

HARBOUR DINING ROOM

SUMMER HOLIDAY MENU

ENTREÉS

SYDNEY ROCK OYSTERS (6) 36

'Bloody Mary' dressing

CRAB & PRAWN SALAD 26

yuzu gel, avocado, fennel cress

SAN DANIELE PROSCUITTO & COMPRESSED ROCKMELON 25

whipped ricotta, elderflower syrup

BEETROOT TARTARE SHORT CRUST TART 22

fresh fig, candied pecan, goats cheese

MAINS

BAKED SNAPPER FILLET 40

char-grilled zucchini, tomato, lemon dressing, pesto

POTATO GNOCCHI 28

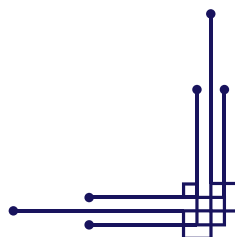
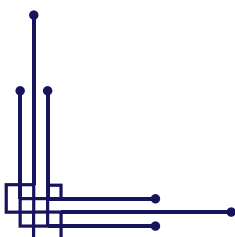
roast heritage tomato, buffalo mozzarella, capsicum sauce

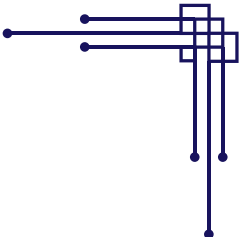
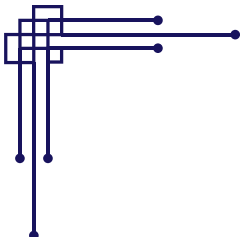
ROAST CORNFED CHICKEN BREAST 32

pumpkin puree, broccolini, truffle jus

GRILLED WAGYU RUMP 40

buttered mash, asparagus, charred baby onion, peppercorn jus





SIDES 11

ROAST NEW SEASON POTATOES, ROSEMARY

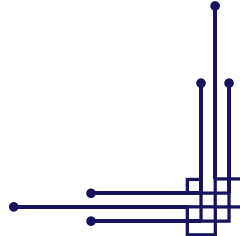
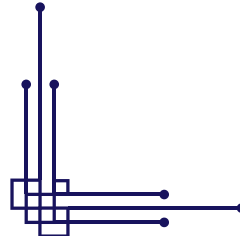
CHIPS, SMOKED PAPRIKA, LEMON PEPPER

BROWN BUTTER MASH POTATO

STEAMED BROCCOLI, GARLIC, LEMON, PARMESAN

ROCKET, PEAR & PECORINO SALAD

SPANISH STYLE MUSHROOMS, SMOKED PAPRIKA & ONION



DESSERT

PEACH TARTE TATIN 18

vanilla ice cream, sugar tuile

WHITE CHOCOLATE TIRAMISU 18

espresso gelato, Dutch cocoa

PAVLOVA 18

summer fruits, lemon curd, chantilly cream

CHEESE PLATTER 26

three cheeses, grapes, quince paste

