

HARBOUR DINING ROOM

ENTREÉS

COFFS HARBOUR PACIFIC OYSTERS (6) 38

eschalot vinaigrette, lemon

HONEY BAKED HALOUMI 22

fresh fig, sun-dried tomato tapenade

YELLOWFIN TUNA TARTARE 28

avocado, Bloody Mary gel, tapioca crisp

BAKED SCALLOP 'MORNAY' 27

zucchini, corn, gruyere, charred lemon, crisp leek

MAINS

BAKED POTATO GNOCCHI 32

Gorgonzola Dolce, candied walnuts, Swiss chard

MARKET FISH OF THE DAY 42

truffled baby mushrooms, caramelised cauliflower, roast hazelnuts

ROSEMARY & FENNEL SEED PORK CHOP 38

Parmesan polenta, spinach, lemon, caper & chive salsa

ROAST DUCK BREAST 45

beetroot, plum, cavolo nero, honey & lavender glaze

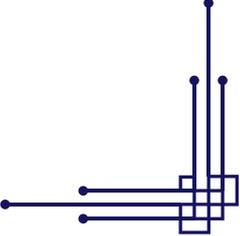
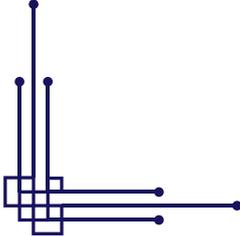
STEAKS

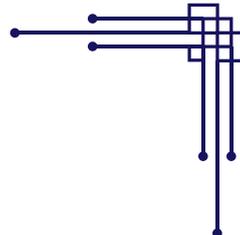
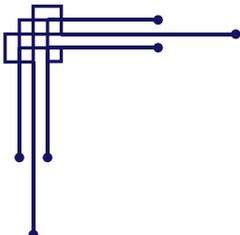
BONE IN 350GR SIRLOIN 48

OR

'PINNACLE' 200GR TENDERLOIN 75

roast truss tomato, charred baby onion, red wine jus





SIDES 11

CHIPS, SMOKED PAPRIKA, LEMON PEPPER

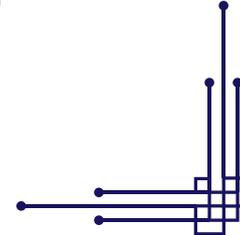
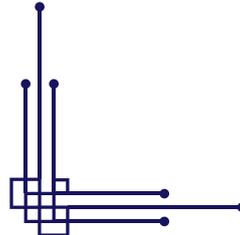
ROAST NEW SEASON POTATOES, ROSEMARY

BROWN BUTTER MASH POTATO

STEAMED BROCCOLI, GARLIC, LEMON, PARMESAN

ROCKET, PEAR & PECORINO SALAD

SPANISH STYLE MUSHROOMS, SMOKED PAPRIKA & ONION



DESSERT

BANOFFEE PUDDING 19

dolce de leche, mascarpone, walnut praline

'MELBA' 19

vanilla poached peach, almond sponge, raspberry coulis

PAVLOVA 19

summer fruits & berries, passionfruit, raspberry sorbet

DARK CHOCOLATE TART 19

gingernut biscuit, pistachio praline

CHEESE PLATTER 26

three cheeses, grapes, quince





HARBOUR DINING ROOM

WEEKLY SPECIALS

ENTRÉES

HERITAGE BEETROOT CARPACCIO 20

cashew honey hummus, baby watercress

CHAR-GRILLED OCTOPUS 26

ajo blanco, orange, smoked paprika, fennel cress

MAINS

CAULIFLOWER STEAK 32

romesco , padrone pepper, almonds, seasonal greens

SPANISH MUSSELS & SHOESTRING FRIES 38

Nduja butter, celery, oregano

DESSERT

DARK CHOCOLATE TART 19

gingernut biscuit, pistachio praline