



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 12am – 2:30pm

We would like you to please advise our staff if you have any allergies or dietary requirements

(GF) indicates Gluten Free

(V) indicates Vegetarian

Starters

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 & 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

Entrées

Moroccan Prawns

(GF upon Request)

Prawn cooked in Moroccan spices served with preserved lemon, chickpeas , cherry tomatoes and Pane Di Casa.
\$18

Calamari

Salt and Pepper Calamari served with mustard, aioli and fresh salad (GF)

OR

Moroccan spiced Calamari with mustard, aioli and fresh salad

OR

Szechuan seasoned Calamari with mustard, aioli and fresh salad

Entrée \$18 Main \$28

Chicken vol-au-vent

Chicken fillet marinated in fresh Indian herbs and spices served with balsamic glaze and fresh rocket
\$15

Mediterranean Spicy Lamb (GF)

Middle Eastern style spicy lamb served with tzatziki, hummus, tabbouleh and garnished with pomegranate.
\$15

Bloody Mary Mussel

(GF upon Request)

Fresh Mussels in garlic, bacon, tomato and vodka sauce served with green shallot and sliced fresh bread
Entrée \$18 Main \$28

Seafood Plate for 2

A combination of Hot and Cold premium Fresh Seafood including:

Natural Oysters

Fresh Tiger Prawns

Tasmanian Smoked Salmon

Salt & Pepper Calamari

served with lemon aioli

\$35

Natural Oysters

Natural Oysters served with oyster sauce and fresh lemon

1/2 Dozen = \$19

1 Dozen = \$28.5

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 mix of traditional dry ageing and modern wet ageing process to enhance flavour and tenderness. Dry Aging of steak is a finely honed time-honoured process used to age beef. It involves the beef being dry aged in a strict climate controlled environment for at least 6 weeks. This process produces beef 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 approximately 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, Garlic, Pepper, Diane, or Red Wine Jus.
(Gluten Free Fries are available on Request)

Mains

Lamb & Prune Tagine

Moist, Tender, Succulent Lamb Shank marinated in fresh herbs and spices, slowly cooked in a tagine and served with couscous.

\$35

Chicken Tagine

Chicken Marinated in our special blend of herbs and spices, slowly cooked on the bones & served with preserved lemon, and couscous.

\$31

Cone-Bay Barramundi

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

Sous-vide cooked duck

Sous-vide cooked duck breast, served with chicken ravioli, slowly braised red cabbage and spiced orange glaze.

\$31

Tasmanian Salmon

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

Pasta

All Pasta Dishes are GF with Penne

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

Entrée	\$18
Main	\$25

Pumpkin and Goat Cheese Ravioli (V)

Butternut pumpkin, goat cheese and fresh sage served with creamy tomato and basil sauce, roasted Spanish onion, baby peas, with parmesan cheese, toasted coarse bread crumbs and sauvignon foam.

Entrée	\$15
Main	\$25

Seafood Hot Pot

Seafood hot pot, blue swimmer crabs, prawns, calamari, mussels, and fish served with linguine all tossed through a fresh Napolitano sauce with fresh herbs

Entrée	\$20
Main	\$27

Mains

Harrington Burger with 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 Harrington Sauce on toasted brioche buns.

\$17

Veggie Burger with Chips (V)

Lentil, Chickpea, mix veg and 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 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 tartare 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

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 (GF)(V)
\$8.5

Seasoned Wedges with Sweet Chilli and Sour Cream (V)
\$9

Tumeric and Cumin Chat Potatoes
\$7

Salads

Garden Salad, with Chardonnay Vinaigrette (GF)(V)
\$12

Rocket, Pear and Parmesan Salad with White Balsamic Vinaigrette (GF)(V)
\$14

Greek Salad, with Balsamic Vinaigrette (GF)(V)
\$16

Caesar Salad, with Bacon, Crispy Turkish Bread and Traditional Dressing
\$15

Spicy Pumpkin, Grated Haloumi and Organic Quinoa Salad with Cabernet Sauvignon Vinaigrette (GF)(V)
\$15

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

Flaming Crème Brûlée (V)

Cream Brule, traditional French Custard with mixed berry and topped with caramelised sugar, served with vanilla bean ice Cream and almond biscotti

\$15

Cheese Dumpling Flambée (V)

Rose cheese dumpling and Vanilla liquor served with mango sorbet, passion fruit coulis and fresh fruits.

\$15

Belgium Chocolate Medallion (GF) (V)

Flourless Chocolate Cake with Candied Almonds, Fairy Floss, Vanilla Bean Ice cream and Raspberry Coulis.

\$15