

HARBOUR DINING ROOM

LUNCH & DINNER

ENTREÉS

GRILLED BUTTERFLIED PRAWNS \$27

chipotle butter, charred lemon, celery cress

BEEF TARTAR \$17

Korean dressing, burnt onion, crispy seaweed, yolk emulsion

KINGFISH TARTAR \$20

grapefruit, buttermilk dressing, crispy rice paper

SPANNER CRAB SALAD \$27

yuzu, miso mayonnaise, avocado, green apple

TOMATO TERRINE \$18

tempura zucchini flower, avocado, saffron aioli

MAINS

BBQ BABY BARRAMUNDI \$35

Tamarind, butternut squash, crispy shallots

MURRAY COD \$48

“Ross Andersson” Murray Cod, warm tartar sauce, crispy shallot, straw potato

WAGYU RUMP \$38

asparagus, roasted baby onions, green peppercorn sauce

PORCHETTA \$36

rolled pork belly, stuffing of figs, rosemary & fennel seeds, salsa Verde

LAMB CUTLETS \$46

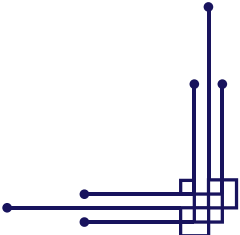
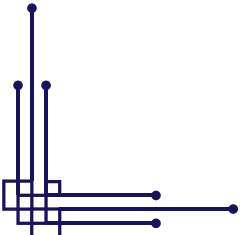
crispy braised lamb shoulder, pea puree, heritage carrots

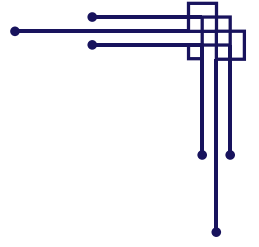
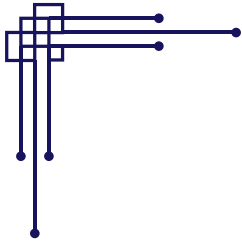
CHICKEN ‘ UNDER BRICK ’ \$45

grilled boneless baby chicken, lemon thyme butter, broccolini

BAKED EGGPLANT \$22

pearl barley & spices filling, shakshuka sauce, tahini

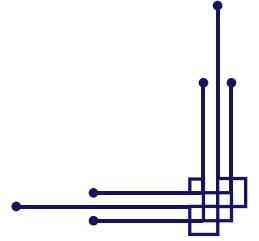
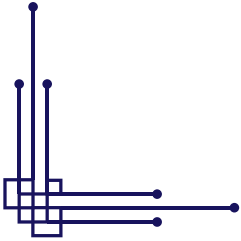




SIDES

\$9 EACH

CHIPS, SMOKED PAPRIKA, LEMON PEPPER
WEDGES, SOUR CREAM, SWEET CHILLI SAUCE
STEAMED SPRING VEGETABLES
BUTTERED MASH POTATO
YOUNG LEAVES, RASPBERRY VINAIGRETTE
PANFRIED FOREST MUSHROOMS



INDULGE

DESSERT

BANOFFEE SOUFFLE \$15

Mars bar ice cream, biscuit crumbs

TIRAMISU \$15

Amaretto jelly, shaved chocolate

PEACH TARTE TATIN \$15

cinnamon ice cream

‘ PAVLOVA ’ TOASTED ITALIAN MERINGUE \$15

watermelon and strawberry salad, sorbet

CHEESE PLATTER \$26

three cheeses, grapes, quince, lavosh