

Harrys signature menu

**A DOZEN OYSTERS SERVED NATURAL WITH SHALLOTS AND MAGGIE BEER RED WINE VINEGAR OR KILPATRICK STYLE WITH LOCAL BLACK SAUCE \$33

**LEMON AND GARLIC MARINATED QUAIL ON A BABY VEGETABLE SALAD WITH PICKLED MUSHROOMS AND FIG VINCOTTO E:\$17/\$M:30

**300 GRAM WAGYU RUMP 450 DAYS GRAIN FED, MARBLE SCORE 6-7 FULL BLOOD WAGYU SERVED WITH ROASTED KIPFLER POTATO LEMON AND SEA SALT FLAKES \$45

** RESERVE CHEESE SELECTION (PLEASE ASK YOUR WAITPERSON FOR TONIGHT'S MENU) ALL CHEESE IS PRESENTED WITH CANDIED QUANDONGS, FRUIT PASTE, MUSCATELS AND WALNUT TOAST \$17

**HAIGH'S CHOCOLATE FONDUE

INDULGE YOURSELF WITH MARSHMALLOWS, STRAWBERRIES, BANANAS, ORANGES, BISCOTTI AND OUR OWN PASSIONFRUIT SHORTBREADS TO BE DIPPED IN HAIGH'S FAMOUS MILK AND DARK CHOCOLATE SAUCES AND ROLLED IN CRUSHED TOFFEE OR TOASTED NUTS \$22 P/PERSON: MINIMUM 2 PEOPLE

starters

FRESHLY BAKED BREAD WITH OLIVE OIL AND BALSAMIC VINEGAR \$3.5 PER PERSON

DOMENIC'S OLIVE OIL AND DUKKA WITH FRESH APEX BAKERY BREAD \$4 PER PERSON

entrée

SOUP OF THE DAY, FEATURING FRESH SEASONAL BAROSSA PRODUCE, SERVED WITH FRESH APEX BAKERY BREAD \$12

COCCOTTE OF MADRAS PRAWNS WITH GRILLED BREAD AND A TOMATO AND CUCUMBER SALAD E: \$18/\$M:35
RECOMMENDED :CHARDONNAY

DUO OF WESTRIDGE RABBIT WITH ANGAS PARK DRIED FRUITS AND A HAZELNUT VINAIGRETTE :\$16.5
RECOMMENDED :RIESLING

SPICE RUBBED SQUID ON A CHICKPEA, LEMON, CORRIANDER AND OLIVE SALAD, TOMATO VINAIGRETTE E:\$16.5 / M:\$29
RECOMMENDED :SAUVIGNON BLANC

LOCAL SMOKED DUCK BREAST AND FIG SALAD WITH A SWEET AND SOUR CARAMELISED APPLE COULIS E:\$15/M:\$27
RECOMMENDED :PINOT NOIR

ROASTED BABY BEETS, GOAT'S CURD AND CANDIED WALNUT SALAD WITH CHERVIL AND ORANGE SEGMENTS E:\$14/M:\$26
RECOMMENDED :ROSE

LIGHTLY SMOKED SALMON MOUSSE WITH CARAWAY TOAST, HERB SALAD AND CREME FRAICHE E:\$16.5
RECOMMENDED :SEMILLON

mains

CHAR-GRILLED SOUTH AUSTRALIAN GRAIN FED BEEF
250G SCOTCH FILLET \$35
200G EYE FILLET \$34
SERVED ON CREAMED DESIREE POTATOES WITH A SHALLOT AND THYME JUS
RECOMMENDED :SHIRAZ

LOCAL DUCK CONFIT, SEASONED WITH SZECHUAN PEPPER ON SAUTEED GREENS AND A RASPBERRY GLAZE \$29
RECOMMENDED :PINOT

ADELAIDE MARKET FISH, PIPERADE BASQUAISE AND BASIL OIL
\$ MARKET PRICE (PLEASE ASK YOUR WAITPERSON)
RECOMMENDED :ROSE

GRILLED ATLANTIC SALMON ON A WARM POTATO AND WATERCRESS SALAD WITH SALMON EGGS AND CUCUMBER GAZPACHO DRESSING \$28
RECOMMENDED :RIESLING

ROASTED BREAST OF CHICKEN ON A FRICASSE OF WILD MUSHROOMS AND POTATOES, SAUCE FORESTIER \$28
RECOMMENDED :CHARDONNAY

HERBED GNOCCHI A LA PARISIENNE WITH CHERRY TOMATOES, ZUCCHINI SAGE AND BROWN BUTTER \$26
RECOMMENDED :SEMILLON

ALMOND CRUSTED RARE GRILLED KANGAROO LOIN WITH CARAMELISED PEARS, BABY SPINACH AND A REDCURRANT GLAZE \$28
RECOMMENDED :SHIRAZ

HERBED LOIN OF LAMB ON BROCCOLI PUREE, BROCCOLINI WITH A FETTA, LEMON AND OREGANO DRESSING \$31
RECOMMENDED :CABERNET

side dishes

HARRY'S CHIPS \$6.5

ROCKET SALAD \$8

POTATO AND BASIL MASH \$8

STEAMED SEASONAL VEGETABLES WITH OLIVE OIL \$8

MIXED LEAVES WITH BALSAMIC AND OIL \$8

YOUR WAITPERSON WILL SHARE OUR DAILY SPECIALS
ALL PRICES INCLUDE GST