



HARRINGTONS

bar + grill

Restaurant Menu

Tuesday – Thursday

Open from 11am-Late
Lunch 11:30am-2:30pm
Dinner from 6pm-8:30pm

Friday & Saturday

Open from 11am-Late
Lunch from 11:30am-2:30pm
Dinner from 6pm-9pm

Sunday

Open from 9am-4pm
Breakfast from 9am-11am
Lunch from 12pm – 2:30pm

Please advise our staff of any allergies
or dietary requirements

(GF) indicates Gluten Free

(V) indicates Vegetarian

Starters

Breads & Mezze

Garlic Turkish Bread (V)

\$7

Baked Sourdough (V)

Baked sourdough with extra virgin olive oil and balsamic reduction

\$8

Bruschetta (V)

Tomato, spanish onion with balsamic glaze and topped with parmesan

\$10

Trio Dips (V)

Selection of tzatziki, hummus and baba ghanoush served with Kalamata olives, sundried tomatoes, tabbouleh, grilled pitta bread and ciabatta slices

\$15

Nachos (V)

Oven baked corn chips served with a generous helping of melted cheese, guacamole and sour cream

\$15

Oyster Bar

Sydney Rock Oysters served natural, on a bed of rock salt with oyster sauce and fresh lemon

Single – 4 1/2 Dozen – 21 Dozen – 30

Sydney Rock Oysters with cabernet mignonette

Single – 4.50 1/2 Dozen – 23 Dozen – 33

Sydney Rock Oyster with lemon and cracked pepper granita

Single – 4.50 1/2 Dozen – 23 Dozen – 33

Oyster shots

Sydney rock oysters served with watermelon, ginger gazpacho and cucumber and chilli granita.

Single – 4.50 1/2 dozen – 23 Dozen – 33

Oyster Platter

A mixed platter for the adventurous oyster eater,

3x cabernet mignonette

3x lemon granita

3x watermelon granita and cucumber gazpacho

3x natural

\$32

Entrées

Seafood Plate for two

(GF upon request)

A medley of hot and cold premium fresh seafood.

Sydney Rock Oysters

Whole fresh prawns

Moreton Bay bugs

Salt and pepper squid

Served with fresh salad, oyster sauce and aioli.

\$45

Calamari

A traditional favourite. Freshly fried salt and pepper squid served with house made lemon aioli, topped with crispy kale. (GF)

Entrée \$18 Main \$28

Moreton Bay Bugs (GF)

Grilled Moreton Bay bugs topped with lemon and garlic butter. Served with fresh salad and a refreshing lemon and orange vinaigrette.

\$20

Garlic and Chilli Prawns (GF)

Pan-fried garlic prawns with chilli olive oil, lemon juice and a splash of sauvignon blanc, garnished with rocket.

\$15

Lamb Souvlaki

Tender lamb kebabs marinated in lemon, rosemary, olive oil and garlic. Grilled and served alongside toasted pita bread, on a bed of garden salad. Complemented by a servings of baba ghanoush and tzatziki.

\$16

Pasta

All pastas can be substituted for gluten free penne

Prawn Linguine

Pan-fried garlic prawns, fresh cherry tomatoes, fennel and basil tossed and dressed with confit garlic, olive oil, lemon juice, white wine and chilli flakes

Entrée	\$18
Main	\$25

Tagliatelle Ragu

Tagliatelle pasta tossed through a ragu of beef, pork and herbs. Served with crunchy bread crumbs and shaved parmesan

Entrée	\$18
Main	\$25

Rigatoni Napolitano (V)

Sautéed vegetables served with rigatoni, tossed through a fresh Napolitano sauce with parsley and topped with shaved parmesan

Entrée	\$18
Main	\$25

Mains

Cone-Bay Barramundi (GF)

A fresh fillet of premium salt water barramundi from Cone-Bay Western Australia. Pan roasted and served with carrot puree, lemon and garlic fondant potatoes, swiss chard and steamed asparagus.

\$34

Sea Bass (GF)

Sea bass freshly marinated in a light mix of lemon grass, lime, coriander, garlic, ginger and fish sauce, Cooked in a banana leaf with seasonal vegetables and served on a mixed leaf salad.

\$30

Tasmanian Salmon (GF)

Crispy skinned salmon fillet, pan roasted to your liking. Served with miso pumpkin puree, pickled ginger gel, confit cherry tomatoes and steamed asparagus.

\$34

Chicken Maryland (GF)

Chicken Maryland infused with lemon zest, thyme, garlic and olive oil, and slow cooked (bone-in). Served with slow roasted pumpkin, seasonal greens and red-wine jus.

\$30

Lamb Shoulder (GF)

Tender lamb shoulder marinated in garlic, lemon and oregano. Slow roasted on the bone for 5 hours. Served with cumin sweet potato puree, confit cherry tomatoes and seasonal greens, with lamb jus.

\$32

Mains

Harrington Burger with Chips

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

\$17

Harrington Steak Roll

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

\$21

Grilled Chicken Burger

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

\$18

Beer Battered Fish & Chips

Freshly battered fish fillets served with chips. Accompanied by a lemon wedge and tartare sauce.

\$24

Free Range Chicken Schnitzel

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

(Gravy, mushroom, pepper, diane, or red wine jus)

\$24

Grill

At Harrington's we pride ourselves on serving only the highest grade produce. All our steaks are from premium Riverine cattle and are aged for at least 6 weeks, using a combination of traditional dry ageing and modern wet ageing processes to enhance flavour and tenderness. Dry Aging of steak is a time-honoured process used to age beef, produces a steak that is extremely tender and imparts a more intense flavour.

How would you prefer your steak?

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

Rib Eye Steak, On the Bone (500g)

Dry Aged, Grain fed, Prime Rib Steak. Full of Flavour, this is our Signature Steak.
\$48

New York Steak, On the Bone (400g)

Pasture Fed, Prime Steak. One of our most popular Cuts with a tender yet firm texture and full of flavour.
\$38

Rump Steak (350g)

Grain Fed, 100% Certified Angus Prime Steak. A learner 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

Rump Steak & 1/2 Rack of Pork Ribs

300g Grain Fed, Prime Steak, Served with a 1/2 rack of Tender Pork Ribs, Basted with our Signature Smokey Barbeque Sauce.
\$49

Pork Ribs

Classic Rack of Pork Ribs Basted with our Signature Smokey Barbeque Sauce
1/2 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, Pepper, Diane, or Red Wine Jus.
(Gluten Free Fries are available upon Request)

Sides & Salads

Sides

Seasonal vegetables with flaked almonds (GF)(V)
\$9

Beer battered chips with roasted garlic aioli (V)
\$7.5

Sweet potato wedges with ranch dressing (V)
\$8.5

Seasoned wedges with sweet chilli and sour cream (V)
\$9

Salads

Garden salad, with chardonnay vinaigrette (GF)(V)
\$12

Greek salad, with balsamic vinaigrette (GF)(V)
\$16

Caesar salad, with bacon, crispy Turkish bread and traditional dressing
\$15

Heirloom vegetables, prosciutto, quinoa and bocconcini salad with tomato vinaigrette
\$16

Prawn, mango and rocket salad with balsamic and mango dressing
\$18

For an extra \$5 all salads can be served with chicken, smoked salmon or haloumi

Dessert

Harrington Affogato Mocha (V)

(GF upon request)

Scoops of premium vanilla bean ice cream in a brandy balloon. Served with Belgian chocolate sauce, pistachio biscotti, a shot of espresso and your choice of either Baileys, Frangelico or Khalua liqueur.

\$15

Sticky Date Pudding (V)

Rich house made sticky date pudding topped with freshly sliced banana. Served with chocolate paint, butterscotch sauce, vanilla mascarpone cream and brandy snap crunch.

\$15

Peppermint Flaming Crème Brûlée (GF) (V)

French custard with a fresh peppermint flavour Topped with caramelised sugar and served with staranise berry compote and vanilla ice cream

\$15

Milk and Dark Chocolate Ganache (GF) (V)

Milk and dark chocolate ganache with pistachio soil and candied almond raspberry sorbet.

\$15

Lime and Malibu parfait (V)

Lime and Malibu parfait with chocolate soil, crispy short crust pastry and raspberry sorbet.

\$15