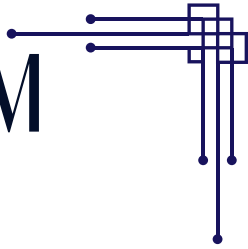


HARBOUR DINING ROOM



ENTREÉS

SYDNEY ROCK OYSTERS (6) 36

'Bloody Mary' dressing

SCALLOP & PRAWN KATAIFI DUMPLING 25

Sriracha aioli, pickled daikon, Asian herb salad

KINGFISH CEVICHE 26

avocado, ruby grapefruit, crisp spiced quinoa, baby coriander

SAN DANIELE PROSCUITTO & COMPRESSED ROCKMELON 25

whipped ricotta, elderflower syrup

FALAFEL CRUSTED SCOTCH EGG 22

smoked hummus, pickled baby Spring vegetables, herb oil

MAINS

CONFIT SALMON FILLET 45

cucumber, wakame, trout roe, champagne beurre blanc

CHARRED LAMB SHOULDER 40

miso corn, mojo verde, pickled shallots

ROAST EGGPLANT 28

spiced tofu, shirazi salad, labneh tahini dressing

BBQ SPATCHCOCK 42

tabbouleh salad, lemon pepper, pickles, zhug sauce

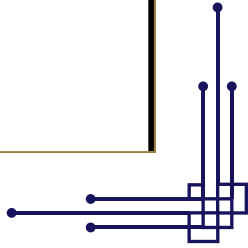
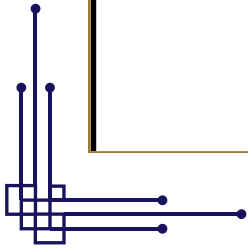
STEAK

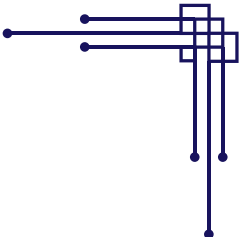
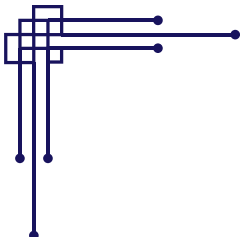
250GR MB2+ 'PINNACLE' SIRLOIN 55

or

200G MB2+ 'PINNACLE' EYE FILLET 70

baked field mushrooms, charred leek, red wine jus





SIDES 11

ROAST NEW SEASON POTATOES, ROSEMARY

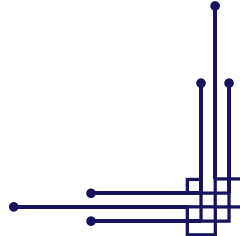
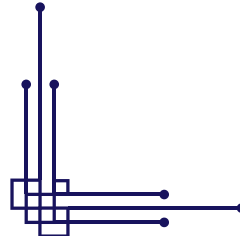
CHIPS, SMOKED PAPRIKA, LEMON PEPPER

BROWN BUTTER MASH POTATO

STEAMED BROCCOLI, GARLIC, LEMMON, PARMESAN

ROCKET, PEAR & PECORINO SALAD

SPANISH STYLE MUSHROOMS, SMOKED PAPRIKA & ONION



DESSERT

CREME CARAMEL 18

blood orange, Grand Marnier 'Suzette' sauce

TIRAMISU 18

white chocolate, mascarpone mousse, Dutch cocoa

PAVLOVA 18

lemon curd, fresh berries, passionfruit, raspberry sorbet

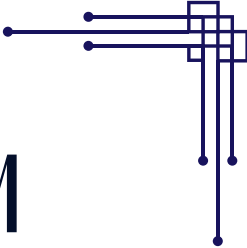
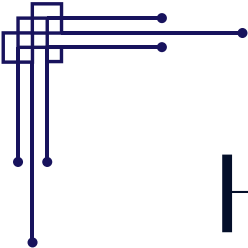
NEW YORK CHEESECAKE 18

macadamia nut crust, fresh mango

CHEESE PLATTER 26

three cheeses, grapes, quince





HARBOUR DINING ROOM

OCTOBER HARVEST LUNCH MENU

2 COURSE SET MENU 55

ENTREÉS

POACHED CHICKEN SPRING GREENS SALAD

sugar snaps, peas, herb salad, buttermilk dressing

WOK FRIED MUSSELS

kipfler potato, chorizo butter, preserved lemon, parsley

MAINS

PAN SEARED BARRAMUNDI

leek cream, crisp okra bites, saffron chilli oil

CRISP PORK BELLY

black rice, broad beans, tomato cucumber relish

SIDES 11

NEW SEASON ROAST POTATOES, ROSEMARY

CHIPS, SMOKED PAPRIKA, LEMON PEPPER

BROWN BUTTER MASH POTATO

STEAMED BROCCOLI, GARLIC, LEMON, PARMESAN

ROCKET, PEAR & PECORINO SALAD

SPANISH STYLE MUSHROOMS, SMOKED PAPRIKA & ONION

