



harbour **kitchen** & bar

Little Kitchen Menu

Today's Sydney rock oysters 4 each
Organic lemon

Tomato and basil soup 20

Chilled 'Crystal Bay' prawns 28
Horseradish cocktail sauce

Niçoise salad 22
Southern Bluefin tuna, green beans and olives

Caesar salad 20
Shaved parmesan, pancetta and herb croutons

Chicken Caesar salad 24

Soft shell crab tortilla roll 22

Fried king crab cakes 24
Hot mustard remoulade

Club sandwich 24
Grilled chicken breast, bacon, fried egg and tomato

Steak sandwich 32
Tomato, lettuce, homemade Caraway mustard on toasted Turkish bread

Black Angus beef burger 28
French fries

Crisp beer battered Blue eye fillets 28
Duck fat fried potatoes

Linguine 28
King crab and tomato sauce

Roasted king prawns 39
Parsley and garlic butter

Oven roasted Barramundi fillet 40
Braised fennel and olives

GRILL

'Rangers Valley' 300 day grain fed beef sirloin 250g 45

'O' Connor' pasture fed Black Angus beef tenderloin 200g 45



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SIDES 9

Oven roasted potatoes with garlic and rosemary

Duck fat fried potatoes

Roasted baby carrots, orange and Pommery mustard butter

Steamed asparagus with fresh lemon

Sautéed spinach

Rocket salad with fresh pear and shaved parmesan

Mixed leaves, Lakelands olive oil and organic lemon

Executive Chef, Andrew McKee

**Prices and menu items are subject to change*

DESSERT 16

Orange and Grand Marnier crème brûlée

Hot Valrhona chocolate fondant

Tonka bean gelato

Passion fruit curd tart

Local red berries

Floating island

Pink praline and crème anglaise

Selection of gelato and sorbet

Seasonal fresh fruit

Selection of Australian cheeses 27

Pastry Chef, Fabien Berteau

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