

HARBOUR DINING ROOM

ENTREÉS

COFFS HARBOUR PACIFIC OYSTERS (6) 38

eschalot vinaigrette, lemon

OKONOMIYAKI PANCAKE 20

king oyster mushrooms, shallots, furikake, Bull-Dog sauce

YELLOWFIN TUNA TARTARE 28

avocado, Bloody Mary gel, tapioca crisp

BAKED SCALLOP ‘ MORNAY ’ 27

zucchini, corn, gruyere, charred lemon, crisp leek

CONFIT DUCK & POACHED CHICKEN TERRINE 26

pickled cherries, onion jam, bitter leaves, sourdough crisp

MAINS

BAKED POTATO GNOCCHI 32

Gorgonzola Dolce, candied walnuts, Swiss chard

BAKED WHOLE EGGPLANT 32

Aleppo pepper labneh, lentil cassoulet, mint, dill, toasted seeds

MARKET FISH OF THE DAY 42

truffled baby mushrooms, caramelised cauliflower, roast hazelnuts

ROAST FREE RANGE CHICKEN SUPREME 36

summer vegetables confit garlic chicken jus, tarragon oil

ROSEMARY & FENNEL SEED PORK CHOP 38

Parmesan polenta, spinach, lemon, caper & chive salsa

ROAST DUCK BREAST 45

beetroot, plum, cavolo nero, honey & lavender glaze

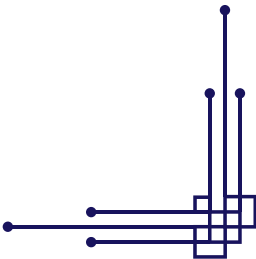
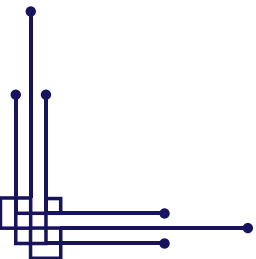
STEAK

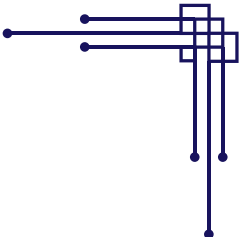
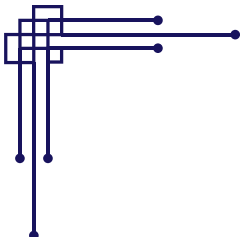
BONE IN 350GR SIRLOIN 45

OR

‘ PINNACLE ’ 200GR TENDERLOIN 70

roast truss tomato, charred baby onion, red wine jus





SIDES 11

CHIPS, SMOKED PAPRIKA, LEMON PEPPER

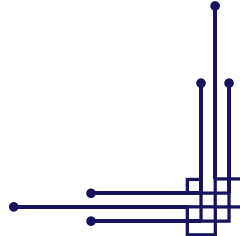
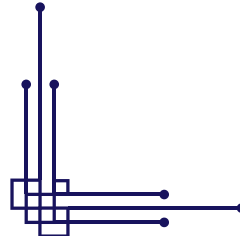
ROAST NEW SEASON POTATOES, ROSEMARY

BROWN BUTTER MASH POTATO

STEAMED BROCCOLI, GARLIC, LEMON, PARMESAN

ROCKET, PEAR & PECORINO SALAD

SPANISH STYLE MUSHROOMS, SMOKED PAPRIKA & ONION



DESSERT

MANGO CURD TART 19

whipped white chocolate ganache, lemon balm

'MELBA ' 19

vanilla poached peach, almond sponge, raspberry coulis

PAVLOVA 19

summer fruits & berries, passionfruit, raspberry sorbet

MILK CHOCOLATE DELICE 19

candied macadamia nuts, espresso gelato

CHEESE PLATTER 26

three cheeses, grapes, quince

