

Harrisons



15/20

22 Wharf Street, Port Douglas

07 4099 4011

harrisonsrestaurant.com.au

European

OPEN Daily noon–2.30pm, 6pm

– late; Sat–Sun 8am–noon

CARDS AE MC V Eftpos

CHEF Spencer Patrick

OWNER Spencer &

Reina Patrick



A smart, Euro-accented spot housed in a pretty old wooden Colonial, tucked beneath a magnificent old mango tree that's festooned with icicle lights. A labour of love for chef-owner Spencer Patrick (once TV chef Curtis Stone's boss in London) the menu is a notch above the usual holiday fare, with linen-topped tables and service to match. Dishes (and prices) have lightened somewhat since relocation from Macrossan St and occasional Asian flavours have also crept in – try the Hervey Bay scallops with daikon, coriander, sesame brittle and Vietnamese dressing. But the general thrust remains Euro-centric with the likes of the darkly fall-apart nine hour ox cheek a constant on the menu.

plates

Caramelised pork belly pressed with black pudding, Granny Smith puree, honey mustard seed glaze \$18.50

Roasted Hervey Bay scallops with marinated daikon, Vietnamese dressing, sesame brittle \$6.50 each

Chinook salmon with beetroot puree, choucroute, oxtail tortellino, horseradish veloute \$34

Lacquered duck with spiced quince, caramelised shallots, cannellini and white chocolate puree, cinnamon jus \$36

Harrisons lemon meringue pie, homemade marshmallow, lemon curd, shortbread biscuit \$15

Pineapple tarte tatin vanilla ice cream \$16

glasses

A compact but clever selection by the glass is keenly priced encompassing Argentinian Malbec and Arneis from the Adelaide Hills alongside Cote de Rhone and Tasmanian pinot gris. There's also a good selection of digestifs.