



HARRINGTONS
bar + grill

CASUAL SUNDAYS

BREADS & MEZZE

Garlic Turkish Bread (V)
\$7

Honey, Cheese & Harissa 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 roasted pepper and harissa bread served with kalamata olives, sundried tomatoes, tabbouleh, grilled pitta bread and ciabatta slices.
\$15

Tzatziki Dip (V)
Thickened yoghurt blended with cucumber, mint, garlic and virgin olive oil served with your choice of ciabatta or pitta bread.
\$8

Hummus Dip (V)
A blend of chickpeas, tahini, lemon juice and garlic served with your choice of ciabatta or pitta bread.
\$8

Roasted Pepper Dip (V)
Roasted capsicum blended with red beans and harissa served with your choice of ciabatta or pitta bread.
\$8

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

Rump Steak & 1/2 Rack of Pork Ribs

300g grain fed, prime steak served with 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.

Full Rack-\$48

1/2 Rack-\$34

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)

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.

\$36

Tasmanian Salmon (GF)

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.

\$34

Calamari (GF)

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

\$28

Seafood Plate

A combination of hot & cold premium fresh seafood including:

Natural Oysters

Fresh Tiger Prawns

Tasmanian Smoked Salmon

Salt & Pepper Calamari

served with lemon

\$35

Fettuccine Boscaiola

Fettuccine boscaiola with chicken, crispy bacon, mushrooms and peas all tossed through a garlic and white wine sauce and topped with shaved parmesan.

\$25

Garden Salad (GF)(V)

with chardonnay vinaigrette

\$12

Caesar Salad

with bacon, crispy turkish bread and traditional dressing.

\$15

All salads can be served with chicken, smoked salmon or haloumi. Add \$5

Harrington Burger and Chips

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.

\$17

Veggie Burger and Chips (V)

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

\$16

Harrington Steak Roll

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

\$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 deep sea perch fillets with chips. Served with a lemon wedge and tartar sauce

\$24

Free Range Chicken Schnitzel

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

\$24

Beer Battered Chips with Roasted Garlic Aioli (V)

\$7.5

Seasoned Wedges with Sweet Chilli & Sour Cream (V)

\$9



PLEASE SEE STAFF FOR A DESSERT MENU