



HARRINGTONS

bar + grill

Tuesday - Friday

Lunch from 11.30am | Dinner from 6pm

Saturday

Breakfast from 9.00am | Lunch from 11.30am | Dinner from 6.00pm

Sunday

Breakfast from 9.00am | Lunch from 11.30am

We ask you to please advise our staff if you have any allergies or special dietary requirements.

(gf) indicates the dish is gluten free.

BREADS

Baked sourdough with extra virgin olive oil and balsamic reduction

\$5

Garlic Turkish bread

\$5

Herbed Turkish bread

\$5

Parmesan Turkish bread

\$5

Bruschetta

\$7

SALADS

Garden salad, with chardonnay vinaigrette (gf)

\$12

Rocket, pear and parmesan salad with balsamic vinaigrette (gf)

\$12

Greek salad, with balsamic vinaigrette (gf)

\$12

Caesar salad, with traditional dressing

\$12

All salads can be served with chicken, smoked salmon or haloumi. Add \$5

ENTRÉES

Soup of the day

Chefs selected soup of the day, served with a slice of freshly chargrilled sourdough.

\$8

Prawn Cocktail (gf)

Freshly peeled Australian prawns tossed in a cocktail sauce, served on shredded cos lettuce in chardonnay vinaigrette with an avocado and tomato salsa.

\$16

Garlic Prawns (gf)

A generous serving of garlic marinated prawns, sautéed and finished in a garlic and white wine cream sauce.

\$16

Salt and Pepper Calamari (gf)

A traditional favourite. Crispy, freshly fried tender seasoned calamari, served with a lemon and avocado dipping sauce.

\$16

Sea Scallops (gf)

Pan seared scallops served on warm eschallot puree topped with mandarin, cracked black pepper and baby garlic chives.

\$18

Quail

French boned quail, lightly battered and fried, served with ash rolled goats cheese, spiced apple gel and baby herbs.

\$18

Pasta dishes are also available as entrees.

PASTA

Entrée: \$16 Main: \$25

Linguine Marinara

*Freshly sautéed salmon, prawns, calamari and shelled Australian mussels.
Tossed through a pink napolitana sauce with squid ink linguine and fresh herbs.*

Saffron Angel Hair

*Freshly sautéed, garlic marinated prawns and imported Spanish chorizo, tossed through fine saffron infused pasta,
dressed with extra virgin olive oil, chives, sea salt, lime and a hint of chilli.*

Penne Boscaiola

*Freshly sautéed Julienne of smoked middle bacon and button mushrooms with al dente penne pasta, tossed through
a creamy white wine and garlic infused sauce, topped with shaved parmesan.*

Exotic Mushroom Linguine

*A mix of Pernod sautéed exotic mushrooms with porcini mushroom infused linguine, tossed through a creamy white wine
and garlic sauce, topped with fresh herbs, shaved parmesan and a drizzle of white truffle oil.*

Vegetarian Ravioli

*Roasted beetroot, ricotta and marjoram ravioli, served with roasted Spanish onion, butternut pumpkin,
Persian fetta, cresses and cauliflower veloute.*

Gluten free pasta is available on request.

GRILL

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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 processes 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?

<i>Blue</i>	<i>Sealed on the outside while steak is at room temperature.</i>
<i>Rare</i>	<i>Cooked for approximately two minutes on each side, still very bloody</i>
<i>Medium Rare</i>	<i>Maintains a medium red strip in the centre with grey edges.</i>
<i>Medium</i>	<i>Predominantly grey with a pink centre.</i>
<i>Medium Well</i>	<i>Grey from edge to edge with slight pink centre.</i>
<i>Well Done</i>	<i>Very firm with little juice, grey throughout.</i>

Rib Eye Steak, on the bone (500g) \$44

Dry aged, grain fed, prime rib steak. Full of flavour, this is Harrington's signature steak.

New York Steak, on the bone (400g) \$29

Dry aged, grain fed, prime steak. One of our most popular cuts with a tender yet firm texture and full of flavour.

Rump Steak (350g) \$21

Grain fed, 100% Black Angus prime steak. A leaner cut with a great flavour. This is a traditional favourite.

Eye Fillet Steak (250g) \$36

Pasture fed, prime fillet steak. A classic lean and tender steak.

Rump Steak and ½ Rack of Pork Ribs \$42

350g grain fed, 100% Black Angus, prime steak, served with a ½ rack of tender pork ribs, basted with our signature smokey barbeque sauce.

Pork Ribs ½ rack \$24 Full rack \$38

Classic style rack of pork ribs basted with our signature smokey barbeque sauce.

*All our grill meals are served with your choice of either **chips or baked jacket potato and vegetables or salad.***

*All steaks are served with your choice of **Mushroom, Garlic, Pepper, Diane sauces or Red wine jus.***

All of the grill meals are gluten free, if served without chips or Mushroom, Pepper or Diane sauce.

(Gluten free fries are available)

MAINS

Harrington Burger with Chips

Our signature burger with a flame grilled 150g 100% prime beef pattie, served with Harrington's own sauce, onion marmalade, crispy lettuce, tomato, beetroot and aged cheddar.

\$14

Veggie Burger with Chips

Crumbed couscous, chickpea and herb pattie, served with crispy lettuce, tomato, beetroot and house made roasted garlic aioli.

\$12

Steak House Turkish Roll with Chips

150g of succulent 100% grain fed, prime beef, flame grilled and served with crispy lettuce, tomato, beetroot, onion marmalade and roasted garlic cream sauce.

\$16

Grilled Chicken Burger with Chips

Marinated chicken breast fillet flamed grilled and served with crispy lettuce, tomato, beetroot and house made lemon avocado mayonnaise.

\$16

Chicken Schnitzel with Chips

Chicken breast in Japanese bread crumbs, served with chips, salad and a lemon wedge.

\$18

Gourmet Sausages of the day (Bangers and Mash) (gf)

Chefs selection of the finest, gourmet sausages, served with mash potato, caramelised onion and red wine jus.

\$18

Beer Battered Fish of the day with Chips

Traditional fish and chips, served with lemon and tartare sauce.

\$19

Pan Roasted Barramundi (250g) (gf)

Fresh fillet of premium salt water barramundi from Cone Bay, WA. Pan roasted with lemon and parsley butter, served with tomato and lemon olive oil, crushed baby potatoes and seasonal vegetables.

\$29

MAINS (con't)

Slow Roasted Lamb Shoulder (gf)

Tender lamb shoulder, marinated with garlic, mixed herbs, slow roasted on the bone for 4 hours, served with caramelised onions, fresh green beans, tomato, mash potato and lamb jus.

\$29

Pork Belly (gf)

Crisp, twice cooked pork belly, served with potato buttons, sautéed Chinese cabbage, bacon, baby peas and pear cider glaze.

\$30

Chicken Breast Supreme (gf)

Seasoned and pan roasted succulent chicken breast, served with rosemary crushed potatoes, seasoned vegetables and a sage with white wine jus.

\$28

Harrington's Beef Tenderloin (gf)

Prime Riverine eye fillet, seasoned and pan roasted to your liking, served with a white truffle parmesan and polenta galette with snow pea julienne and red wine jus.

\$38

Veal Escallops (gf)

Thin tender medallions of veal, pan seared and served upon a bacon, thyme and potato rosti with seasonal vegetables, micro herbs and glazed with a cream and truffled jus.

\$31

Atlantic Salmon (gf)

Fresh Tasmanian Salmon fillet, pan roasted to your liking. Served with an Asian inspired buckwheat soba noodle salad with fresh vegetable julienne, herbs and a mirin and black sesame dressing.

\$28

SIDES

Steamed vegetables with flaked almonds (gf)
\$6

Beer battered chips with roasted garlic aioli
\$6

Roasted baby potato with rosemary salt (gf)
\$6

Seasoned wedges with sweet chilli and sour cream
\$6

Garlic sautéed mushrooms (gf)
\$6

Onion rings with sea salt flakes
\$6

Buttered corn on the cob (gf)
\$6

DESSERTS

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Harrington's Black Forest (gf)

Soft freshly baked, flourless dark chocolate pudding, served with spiced black cherry compote, vanilla kirsch syrup and mascarpone crème chantilly.

\$15

Tarte Tatin

Caramelised sweet pineapple and ginger tart with a golden puff pastry base.

Served with toffee syrup, vanilla bean ice-cream and Persian fairy floss.

\$15

Eton Mess (gf)

Milk chocolate coated vanilla ice cream set inside a combination of whipped cream, crushed meringue and strawberries, surrounded by shredded spearmint and raspberry paint.

\$15

Croissant Bread and Butter Pudding

Fresh croissant bread and butter pudding warmed and served with Bailey's crème anglaise, vanilla bean ice-cream and honeyed cashews.

\$15

Fromage for 2

Chef's selection of 4 quality boutique cheeses served with apple gem, date and walnut slice, dried fruit and lavosh crisp bread.

\$22