

HARBOUR DINING ROOM

ENTREÉS

CHAR GRILLED OCTOPUS \$25

parsley emulsion, nduja dressing

OCEAN TROUT TARTARE \$20

avocado, potato pikelets, pickled baby cucumber

KANGAROO TATAKI \$20

ginger ponzu, garlic crisps, truffle mayonnaise

BURRATA \$22

Youtiao doughnut, black vinegar dressing, crisp chilli, garlic chives

MAINS

BBQ BARRAMUNDI \$38

tamarind, butternut squash, crispy shallots

PORK CUTLET \$36

panko crumbed, 'nduja spiced cabbage, chive oil

ROAST BUTTERNUT PUMPKIN \$30

coconut braised red lentils, coriander yogurt

ROAST DUCK BREAST \$45

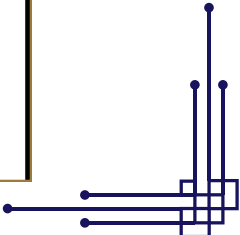
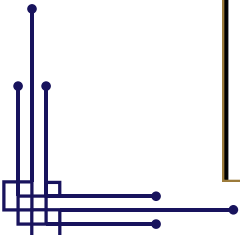
sweet potato & rhubarb jam

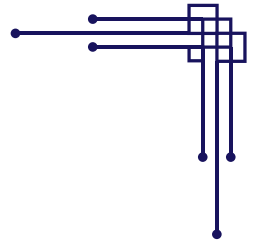
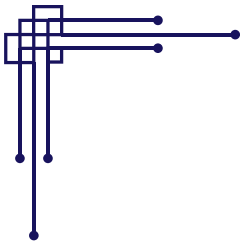
250GR MB2+ SCOTCH FILLET \$55

or

200GR WAGYU MB4+ TENDERLOIN \$70

sauteed shimeji mushroom, sauce Diane





SIDES \$11

CHIPS, SMOKED PAPRIKA, LEMON PEPPER

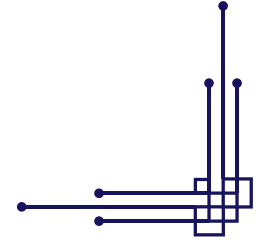
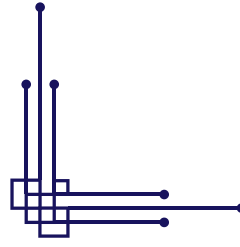
WEDGES, SOUR CREAM, SWEET CHILLI SAUCE

WOK FRIED BROCCOLI, GINGER, MISO

BROWN BUTTER MASH POTATO

HOUSE SALAD, CHARDONNAY VINAIGRETTE

ROAST BUTTON MUSHROOMS, CRISP QUINOA, DILL



DESSERT

STRAWBERRY SOUFFLE \$18

honeycomb ice cream, strawberry salad

DARK CHOCOLATE TART \$18

creme fraiche

SEASONAL FRUIT TART TATIN \$18

cinnamon ice cream, sugar tuile

CHEESE PLATTER \$26

three cheeses, grapes, quince





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SPECIALS

SOUP

SPLIT PEA AND HAM HOCK \$20

sour cream, garlic croutons

ENTREE

SYDNEY ROCK OYSTERS \$36

Japanese dressing

TWICE BAKED GRUYERE SOUFFLE \$18

cauliflower truffle cream, chervil

MAINS

GRILLED SNAPPER FILLET \$40

ginger & shallot, dashi butter, XO sauce, asian greens

BAKED POTATO GNOCCHI \$27

baby artichoke, pesto, spinach

DESSERT

PAIN PERDU \$18

roast pineapple, coconut gelato