



HARRINGTONS

bar + grill

SUNDAY MENU

Lunch from 11:30am

Please Order at the Bar

Light Meals

Garlic Prawns (GF)

A Generous Serving of Garlic Marinated Prawns, Sautéed and Finished in a Garlic & White Wine Cream Sauce

\$18

Salt and Pepper Calamari (GF)

A Traditional Favourite. Tender, Crispy, Freshly Fried Seasoned Calamari, Served with a Lemon and Avocado Dipping Sauce on Rocket, Pear and Parmesan Salad with White Balsamic Vinaigrette (GF) (V)

\$21

Crispy Duck Ravioli

Crispy Duck, Ginger and Star Anise Ravioli. Served with Hoi Sin Sauce, Green Apple Julienne and a Crunchy

Shallot and Micro Herb Salad in Palm Sugar Vinaigrette

\$17.5

Seafood Tasting Plate (GF)

A selection of fresh hot seafood tempters including pan-fried Scallops, Salt & Pepper Calamari with avocado mayonnaise, Oysters Kilpatrick, and Red Pepper Prawns

\$28

Vegetarian Ravioli (V)

Roasted Beetroot, Ricotta and Marjoram Ravioli, Served with Roasted Spanish Onion, Butternut Pumpkin, Persian Fetta, Baby Peas, Cresses and Cauliflower Veloute

\$19.5

Lamb Ravioli

Lamb Leg, Tomato, Garlic and Rosemary Ravioli, Served with a Creamy Tomato and Basil Sauce, Sauvignon Foam, Shaved Parmesan, Salsa Verde and Toasted Coarse Breadcrumbs

\$19.5

Spicy Chicken Fettuccine

Sautéed Smoked Bacon, Chicken Breast & Baby English Spinach. Served with Tomato, Basil & Garlic Infused Fettuccine, all Tossed through a Garlic and White Wine Sauce Spiked with Chilli Flakes and Topped with Shaved Parmesan

\$25

Spanish Style Linguine

Sautéed Rodriguez Chorizo, Garlic Prawns, Calamari and Hickory Smoked Semi Dried Tomatoes.

Served with Mixed Herb Linguine, all Tossed through a Fresh Napolitana Sauce, with Flat Leaf Parsley & Shell Fish Foam

\$27

Harrington Burger with Chips

Our Signature Burger with a Flame Grilled 150g Prime Dry Aged Beef Pattie, Served with Our Special BBQ Sauce, Mixed Lettuce, Tomato, Beetroot, Caramelised Balsamic Onion Jam and Aged Cheddar on Toasted Brioche Bun

\$17

Veggie Burger with Chips (V)

Japanese Crumbed Couscous, Chickpea and Herb Pattie, Served with Our House Made Roasted Garlic Aioli, Mixed Lettuce, Tomato, Beetroot and Aged Cheddar on Toasted Brioche Bun

\$16

Harrington Steak Roll with Chips

150g of Succulent Flame Grilled, Grain Fed Scotch Fillet. Served with Our House Made Roasted Garlic Aioli, mixed Lettuce, Tomato, Beetroot, Carrot Julienne, Swiss Cheese & Caramelised Balsamic Onion Jam on Toasted Chianti Roll

\$21

Grilled Chicken Burger with Chips

150g Char Grilled Lemon, Garlic and Rosemary Marinated Chicken Breast Fillet. Served with Mixed Lettuce, Tomato, Carrot Julienne, Swiss Cheese and Peri Peri Lime Mayonnaise on Toasted Brioche Bun

\$18

Free Range Chicken Schnitzel

Two Fillets of Free Range Chicken Breast in Japanese Bread Crumbs, Served with Steamed Vegetables, Chips, a Lemon Wedge and Your Choice of Sauce

\$24

Beer Battered Fish & Chips

Freshly Battered Deep Sea Perch Fillets with Chips, Cooked to Order. Served with Lemon and Tartare Sauce

\$24

- All our Grill Meals are Served with Steamed Vegetables and Your Choice of Either Chips or Baked Potato.

All Steaks are Served with Your Choice of Mushroom, Garlic, Pepper, Diane Sauces or Red Wine Jus All of the Grill Meals are Gluten Free, if served Without Chips or Mushroom, Pepper or Diane Sauce. (Gluten Free Fries are Available upon Request)

Rump Steak (350g)

Grain Fed, 100% Certified Angus Prime Steak. A Leaner Cut with a Great Flavour. This is a Traditional Favourite

\$27

Eye Fillet Steak (250g)

Pasture Fed, Prime Fillet Steak. A Classic Lean and Tender Steak

\$37

Pork Ribs

Classic Rack of Pork Ribs Basted with our Signature Smokey Barbeque Sauce
½ Rack **\$34** / Full Rack **\$48**

Ambassador Lamb Shoulder (GF)

Tender Lamb Shoulder from Gippsland VIC., Marinated in Garlic, Lemon and Oregano, Slow Roasted on the Bone for 4 Hours. Served with Confit Cherry Tomatoes, Seasonal Greens, Herb Buttered Baby Potatoes and Lamb Jus

\$34

Tasmanian Salmon

Crispy Skinned Salmon Fillet, Pan Roasted to Your Liking. Served with Steamed Baby Bok Choy, Soba Noodles, Asian Master Stock Broth, Red Pepper Julienne, Micro Herbs and Numbing Sesame Oil

\$34

Cone Bay Barramundi (GF)

Fresh Fillet of Premium Salt Water Barramundi from Cone Bay, WA. Pan Roasted and Served with Spiced Carrot Puree, Confit Cherry Tomatoes, Steamed Asparagus, Garlic Potatoes and Shellfish Foam

\$36