





Starters

Garlic Bread	7
Confit Garlic Chives	
Cheese Garlic Bread	8
Mozzarella Parmesan Chive	
Bruschetta	10
Tomato Basil Charred Ciabatta	
Baked Sourdough Loaf	8
Olive Oil Balsamic	
Trio of Dips	10
Babaganoush Tzatziki Hummus Pita Bread Sourdough	
Sydney Rock Oysters 	½ Doz 21 Doz 33
Natural, Kilpatrick or Mornay	

Entrees

King Prawn Open Ravioli	22 28
Chilli Spinach Garlic Citrus Butter	
Seared Scallops and Pork Belly 	24
Pine nuts Mushrooms Cauliflower Cream	
Truffled Parsnip Soup  	16
Lardons Hazlenuts Garlic Truffle oil	
Salt and Pepper Calamari  upon req	20
Pickled Radish Fennel Zucchini Lemon Mayonnaise	
Pan Fried Gnocchi 	18 24
In House Semi Dried Tomatoes Feta Basil Kalamata Olives White Wine Cream Reduction	



HARRINGTONS
bar + grill



Indicates Gluten Free
















Indicates Vegetarian



Please ask our friendly Staff for today's specials



Side Dishes

Truffle Fries 	9
Twice Cooked Aioli Parmesan	
Paris Mash 	9
Garlic Olive Oil	
Sautéed Field Mushrooms  	9
Tarragon Kale Roasted Cherry Tomatoes Olive Oil	
Roasted Sweet Potato 	9
Dukkha Almonds Yoghurt	
Cajun Crusted Shallow Fried Potatoes  	9
Spinach Semi-dried Tomatoes Roasted Red Onion Toasted Pine Nuts	
Spring Vegetables  	9
Broccoli Cauliflower Dutch Carrots Beans Garlic Butter	
<u>Salads</u>	
Add Chicken or Smoked Salmon	8
Classic Caesar Salad  upon req	16
Spec Caesar Dressing Parmesan Croutons Bacon	
Rocket Pear and Parmesan 	18
Balsamic Glaze Pine Nuts Baby Herbs	
Greek Salad   upon req	14
Cherry Tomatoes Spanish onion Olives Cucumber Feta	

Grill

All of our grill items are served with Green Beans and your choice of a side of Mash Potato or Steakhouse Chips & choice of any sauce.

Add 2 King Prawns to your steak for \$10

300g Rump Fillet 30

MBS2+ | Grasslands

300g Black Angus Scotch Fillet 39

MBS3+ | Jacks Creek

300g Eye Fillet 44

MBS2+ | Riverine

450g T-Bone 40

MBS3+ | Brooklyn Valley

500g Prime Rib 49

Dry Aged Beef | Bone In

Slow Cooked Baby Pork Ribs 50

Sauces and Condiments  2

Red Wine Jus | Peppercorn | White Garlic Sauce | Exotic Mushroom | Seeded Mustard and Sherry | Béarnaise | Traditional Gravy



HARRINGTONS

bar + grill

Light Meals

Harringtons Wagyu Beef Burger 22


Grilled Onions | Swiss cheese | Tomato | House BBQ Sauce | Pickles

Harringtons Beef Fillet Steak Sandwich 22

Toasted Turkish Bread | Tomato Relish | Crisp Cos Lettuce | Truffle Fries

Chargrilled Chicken Burger 20

Brie Cheese | Spanish onion | Aioli | Roasted Peppers | Cos Lettuce | Truffle Fries

The above items can be GF by replacing the bun with GF bread or removing the bun entirely 

Beer Battered Fish and Chips 24

Beer Battered Flathead Fillets | Beer Battered Chips | Tartare Sauce | Green Salad

300g Chicken Breast Schnitzel 24

Panko Crumb | Free Range | Green Salad | Beer Battered Chips

Main Courses

Pan Fried Cone Bay Barramundi  36

Thai Spiced Jam | Basil and Parmesan Risotto | Toasted Almonds | Katifi Pastry

12hr Chargrilled Beef Wellington 30

Exotic Mushrooms | Port Glaze | Truffled Mash

Slow Braised Lamb Shoulder Open Pie 30

Semi dried Tomatoes | Red Onion | Spinach | Lamb Jus | Puff Pastry

Pistachio Crusted Tasmanian Salmon  36

Chorizo Crumb | Shaved Fennel | Roasted Jerusalem Artichoke | Shallot Confit

Vanilla and Cardamom Pork Tenderloin  32

Baby Vegetables | Spiced Apple Glaze | Fennel Seed Oil

Prosciutto Wrapped Chicken Roulade 29

Confit Garlic | Feta | Truss Tomatoes | Potato Fondant | Sherry Reduction

Harrington Seafood Platter for 2  upon req 80

Seared Scallops | Pan Fried Tasmanian Salmon | Cone Bay Barramundi | Freshly Shucked Natural Oysters | Salt & Pepper Squid | Barbecued Prawns | Smoked Salmon | Sweet Potato Fries |