

# H A R B O U R fresh

## ENTRÉES

<b>GARLIC, CHEESE &amp; HERB BREAD</b>	7 8 9
<b>BRUSCHETTA</b> Toasted Italian ciabatta, parmesan, basil, mozzarella & tomato	12 14 16
<b>OYSTERS NATURAL 7</b> <b>OYSTERS NATURAL 10</b>	18 20 22 25 27 28
<b>OYSTERS KILPATRICK 7</b> <b>OYSTERS KILPATRICK 10</b> Bacon, Worcestershire, garlic & tomato	19 21 23 26 28 30
<b>OYSTERS ROCKET 7</b> <b>OYSTERS ROCKET 10</b> Rocket cream sauce & parmesan	19 21 23 26 28 29
<b>TEMPURA GARLIC PRAWNS</b> Soba noodle salad & wasabi mayo	16 18 20
<b>FENNEL &amp; OREGANO DUSTED SQUID</b> Garden salad & harissa mayo	17 19 21
<b>CRUMBED CRAB &amp; SWEETCORN CAKE</b> Spring pea puree & roasted red pepper coulis	22 24 26
<b>LOCAL SEAFOOD CHOWDER</b> With crusty bread	16 17 18
<b>STEAMED BLACK MUSSELS</b> Tomato, chilli & saffron broth, crusty bread	18 20 21

## MAINS

These mains served with your choice of two sides: fries, sweet potato fries, creamy mash, greens or salad

<b>FISH MONGERS FILLET OF THE DAY</b> Pan seared or oven baked	29 31 33
<b>ALE BATTERED BARRAMUNDI</b>	22 24 26
<b>DUKKAH-SPICED ATLANTIC SALMON</b> Pan seared or oven baked	29 31 33
<b>GRILLED WHOLE SOLE</b>	22 24 26
<b>DRIED AGED WAGYU BEEF RUMP 200G</b> Diane, mushroom or pepper sauce	30 32 34
<b>PASTURE FED RIBEYE 300G</b> Diane, mushroom or pepper sauce	35 37 39
<b>GRAIN FED BEEF TENDERLOIN</b> With garlic cream prawns	33 35 37

## CHEF'S CREATIONS

<b>CHORIZO, HALOUMI &amp; SMOKED PAPRIKA PRAWN SKEWERS</b> Lemon thyme risotto cake & citrus butter sauce	24 26 28
<b>SEAFOOD RISOTTO</b> Prawns, mussels, fish, squid & saffron	26 28 30
<b>PISTACHIO HERB-CRUSTED LAMB RACK</b> Creamy mash, sautéed greens & rosemary mustard jus	44 45 47
<b>CHICKEN LINGUINE PASTA</b> Roasted field mushroom, blistered cherry tomatoes, fresh herbs & cream	20 22 24

## DESSERTS

<b>BLISS AFFOGATO</b> New Zealand Natural ice cream, liqueur of choice, espresso	11 13 15
<b>BAKED BERRY CHEESECAKE</b> Blueberry & mountain pepper compote	
<b>DARK CHOCOLATE &amp; ORANGE TART</b> Double cream, pistachio dust	
<b>ITALIAN TIRAMISU CAKE</b> Macadamia ice cream, espresso anglaise	



**ADVANTAGE PLUS = DISCOUNTED MEALS**

ASK OUR FRIENDLY STAFF HOW YOU CAN EARN  
ADVANTAGE PLUS OFFERS AT YOUR FAVOURITE CLUB.  
PRESENT YOUR VOUCHER HERE TO RECEIVE ADVANTAGE PLUS PRICING.