

CASUAL SUNDAYS

PLEASE ORDER AT THE BAR

BREADS & MEZZE

Garlic Turkish Bread (V) 7

Baked Sourdough (V) 8

Baked Sourdough with extra virgin olive oil and balsamic reduction.

Bruschetta (V) 10

Fresh avocado, diced pumpkin and roasted Spanish onion, topped with Persian feta

Mezze (V) 15

Selection of tzatziki, hummus, baba ghanoush and Kalamata olives.

Served with sundried tomatoes, tabouleh, grilled pitta bread and Turkish slices.

LIGHT MEALS

Lamb Kofta 16

Lamb minced and marinated in fresh garlic, herbs and pastry puffs. Served grilled with mint yoghurt and garnished with pomegranate.

Chicken Souvlaki 16

Chicken thigh fillets marinated in lemon, rosemary olive oil & garlic. Served grilled on toasted pitta

Bread with tzatziki and garden salad.

Garden Salad (GF)(V) 12

with chardonnay vinaigrette

Caesar Salad 15

with bacon, crispy Turkish bread and traditional dressing

Rump Steak (350g) 27

Grain fed. 100% certified angus prime steak. A leaner cut with a great flavour. This is a traditional favourite.

Eye Fillet Steak (250g) 37

Pasture fed, prime fillet steak. A classic lean and tender steak.

Rump Steak & 1/2 Rack of Pork Ribs 49

300g grain fed, prime steak served with 1/2 rack of tender pork ribs, basted with our signature smokey barbeque sauce.

Pork Ribs

Classic rack of pork ribs basted with our signature smokey barbeque sauce.

Half rack 34

Full Rack 48

All grill meals are served with seasonal vegetables and your choice of either chips, or mashed potato.

All steaks are served with your choice of gravy, mushroom, garlic, pepper, diane sauce or red wine jus.

Gluten free fries are available upon request.

GRILL

MAINS

Cone-Bay Barramundi (GF) 36

Fresh fillet of premium salt water barramundi from cone-bay water, pan roasted and served with brown butter, cauliflower puree, pan seared speck, confit cherry tomatoes, broccolini, sauté spinach and lobster foam.

Tasmanian Salmon (GF) 34

Crispy skinned salmon fillet, pan roasted to your liking. Served with roasted sweet potato carpaccio, heirloom carrots, confit cherry tomatoes, caper gribiche and lime foam.

Calamari (GF) 28

Salt & pepper calamari served with mustard, aioli and a fresh salad

Seafood Plate 45

A combination of hot & cold premium fresh seafood including:

Natural Oysters
Fresh Tiger Prawns
Tasmanian Smoked Salmon
Salt & Pepper Calamari
served with lemon

Seafood Linguine 25

Sauteed garlic prawns, calamari, fish and hickory
Smoked semi dried tomatoes.
Served with linguine and napolitano sauce

Vegetarian Ravioli 17

Roasted beetroot, ricotta and marjoram ravioli.
Served with Spanish onion, butternut pumpkin and Persian fetta.

Harrington Burger and Chips 17

Our signature burger with a flame grilled 150gm prime dry beef patty, served with lettuce, tomatoes, bacon, juicy beetroot, caramelised balsamic onion jam, cheese and our own Harringtons sauce on toasted brioche buns.

Veggie Burger and Chips (V) 16

Lentil, chickpea, mix veg & herb patty served with slow roasted pepper, lettuce, tomatoes, cheese, hummus and tomato relish.

Harrington Steak Roll 21

150g of succulent grilled scotch fillet served on toasted Turkish bread, fresh rocket leaves, sliced juicy beetroot, tomatoes, fresh onion and topped with aioli and accompanied with chips and B.B.Q sauce

Grilled Chicken Burger 18

150g char-grilled Moroccan spiced marinated chicken fillet, served with roasted pepper, mix salad, tasty cheese, tzatziki and tomato relish.

Beer Battered Fish & Chips 24

Freshly battered deep sea perch fillets with chips. Served with a lemon wedge and tartar sauce

Free Range Chicken Schnitzel 24

Free range chicken breast in Japanese bread crumbs, served with steamed vegetables, chips, a lemon wedge and your choice of sauce.

Beer Battered Chips with Roasted Garlic Aioli (V) 7.5

Seasoned Wedges with Sweet Chilli & Sour Cream(V) 9

All salads can be served with chicken, smoked salmon or haloumi. Add \$8



PLEASE SEE STAFF FOR A DESSERT MENU