



# 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

EGGPLANT 'NAPOLEON' \$18

tomato, charred capsicum, mozzarella

## 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



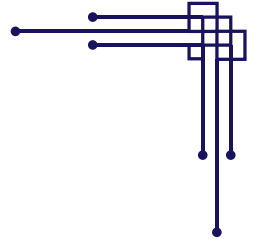
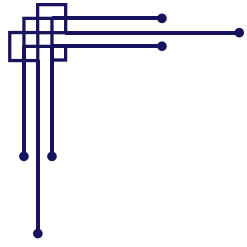
250GR MB2+ SCOTCH FILLET \$55

or

200GR WAGYU MB4+ TENDERLOIN \$70

sautéed shimeji mushroom, sauce Diane





## SIDES \$11

CHIPS, SMOKED PAPRIKA, LEMON PEPPER

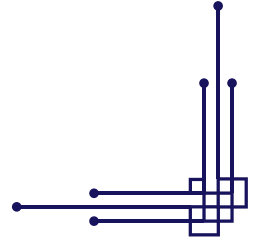
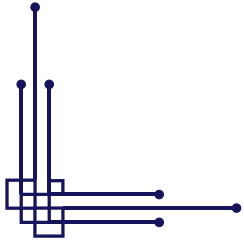
WEDGES, SOUR CREAM, SWEET CHILLI SAUCE

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

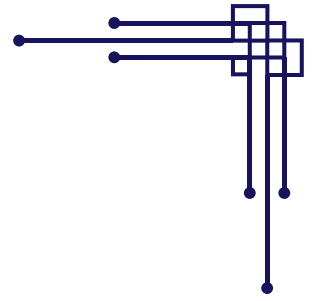
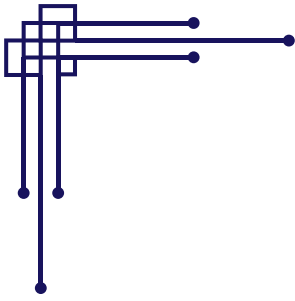
SEASONAL FRUIT TART TATIN \$18

cinnamon ice cream, sugar tuile

CHEESE PLATTER \$26

three cheeses, grapes, quince





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## SPECIALS

### 'CHRISTMAS IN JULY'

#### SOUP

CREAM OF CELERIAC \$20

hazelnuts, Australian truffle

#### ENTREE

BEETROOT & TREACLE CURED SALMON

salmon pate, lemon gel, radish

ZUCCHINI FLOWERS \$18

spiced brown rice, tomato, labneh

#### MAINS

HERB CRUSTED RACK OF LAMB \$65

glazed baby vegetables, truffle jus

MUSHROOM & THREE CHEESE GALETTE \$35

leek fondue, sage

#### DESSERT

' BOMBE ALASKA ' \$20

pistachio ice cream, chocolate brownie

