

# HARRINGTONS

BAR & GRILL

## Share & Small Plate

Garlic & Cheese Pizza \$16

With fior de latte and garlic (V)

Garlic Bread \$9

Toasted Turkish confit garlic & chive butter (4 Pieces) (V)

Bruschetta \$16

Chargrilled garlic rubbed ciabatta, tomato,  
Buffalo mozzarella & evoo (3 Pieces) (V)

Charcuterie & Cheese board

Selection of serrano ham, salami, manchego cheese,  
chorizo, marinated olives & vegetables,

rustic bread & evoo

2 persons \$31

3 persons \$44

## Small Plate

Tasmanian smoked salmon \$22

Tasmanian smoked salmon, kifler potato salad sauce  
gibriche & lemon (gf, df)

Salt & pepper calamari \$19

chipotle mayo & lemon (gf)

Braised Octopus \$24

smoked aubergine & whipped tahini (gf) (df)

Hummus Kawarma \$21

House hummus, spiced lamb, double smoked paprika,  
pinenuts, evoo and zaatar bread (df)

## Sides

Garden Salad \$9 (Vegan) (gf) (df)

Rocket & parmesan salad with balsamic dressing \$12  
(Vegan) (gf) (df)

French fries & aioli \$8 (df)

Classic mash potato & confit garlic \$10 (gf)

## From the Grill

*All grill items served with your choice of mash potato or  
chips and one sauce*

300gm Rump \$36

MBS2+ Grasslands (gf)

250gm Scotch Fillet \$46

MBS2+ Riverine NSW (gf)

300gm Sirloin \$42

MBS2+ Riverine NSW (gf)

*Add three tiger prawn cutlets to any grill item \$10*

## Sauces

Onion gravy, Mushroom sauce, Red wine jus (gf)

All sauces are gluten free – extra sauce \$2.50

## Mains

Braised lamb shank \$34

With mash potato, green bean and tomato & olive jus (gf)

Crispy skin salmon \$36

With cabbage, corn, herbs & seeds with house lime sauce  
(gf) (df)

Pan roasted Barramundi \$37

With truffled mash, sauté mushrooms & lemon (gf)

Pork belly \$34

With sauteed cabbage and creamy mustard mash (gf)

Roasted Chicken breast \$33

With patatas bravas & beans (gf) (df)

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## Pasta/Gnocchi/Risotto

*Authentic Italian Linguine with your choice of sauce*

Linguine Napolitana \$20  
With basil and parmesan (Vegan)

Linguine Boscaiola \$23  
Mushroom, onion, bacon, parmesan, & cream

Linguine Aglio E Olio \$21  
EVOO, chilli, garlic, parmesan (Vegan)

Spinach & ricotta ravioli \$26  
roasted tomato & basil sauce, shaved parmesan (V)

Gnocchi \$26  
With braised lamb ragu (df)

Risotto of the day \$26  
Ask our friendly staff for current selection (V)

*Gluten Free Pasta (Penne) \$3 extra*

## Desserts

Caramel & honey apple tart tartin \$17  
With vanilla cream, spiced crumble & burnt apple gel

Gelato & sorbet \$12  
Berries & almond tuile (3 scoops) (Vegan) (gf)

Chocolate & hazelnut crunch ganache tart \$17  
With chocolate mousse dome, raspberry compote and whipped cream

Affogato \$12  
Vanilla Ice Cream with a shot of espresso  
Add – Frangelico \$9

## Classics

Harringtons Wagyu Beef Burger \$26  
Grilled onion, American cheese, tomato, house BBQ sauces pickles and chips

Beer Battered fish n chips \$26  
With tartare sauce & lemon (gf) (df)

200gm Chicken schnitzel \$24  
With chips, slaw & choice of sauce

Bangers & Mash \$26  
Cumberland sausage spiral & onion gravy (gf)

## Kids menu

(12 years or under)  
*All \$15 – includes one scoop of ice-cream & chocolate sauce*

Fish n Chips  
Served with tomato sauce (gf) (df)

100gm chicken schnitzel & chips  
Served with tomato sauce (df)

Pasta Napolitana  
Served with Parmesan (V) (Vegan) (df)

*(12 years or under) All \$15 – includes one scoop of ice-cream & chocolate sauce*

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Cheese Plate  
Served with quince paste, dried grapes, lavosh, water crackers and grissini

*Gorgonzola Dolce  
Warnambool black wax cheddar  
Brie south cape*

One cheese \$15 / Two cheeses \$25 / Three cheeses \$34