



HARRINGTONS

bar + grill

Breads

Baked Bread	\$3
Garlic Bread	\$5
Herb Bread	\$5

Starters

Bruschetta	\$7
Soup of the Day	\$7
Garlic Mushroom	\$10
Prawn Cocktail	\$12
Salt & Pepper Calamari	\$14
Garlic Prawns	\$14
South African Sausage with Mash	\$15

Burgers

Harrington Burger with Chips <i>Our signature burger. 150g of succulent 100% grain fed, prime beef, flame grilled and served with Harringtons special sauce, crispy lettuce, tomato, beetroot and aged English cheddar.</i>	\$15
Harringtons Triple Cheese Burger <i>The Harrington Burger with brie, aged English cheddar and blue cheese</i>	\$20
Chicken & Mushroom Burger with Chips	\$12
Veggie Burger with Chips	\$12

Salads

Caesar Salad	\$11
Rocket, Pear & Parmesan Salad	\$12
Greek Salad	\$12
with Chicken extra	\$4
with Smoked Salmon extra	\$6

Pastas

Spaghetti with Meatballs	\$15
Linguini with Bocconcini Rich Tomato Basil Sauce	\$14
Penne with Chicken, Mushroom & a Creamy White Wine Sauce	\$14

At Harringtons Bar & Grill, we pride ourselves on sourcing only the highest grade local produce. All our steaks are dry aged for a minimum of 28 days to enhance flavour and tenderness.

All our grill selection is served with either chips or baked potato with sour cream & chives and steaks with your choice of mushroom, pepper, diane or garlic sauce.

Grill

Rump Steak \$19 (350g) \$38 (750g) \$47 (1kg) <i>A leaner cut, the rump has firm texture and a great flavour.</i>	
Fillet Steak \$34 (300g) <i>Also called fillet mignon or eye fillet, this is one of the prime tender cuts of meat.</i>	
Rib Eye Steak on the Bone \$38 (500g) <i>Grain fed, prime rib on the bone and full of flavour</i>	
T-Bone Steak \$34 (500g) <i>A cross section of fillet and strip loin, the T-bone combines two high quality cuts with the bone making it even juicier.</i>	
New York Steak \$29 (300g) <i>Well marbled with a firm texture this is one of the most tender cuts.</i>	

Rack of Lamb \$35 <i>5 juicy milk fed lamb cutlets.</i>	
Slow Roasted Lamb Shoulder \$24 <i>Deboned lamb shoulder, marinated with mixed herbs. Rolled and slow braised for six hours.</i>	
Pork Ribs \$21 (½ rack) \$37 (full rack) <i>Classic American style rack of pork ribs, basted with smoky barbeque sauce.</i>	
Palm Sugar Pork Chops \$23 <i>2 slow roasted pork chops, glazed with palm sugar and lime.</i>	
Chicken Schnitzel \$16 <i>Chicken breast lightly crumbed and shallow fried.</i>	
Lemon Rosemary Grilled Chicken \$22 <i>Whole butterflied spring chicken, marinated in olive oil, rosemary and garlic.</i>	

Cooking Methods

Blue - Sealed on the outside while steak is at room temperature.	Medium - Predominantly grey with a pink centre.
Rare - Cooked for approximately two minutes on each side, still very bloody.	Medium Well - Grey from edge to edge with slight pink centre.
Medium Rare - Maintains a medium red strip in the centre with grey edges.	Well Done - Very firm with little juice, grey throughout.

Beer Battered Fish & Chips	\$19
<i>Served with homemade tartare sauce.</i>	

Grilled Barramundi	\$25
<i>Boneless Barramundi Fillet, marinated in parsley and olive oil then grilled until golden.</i>	

Mixed Grill	\$45
<i>Combination of a 200g fillet steak, 1 South African sausage, ½ rack of pork ribs and a cut of slow roasted lamb shoulder.</i>	

Chicken & ½ Rack of Pork Ribs	\$36
<i>Half a lemon rosemary spring chicken and a ½ rack of pork ribs.</i>	

Rump Steak & ½ Rack of Pork Ribs	\$39
<i>350g rump steak seasoned with cracked pepper and sea salt and a ½ rack of pork ribs.</i>	

Sides \$6

Steamed Vegetables	
Chips	
Mash Potato	
Potato Wedges with Sweet Chilli Sauce & Sour Cream	
Mixed Garden Salad	
Sauteed Mushrooms	

Kids \$15

<i>Comes with a drink & ice cream.</i>	
Penne Napolitana with Meatballs	
Grilled Chicken with Garden Salad	
Fish & Chips	
Mini Harrington Burger with Chips	
Mini Steak and Chips (150g Rump Steak)	