

## Appetisers

Our bread, butter	5 pp
Yorkshire pudding, scorched tartare, foie gras	15
Crisp pigs ears, apple sauce	15
Whipped smoked salmon, crispbread	17
Duck liver cannoli, sherry jelly	10 ea
Olives	12
Sesame yabbie toasts, chilli mayonnaise	20

## To Start

OYSTERS	
Natural	5.5 ea
Lillet Blanc jelly, finger lime	6.5 ea
North Queensland Cobia Gravavlax	25
Pickled cucumber, bush lemon curd, soured cream, rye	
Pressed Ham Hock & Foie Gras	26
Apple, dates, fried bread	
Gallo Goats Cheese	25
Beetroots, hazelnuts, cherries, bitter leaves	
Tortellini of Endeavour Prawns	25
Pickled radish, bacon, cabbage, pork, prawn broth	

## Main

Roasted Barramundi	42
Garden peas, clams, scallop, lemon butter	
Spiced Duck	42
Mulled stone fruits, fennel, burnt peach, crisp livers, cocoa	
Atherton Yabbies	28 / 38
Our linguine, capers, chilli, parsley, pangrattata	
Salted Belly of Pork	42
Milk braised, smoked pumpkin, black pudding, seeds, buttermilk	
Chargrilled Rump	56
Robbins Island Wagyu (9+)	
Sweetbreads, chestnuts, radish, parsley, crisp potato	
“Steak & Chips”	52
350g Rib eye, Cape Grim, chipped potatoes, parsley salad, bovril & dripping butter	

## For The Table

Todays cut of beef	MP
Truffled green beans, smoked mash, mustard	
Slow Roasted Shoulder of Lamb	95
Spices of Madras, mango chutney, lime pickle	
Harry’s Fish & Chips	MP
Paper Bark baked reef fish, taro, tartare sauce	

## Sides

Smoked mash & ash	15
Today’s greens	15
Chipped potatoes, curry aoli	15
Dressed leaves & herbs	15
Carrots, cardamon, goat’s cheese	15

## Tasting Menu

Four Courses with wines	80 +40
Six Courses with wines	120 +60

*ask your waiter for today’s menu & wine selection*



Harrisons supports local farmers & producers by cooking with seasonally available, fresh local produce | 15% surcharge applies to lunch & dinner every Sunday & all national Public Holidays.  
1.5% surcharge on all credit cards, .5% surcharge on EFTpos & PayPass.

# HARRISONS

BY SPENCER PATRICK