEY" is in a white, bold, sans-serif font, all centered over the image.

# Harbourfront Seafood Restaurant SYDNEY

Group Dining Package 2025



## Group dining made easy at Harbourfront Seafood Sydney

Organising a social or business gathering at a prime Sydney Harbour location? Look no further than Harbourfront Seafood Restaurant located at Campbell's Stores at The Rocks!

Embrace the great outdoors and enjoy the breathtaking views of Sydney Opera House and Harbour Bridge whilst dining in our under-covered outdoor terrace. Enquire about our indoor dining space if you prefer something more private.

## Outdoor Terrace

Capacity: 180 guests



## Private Dining Area

Capacity: 55 guests





## What's on offer

Suitable for **up to 60 guests**

Beverages can be provided based on consumption or guests have the option to choose one of our beverage packages for two hours. An extension of 30 minutes per person is available upon request.

\*We offer choice menu for groups with up to 20 guests and an alternate serve menu for groups with 21 to 60 guests.

# The Opera Menu

This menu offers each diner with one entrée, one main and one dessert. We offer choice menu for bookings up to 20 guests and an alternate serve for bookings with 21 to 60 guests.

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## \$120pp - 3 Course Menu (food only)

## \$200pp - 3 Course Menu + 3 hours standard beverage package

### Bread

Char grilled pita bread, taramasalata and salmon roe (df, hf)

### Entrées

#### Choice of :

La Stella burrata, roast butternut pumpkin, oranges and apple balsamic emulsion, toasted sourdough (v, hf)

Gem lettuce, avocado, radish, shaved parmesan, toasted almond and pumpkin seed and smokey eggplant cream (hf)

Chilled tiger prawns, egg crème sauce and lemon (df, gf, hf)

Charcuterie – mortadella, prosciutto, salumi, pickles and grissini (df)

### Mains

#### Choice of :

Pan roasted Humpty Doo barramundi, caramelised fennel slaw and spinach velouté (gf, hf)

Chargrilled swordfish with fregola, diamond clam, tomato and olive stew (df, hf)

Harissa glazed Pukara Estate lamb back strap, spiced caponata, asparagus, peas and sumac yoghurt (gf, hf, contains nuts)

Pumpkin, tofu and spinach stack, tomato capsicum and nutritional yeast sauce, roasted seed granola (vg, gf, hf)

### Sides

Rocket, pear and parmesan (v, gf, hf)

Truffle fries with parmesan and aioli (hf)

### Dessert

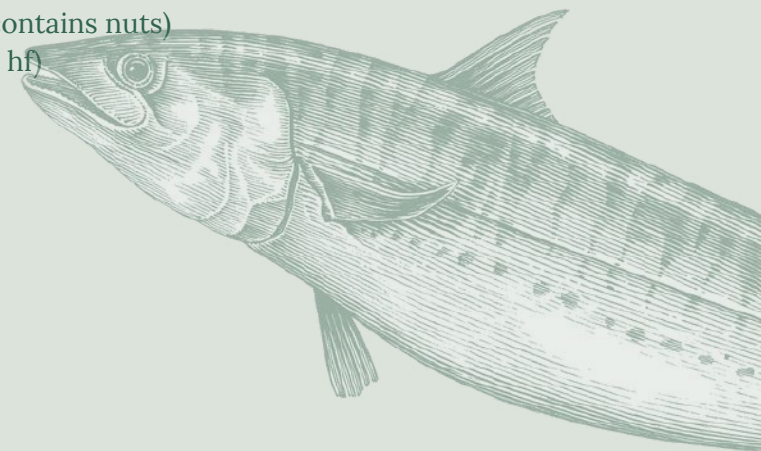
#### Choice of :

Chocolate and mandarin mousse stone, chocolate crumb, salted espresso cream (vg, gf, hf)

Vanilla panna cotta, seasonal fruit, almond crumble and tuille (hf)

Le Conquerant Camembert by Will Studd served with maple syrup and pink peppercorn lavosh (hf)

(v) vegetarian (vg) vegan (gf) gluten-free (df) dairy-free (hf) halal friendly



# The Premium Opera Menu

This menu offers each diner with one entrée, one main and one dessert. We offer choice menu for bookings up to 20 guests and an alternate serve for bookings with 21 to 60 guests.

## \$145pp - 3 Course Menu (food only)

### Breads and Starters

Char grilled pita bread, taramasalata and salmon roe (df, hf)

Roasted mixed olives, chilli, garlic, lemon and oregano marinade (v, df, gf, hf)

### Entrées

#### Choice of :

Baked half shell scallop, bacon, roasted chilli, garlic and eschalot butter with herb crumb

La Stella burrata, roast butternut pumpkin, oranges and apple balsamic emulsion, toasted sourdough (v, hf)

Spanner crab rillette, apple and pickled daikon and crab emulsion (gf, hf)

Gem lettuce, avocado, radish, shaved parmesan, toasted almond and pumpkin seed and smokey eggplant cream (*add smoked chicken (100g) at additional \$12*) (hf)

Shucked Sydney Rock Oysters, chilled on ice with mignonette and lemon (gf, df, hf)

### Mains

#### Choice of :

Grilled white fish, blistered tomato, sherry vinegar, EVOO, olives, capers, oregano and basil (gf, df, hf)

Chargrilled swordfish with fregola, diamond clam, tomato and olive stew (df, hf)

Harissa glazed Pukara Estate lamb back strap, spiced caponata, asparagus, peas and sumac yoghurt (gf, hf contains nuts)

Pumpkin, tofu and spinach stack, tomato capsicum and nutritional yeast sauce, roasted seed granola (vg, gf, hf)

Grainge tenderloin MBS2+ 250gm (hf) - *served with three kinds of mustard and pickled quindilla* (gf, df)

### Sides

Deep fried brussel sprouts, spicy pickled carrot purée, black bean glaze and togarashi (v, df, hf)

Truffle fries with parmesan and aioli (hf)

### Dessert

#### Choice of :

House made pistachio tiramisu

Chocolate and mandarin mousse stone, chocolate crumb, salted espresso cream (vg, gf, hf)

Vanilla pannacotta, seasonal fruit, almond crumble and tuille (hf)

Le Conquerant Camembert by Will Studd served with maple syrup and pink peppercorn lavosh (hf)

(v) vegetarian (vg) vegan (gf) gluten-free (df) dairy-free (hf) halal friendly



# Standard Beverage Package

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**2 hours for \$65 per person.**

*\$20 per person for each additional 30 minutes, \$28 for each additional 1 hour each*

## **Sparkling Wine (choice of one)**

*Santa Margherita Prosecco NV Di Valdobbiadene, Italy*

*Frankie Sparkling Brut Nv, South Eastern Australia*

## **White Wine (choice of one)**

*Santa Margherita Pinot Grigio DOC Alto Adige, IT*

*Crowded House Sauvignon Blanc, Marlborough NZ*

*\*Monsieur Plumage Chardonnay, Languedoc France*

*(Fruit Driven, pear, quince and vanilla notes) (Vegan friendly)*

## **Red Wine (choice of one)**

*Geoff Hardy K1 Middle Hill Shiraz, Adelaide Hills SA*

*Mountadam Eden Valley Cabernet Sauvignon, Eden Valley SA*

*\*Monsieur Plumage Pinot Noir, Languedoc France*

*(Fresh cherry, hint of spices, Rich & Full Bodied with a silky aftertaste) (Vegan friendly)*

## **Beer (choice of one)**

*Heineken, 150 Lashes Pale Ale, Peroni, Kirin Ichiban*

*Light & Zero % Beer*

Service of alcohol will be in accordance with NSW RSA legislation. All beverage packages commence at the confirmed reservation time. Cocktails and spirits are available and will be charged on a consumption basis only.





## Premium Pour Beverage Package

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**2 hours for \$85 per person or 3 hours for \$100 per person.**

*\$22 per person for each additional 30 minutes, \$28 for each additional 1 hour each*

### **Sparkling Wine**

*Frogmore Creek Cuvée, Coal River, Tas*

### **White Wine (choice of two)**

*Small Forrest Verdelho Upper Hunter, NSW*

*Shaw + Smith Sauvignon Blanc, Adelaide Hills SA*

*Small Forrest Chardonnay Upper Hunter, NSW*

*Capel Vale Regional Riesling Margaret River, WA*

### **Rosé**

*Pasqua 11 Minutes Rosé, Italy*

### **Red Wine (choice of two)**

*Lawson's Dry Hills Pinot Noir Marlborough, NZ*

*Capel Vale Malloakup Malbec Margaret River, WA*

*Capel Vale Black Label Cabernet Sauvignon Margaret River, WA*

*Geoff Hardy K1 Middle Hill Shiraz, Adelaide Hills*

### **Beer (choice of one)**

*Heineken, 150 Lashes Pale Ale, Peroni, Kirin Ichiban, Corona, Kosciuszko Pale Ale, James Squire Apple Cider*

*Light & Zero % Beer*

Service of alcohol will be in accordance with NSW RSA legislation. All beverage packages commence at the confirmed reservation time. Cocktails and spirits are available and will be charged on a consumption basis only.



# Terms

## Seating duration:

Less than 10 guests – 2 hours

11 to 20 guests – 2.5 hours

21 to 60 guests – 3 hours

## Booking guarantee policy:

All group bookings having one of our set menus or with a required minimum spend will be required to pay a \$50 per person deposit to secure the booking via credit card link.

## Payment processing fee:

A payment processing fee of 1.6% will apply to all card transactions made in the restaurant.

## Service charge (applicable from Mondays – Saturdays only, excluding Sundays and Public Holidays):

Less than 8 guests – no service fees

From 9 guests – 10% service fees to the maximum amount of \$500 per booking

## Surcharges:

A 10% surcharge applies on Sundays.

A 15% surcharge applies on all Public Holidays.

## Other charges:

Children's meal – \$30 per child under 12 years old  
(a main course plus ice cream)

Cakage – \$6 per person

## Availability:

Prices are current for group dining up until 31 October 2025.

November / December 2025 dates and pricing will be released soon.



**Harbourfront**  
*Seafood Restaurant*  
SYDNEY

for more information, enquire with  
[natalie.wilson@thevenuesco.au](mailto:natalie.wilson@thevenuesco.au)