

HARBOUR DINING ROOM

ENTREÉS

SYDNEY ROCK OYSTERS (6) \$36

Japanese dressing

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

GRILLED SNAPPER FILLET \$40

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

PORK CUTLET \$36

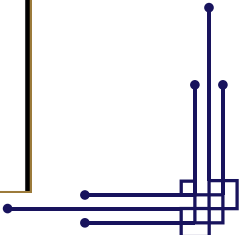
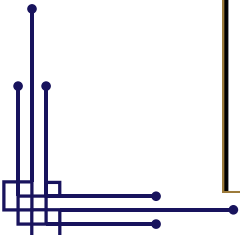
panko crumbed, 'nduja spiced cabbage, chive oil

BAKED POTATO GNOCCHI \$28

asparagus, roast tomato, pesto, spinach

ROAST DUCK BREAST \$45

sweet potato & rhubarb jam

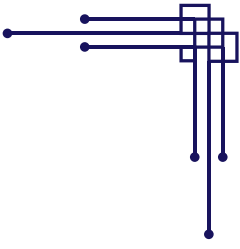
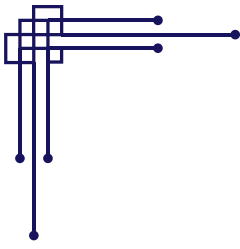


250GR MB2+ SCOTCH FILLET \$55

or

200GR WAGYU MB4+ TENDERLOIN \$70

sauteed shimeji mushroom, sauce Diane



SIDES \$11

CHIPS, SMOKED PAPRIKA, LEMON PEPPER

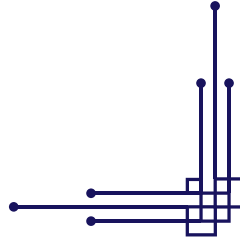
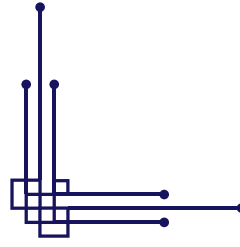
WEDGES, SOUR CREAM, SWEET CHILLI SAUCE

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





HARBOUR DINING ROOM

SPECIALS

‘BATTLE OF WATERLOO’ WEEK

SOUP

MULLIGATAWNY \$18

lentils, coconut, curry spice

ENTREE

EGGPLANT ‘NAPOLEON’ \$18

mozzarella, charred capsicum, tomato

HAM HOCK & PISTACHIO TERRINE \$18

pickles, dijon dressing

MAINS

CHICKEN MARENGO \$45

langoustine, mushroom

BEEF WELLINGTON \$65

heritage carrots

DESSERT

MILLE-FEUILLE \$18

blackberries, honeycomb, lemon gel



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DESSERT

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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

COFFEE BY LAVAZZA \$5.5

DILMAH TEA \$7

English Breakfast, Earl Grey, Peppermint,
Green, Camomile, Lemongrass & Ginger

CELEBRATION & AFTER DINNER DRINKS

PLEASE TURN OVER