



# HARBOUR DINING ROOM



## ENTREÉS

### ROAST SCALLOPS \$27

corn purée, chipotle butter, baby cress

### KINGFISH CRUDO \$20

grapefruit, buttermilk dressing, crispy rice paper

### SPANNER CRAB & PRAWN \$27

cucumber kohlrabi, radish, mint, chilli & lime dressing

### BEEF TARTARE \$20

korean dressing, burnt onion, crispy seaweed, yolk emulsion

### BURRATA \$22

Youtiao doughnut, black vinegar dressing, crisp chilli, garlic chives

### SPINACH & RICOTTA TORTELLINI \$20

fresh basil, vodka sugo rosa sauce

## MAINS

### BBQ BABY BARRAMUNDI \$35

tamarind, butternut squash, crispy shallots

### WHOLE FLOUNDER ' MEUNIERE ' \$50

sautéed spinach, brown butter, caper & lemon sauce

### PORCHETTA \$38

rolled pork belly, fig, rosemary & fennel seed stuffing, salsa verde

### GRILLED LAMB CUTLETS \$50

merguez stuffing, zucchini baba ghanoush, pomegranate

### BAKED EGGPLANT \$22

pearl barley & spice filling, shakshuka sauce, tahini

### GRILLED BABY CHICKEN \$45

Pedro Ximenez & raisin salsa, braised chicory

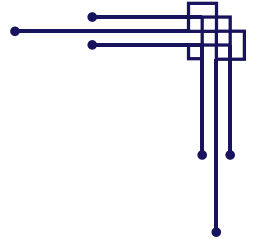
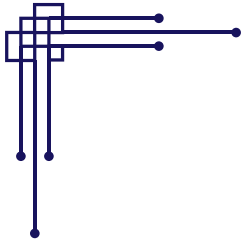
### WAGYU RUMP MB2+ \$46

or

### WAGYU MB5+ STRIPLOIN 300GR \$89

asparagus, roasted baby onions, green peppercorn sauce





## SIDES

\$11 EACH

CHIPS, SMOKED PAPRIKA, LEMON PEPPER

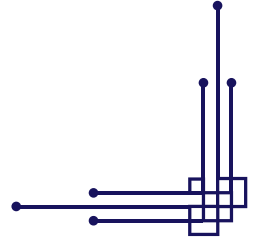
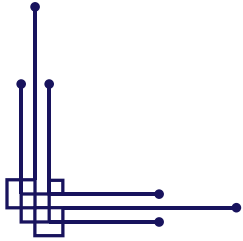
WEDGES, SOUR CREAM, SWEET CHILLI SAUCE

STEAMED VEGETABLES

BUTTERED MASH POTATO

MIXED AUTUMN SALAD, RASPBERRY VINAIGRETTE

PANFRIED FOREST MUSHROOMS



## DESSERT

BANOFFEE SOUFFLE \$18

mars bar ice cream, biscuit crumbs

CHOCOLATE PANNA COTTA \$18

bourbon poached pear

SEASONAL FRUIT TART TATIN \$18

cinnamon ice cream, sugar tuile

TOASTED ITALIAN MERINGUE \$18

watermelon and strawberry salad, raspberry sorbet

CHEESE PLATTER \$26

three cheeses, grapes, quince, lavosh