

HARBOUR DINING ROOM

SOUP

PEA & BROCCOLI \$18

garlic croutons

ENTREÉS

SYDNEY ROCK OYSTERS (6) \$36

'bloody mary' dressing

CHAR-GRILLED OCTOPUS \$25

gochujang dressing, lemon mayonnaise, shallots, shiso leaf

SPANNER CRAB & PRAWN CAKE \$25

tomato & cucumber tartare, 'old bay' buttermilk dressing

DUCK LIVER PATE \$22

fig & onion jam, toasted brioche, green elk

BURRATA \$25

roast capsicum & almond romesco, pickled padrone, basil oil

MAINS

CHAR-GRILLED SWORDFISH \$42

capsicum peperonata, anchovy butter, watercress

TWICE COOKED CRISPY PORK BELLY \$36

morcilla sausage, cannellini beans, apple, mustard gel

ROAST ONION TARTE TATIN \$28

warm beetroot & caper salad, fennel & mustard sauce

BABY CHICKEN \$42

tabbouleh salad, lemon pepper, pickles, zhug sauce

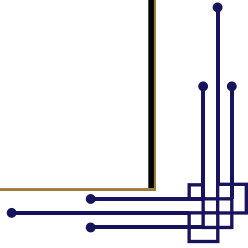
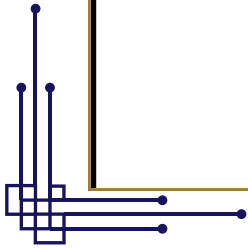
STEAK

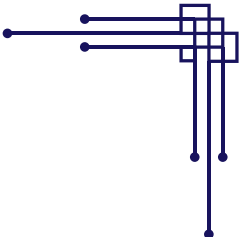
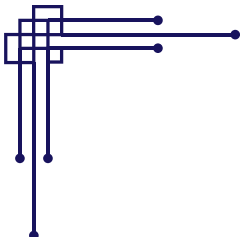
250GR MB2+ 'PINNACLE' SIRLOIN \$55

or

200G MB4+ 'PINNACLE' EYE FILLET \$70

baked field mushrooms, charred leek, red wine jus





SIDES \$11

CHIPS, SMOKED PAPRIKA, LEMON PEPPER

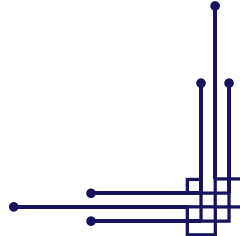
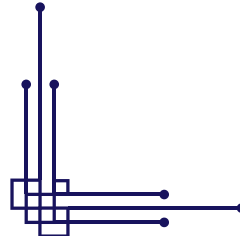
WEDGES, SOUR CREAM, SWEET CHILLI SAUCE

STIR FRIED GREEN BEANS, GARLIC & GINGER

BROWN BUTTER MASH POTATO

ROCKET, PEAR & PECORINO SALAD

SPANISH STYLE MUSHROOMS, SMOKED PAPRIKA & ONION



DESSERT

MORELLO CHERRY SOUFLE \$18

chocolate gelato

DARK CHOCOLATE TART \$18

raspberries, creme fraiche

'PAVLOVA' \$18

lemon curd, fresh berries, passionfruit, raspberry sorbet

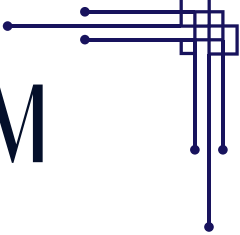
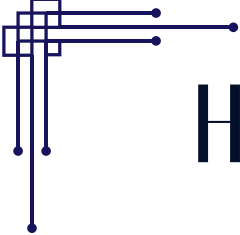
RUM BABA \$18

raisin ice cream

CHEESE PLATTER \$26

three cheeses, grapes, quince





HARBOUR DINING ROOM

EXPRESS LUNCH

\$55 2 COURSES SET MENU

ENTREÉS

BEETROOT

salt baked, blood orange, witlof salad, sheep's milk cheese

CURED SALMON

black pepper cured, radish, chives, preserved lemon & fennel

DUCK LIVER PATE

fig & onion jam, toasted brioche, green elk

MAINS

BEEF OYSTER BLADE

slow cooked, caramelised cauliflower puree, sourdough crumbs

BARRAMUNDI

tandoori spiced fillet, warm eggplant chutney, charred baby gem

PUMPKIN PASTA

pumpkin and fontina rotolo pasta, porcini mushrooms, crispy sage, spinach puree

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