

HARBOUR DINING ROOM

ENTREÉS

SYDNEY ROCK OYSTERS (6) \$36

Japanese dressing

CHAR-GRILLED OCTOPUS \$25

parsley emulsion, nduja dressing

INDIAN SPICED SPANNER CRAB & PRAWN CAKE \$25

tomato chutney, crushed cucumber salad

CHICKEN & HAM HOCK TERRINE \$20

baby artichoke salad, soft quail egg, piccalilli

BURRATA, ORANGE & POMEGRANATE SALAD, \$25

toasted pistachio, crisp lebanese bread

MAINS

BAKED QUEENSLAND GROUPER \$45

cherry tomato, kalamata olives, capers, skordalia

TWICE COOKED CRISPY PORK BELLY \$36

morcilla sausage, cannellini beans, apple, mustard gel

BAKED POTATO GNOCCHI \$28

asparagus, roast tomato, pesto, spinach

ROAST DUCK BREAST \$45

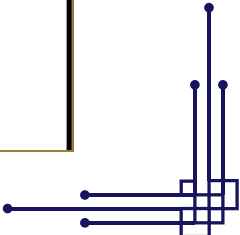
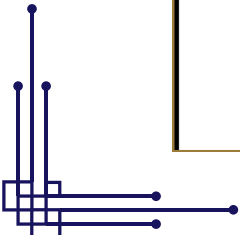
sweet potato & rhubarb jam

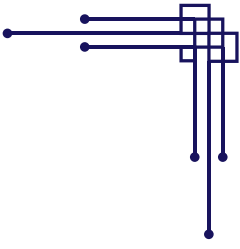
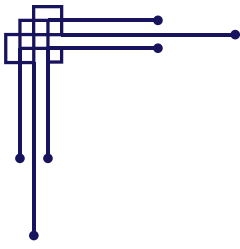
250GR MB2+ SCOTCH FILLET \$55

or

200GR WAGYU MB4+ TENDERLOIN \$70

sauteed shimeji mushroom, sauce Diane





SIDES \$11

CHIPS, SMOKED PAPRIKA, LEMON PEPPER

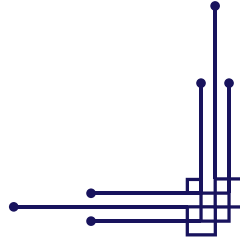
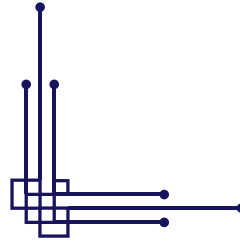
WEDGES, SOUR CREAM, SWEET CHILLI SAUCE

STIR FRIED GREEN BEANS, GARLIC & GINGER

BROWN BUTTER MASH POTATO

ROCKET, PEAR & PECORINO SALAD

SPANISH STYLE MUSHROOMS, SMOKED PAPRIKA & ONION



DESSERT

BLACKCURRANT & WHITE CHOCOLATE SOUFFLE \$18

vanilla bean ice cream

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

'OTTOLENGHI' SPICED CAULIFLOWER \$17

mustard croutons

ENTREE

CRISP POLENTA & CORN FRIES \$18

Turkish ezme salad, walnuts, labneh

'PRAWN COCKTAIL' \$28

Queensland tiger prawns, pea puree, chipotle mayonnaise

MAINS

ROAST EGGPLANT \$35

butter beans, chilli pesto, yoghurt, herb salad

BAKED MONKFISH \$38

caramelised parsnip puree, sugarloaf cabbage, shallot butter

DESSERT

'PAVLOVA' \$18

lemon curd, berries, passionfruit