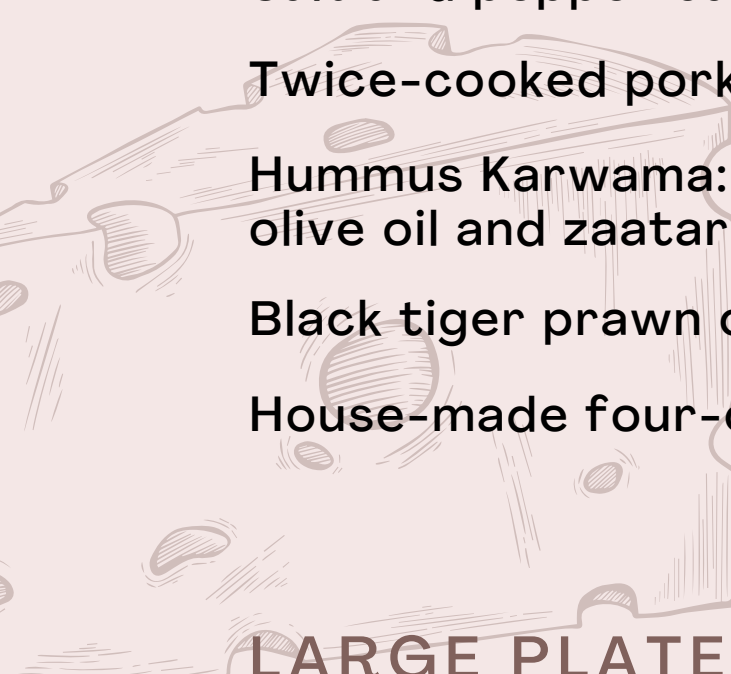


# HARRINGTONS

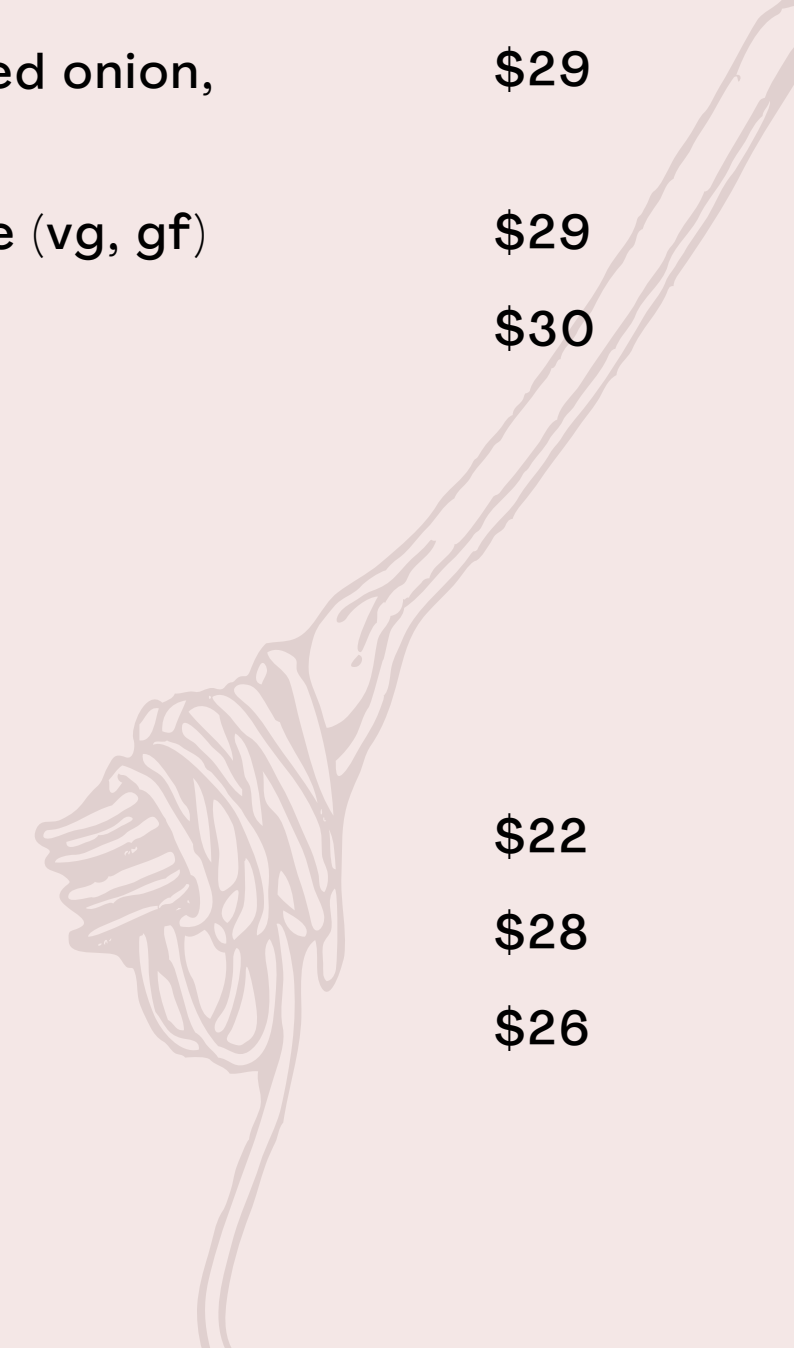
BAR & GRILL

## SMALL PLATES



Warm infinity bakery sourdough cob with creamy gorgonzola and confit shallot dip	\$16
Grilled Turkish bread, confit garlic, herbs and butter (v)	\$12
Bruschetta, chargrilled ciabatta, tomato, buffalo mozzarella, basil and extra virgin olive oil (v)	\$14
Salt and pepper calamari with chipotle mayonnaise and lemon (gf)	\$22
Twice-cooked pork belly, braised lentils, pickled fennel, burnt apple and jus (df, gf)	\$26
Hummus Karwama: house hummus, spiced lamb, double smoked paprika, pine nuts, extra virgin olive oil and zaatar bread (df)	\$25
Black tiger prawn cutlets, pan fried with garlic, roused tomato sauce and grilled bread	\$25
House-made four-cheese arancini with aioli	\$21

## LARGE PLATES



Grilled barramundi with mashed potato and greens, tomato and basil salsa	\$38
Roasted chicken breast, seasonal greens, mushroom risotto and creamy chicken sauce	\$36
Crispy skin Atlantic salmon fillet with parsnip purée and broccolini	\$38
Beer battered fish fillet with chips, house-made tartare and lemon	\$30
Harrington Wagyu Burger with chips: wagyu patty, oak lettuce, tomato, caramelised onion, beetroot relish and burger cheese in a potato bun	\$29
Slow-roasted cauliflower, almond miso sauce, roasted baby carrots and crispy kale (vg, gf)	\$29
200gm parmesan and herb crumbed chicken schnitzel with chips, mixed leaves and choice of sauce	\$30

## PASTA

Authentic Italian Linguine with choice of sauce:

Roasted tomato and basil sauce with shaved Grana Padano (v)	\$22
Prawn, mussel, calamari, chilli tomato and cream sauce	\$28
House-made bolognese with shaved Grana Padano	\$26

*Gluten-free pasta option available with \$4 top-up*

(V) VEGETARIAN (VG) VEGAN (GF) GLUTEN-FREE (DF) DAIRY-FREE

# HARRINGTONS

BAR & GRILL

## FROM THE GRILL

All served with roasted butternut pumpkin and broccolini

300gm Riverine rump steak \$32

300gm pinnacle striploin MBS2+ \$49

*Choice of one sauce: gravy, peppercorn, red wine jus or mushroom sauce*

*Add three tiger prawns cutlets to any grill item for \$12 top-up*

## SIDES

Chips with garlic mayo (df) \$10

Mashed potato \$12

Greek salad: roma tomato, cucumber, olives, feta cheese and spanish onion with lemon and oregano dressing (v) \$14

Mixed leaf salad, tomato, cucumber and house dressing (v, vg, gf, df) \$10

## KIDS PLATE

*(12 years and under, includes one scoop of ice-cream with chocolate sauce)*

Fish and chips

100gm chicken schnitzel and chips with ketchup

Pasta with choice of sauce:

Bolognese

Napolitano

Tossed in butter and parmesan

## DESSERT

Vanilla panna cotta with berry compote and almond tuille \$15

Passion fruit curd with burnt Italian meringue tart and vanilla Chantilly \$17

Selection of gelato and sorbet with biscotti \$12

Affogato: vanilla ice-cream with a shot of espresso \$12

*Add Frangelico with \$10 top-up*



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