

HARRISONS

BY SPENCER PATRICK

LUNCH DU JOUR

2 courses & a glass of wine \$49

To Start

Smoked Ora king Salmon 'Properly garnished'
Capers, parsley, lemon, grilled ash bread

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Duck Liver Parfait
Pickles, crackers

Main

Grilled Barramundi
Olive oil mash, capers, currants, citrus

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Roasted Chicken
Cumin, carrots, dates, curry leaf

[Vegetarian options available on request]

To Drink

2016 Grayling Sauvignon Blanc, Marlborough NZ

2016 Grayling Pinot Noir, Marlborough NZ

330 ml Asahi Super Dry *Draft*

HARRISONS

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APERITIVO HOUR

5.00 – 6.00 pm daily

All drinks \$10

Negroni

Americano

Campari & freshly squeezed orange juice

Lillet Spritz

Lillet Blanc, tonic, mint, cucumber

Aperol Spritz

JC Prosecco, Aperol, soda, fresh orange

Orange Blossom Spritz

Rosemary infused vodka, orange blossom bitters, soda, prosecco

Strawberry Ginger Gin Spritz

Strawberry, gin, fresh ginger, soda, prosecco

Snacks

House Marinated Olives \$5

Yorkshire Pudding \$7

Beef tartare, shaved foie gras

Crisp Pig's Ears \$8

Apple sauce

Today's Croquettes \$7

Whipped Smoked Salmon, crispbread \$6