

**"One cannot think well, love well, sleep well, if one has not dined well."
Virginia Woolf**

Please inform your waiter of any food allergies as not all ingredients are listed on the menu

Menu du jour

\$34.50 2 course

\$39.50 3 course

Entree

Pork Rillettes

Pickled red cabbage, toasted brioche

Witloff salad

Red wine poached pears, Stilton and walnuts

Main

Confit Duck Leg

Salad of green beans, caper berries & white anchovies, sauce gribiche

Fish du jour

Avocado puree, salad of shaved fennel, radish & confit potato

Dessert

Vanilla meringues

Lemon curd, passionfruit & crème Chantilly

Caramelised pears

Mascarpone, pistachio praline

entrée

Bread	\$9.5
Grilled ciabatta, Sth.Burnett extra virgin olive oil, house made dukkah	
Oysters du jour	\$4.5/5.0 ea
Shucked to order, served natural or today's flavours	
Hervey Bay scallops	\$7.0 ea
Marinated daikon, lime caramel, Vietnamese dressing, sesame brittle	
Moreton Bay bugs	\$23.5
Grilled, caramelised witloff, celeriac puree, smoked bacon, parsley & truffle veloute	
Caramelised pork belly	\$22.5
Twice cooked, pineapple & white bean puree, quail egg, black pudding, honey mustard seed glaze	
Yellowfin tuna sashimi	\$23.5
Confit octopus, radish, avocado & yuzu pearls	
Queensland spanner crab cannelloni	\$23.5
Scallop, ginger & chilli mousse, carrot & lemongrass puree, coconut veloute	
Harrisons duck salad	\$22.5
Smoked breast, rillettes, parfait, crispy fillet & spiced wine jelly, pain d'épices	

main

Harrisons ox cheek 9hr red wine braise, caramelised onions, pomme puree, sauce Bordelaise	\$38.0
Laquered duck Magret breast, gorgonzola glazed Mareeba figs, pomme fondantes, jasmine jus	\$39.0
Moroccan lamb Roasted rump, burek of braised shoulder, spiced quinoa, apricots, pumpkin puree, minted goats curd	\$38.0
Chateaubriand 700gr Victorian Black Angus, caramelised onions, bone marrow, green beans, truffle mash, red wine jus & sauce Béarnaise	\$98.0 (2 persons)
Steak frites 300gr, Grainge, bone marrow, Pont Neuf potatoes, herb salad, truffle Béarnaise. Montpellier butter or beurre d'escargot	\$46.0
Barramundi Roasted, olive tapenade, capsicum bavarois, ratatouille & crab vinaigrette	\$40.0
Coral trout (<i>locally line caught</i>) Miso marinated & grilled, black fungus, seaweed, red chilli, oyster beignet, star anise broth	\$45
Linguine a la mer Selection of local seafood and crustaceans, chilli & basil	\$26/\$38
Risotto primavera Summer vegetables, truffle oil & Pecorino crumble	\$34.5

side

Steamed green beans, toasted almonds	\$8.5
Truffle mash	\$9.5
Salad of Witloff, blue cheese & red wine poached pears	\$9.5
Green salad	\$8.5
Thrice cooked chips rosemary sea salt, malt vinegar	\$9.0

menu gourmand 1

6 course

\$100 pp

\$150 pp with matched wines (see pour sizes below)

Amuse Bouche

Roasted Hervey Bay scallop

Marinated daikon, Vietnamese dressing, sesame brittle

'05 Jansz Cuvée, Tasmania 120ml

Caramelised pork belly

Twice cooked, pineapple & white bean puree, quail egg, black pudding, honey mustard seed glaze

'09 Pirie South Pinot Gris, Pipers Brook TAS 90ml

Queensland spanner crab cannelloni

Scallop, ginger & chilli mousse, carrot & lemongrass puree, coconut veloute

'07 Torpedo Rocks Semillon Sauvignon Blanc, Yallingup W.A 90ml

Harrisons ox cheek

9hr red wine braise, pommes Sardinere, sauce Bordelaise

'08 Torbreck Woodcutters Shiraz, Barossa S.A 90ml

Champagne and lavender granite

Valrhona chocolate nemesis

White chocolate & amaretto zabaglione, honey comb

De Bortoli The Black Noble, NSW NV 30ml

Additional courses

Fromage selection \$15 pp

menu gourmand 2

4 course

\$75 pp

\$125 pp with matched wines (see pour sizes below)

Amuse Bouche

Roasted Hervey Bay scallop

Marinated daikon, Vietnamese dressing, sesame brittle

'05 Jansz Cuvée, Tasmania 120ml

Caramelised pork belly

Twice cooked, pineapple & white bean puree, quail egg, black pudding, honey mustard seed

'09 Pirie South Pinot Gris, Pipers Brook TAS 90ml

Harrisons ox cheek

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Valrhona chocolate nemesis

White chocolate & amaretto zabaglione, honey comb

De Bortoli The Black Noble, NSW NV 30ml

Additional courses

Fromage selection \$15 pp

dessert

Valrhona chocolate nemesis White chocolate & amaretto zabaglione, honey comb	\$19
Pistachio kulfi Rosewater & orange blossom marinated watermelon, pistachio brittle	\$17
Harry's Eton mess Strawberries, puree, meringue, red fruit & poppy seed jelly, crème Chantilly	\$17
Harrisons lemon meringue pie Homemade marshmallow, lemon curd, sherbet, shortbread biscuit	\$17
Crêpes Suzettes Flambeéd with Grand Marnier, vanilla ice cream (half serve available)	\$30.0 (2 persons)
Harrisons ice cream Homemade ice creams. Ask your waiter for today's flavours. 3 scoops with homemade accompaniments and garnishes	\$18
The Chocolate Shot (after dinner drink) Pedro Ximinez Sherry mixed with rich hot chocolate sauce – perfect small sweet indulgence	\$9
Cheese Du Jour Served with pairing accompaniments & crisp bread (see over for today's selection)	
Single cheese (50gr)	\$17
3 cheese selection	\$35

fromage du jour

Fourme d'Ambert

"Fourme" is the old French word for cheese from the Latin name "forma", and describes its cylindrical shape. Fourme d'Ambert is made with cow's milk. *Penicillium glaucum* bacteria is added to the cheese which is going to rest in a cave for a minimum of 2 months. It is one of the mildest of the blue cheeses, a creamy cheese with a delicate fruity flavor and mushroom overtones.

Buche d'Affinois

This cheese has an unusual brick shape and is produced near the City of Lyon. Manufactured by Fromagerie Guilloteau in very modern facilities, the cow's milk is ultra-filtrated giving an extremely fine, silky texture & a longer shelf life. The flavour develops as the cheese matures but remains creamy and subtle, with a well rounded finish that leaves a lingering rich buttery flavour on the palate.

Queso Manchego

A Spanish ewe's milk cheese originating from the plateau of La Mancha and made from the milk of the Manchega sheep. Manchego, the most famous of all Spanish sheep milk cheeses, is firm and flaky in texture, displaying mild, nutty flavours. The wild herbs that are a staple of the sheep's diet, contribute to its aromatic taste.

glossary

Brandard made using salted barramundi, preserved lemon and potato

Brioche originated in France. A rich bread made with eggs, lots of butter and milk. Our brioche is made in house and I think it is the perfect accompaniment for our rillettes and terrines.

Burek/Brik North Africa, meat or vegetable parcel, wrapped in thin pastry then fried

Chateaubriand Dedicated to the Vicomte De Chateaubriand (1768-1848) by his chef, Montmireil. This dish is a great carnivore feast, sit back and indulge, make sure you order a good hearty red to quaff

Confit Method of slow cooking something, submerged in its own fat. Creates soft and tender meat

Eton Mess An English dessert consisting of a mixture of strawberries, pieces of meringue & ice cream, which is traditionally served at Eton College's annual cricket game against the students of Winchester College

Farfalle pasta a popular pasta in the shape of a 'bow tie'. I make the pasta with squid ink to accompany the calamari component of the coral trout dish.

Grenobloise sauce Originated in Grenoble, France. It is made with gherkins, lemon, tomato, parsley and is fantastic with fish!

Kulfi A frozen milk based dessert from India & Pakistan known as 'traditional Indian ice cream'

Pain d'epices translated as 'spiced bread' made with cinnamon, ginger, star anise and nutmeg. Textural component of our duck salad

Quinoa (keen-wah) not a common item in most kitchens today, quinoa is a protein seed that has a fluffy, creamy, slightly crunchy texture and somewhat nutty flavor when cooked. It is a recently rediscovered ancient grain, once considered 'The Gold of the Incas'.

Rillettes originally made with pork or rabbit, it is cooked slowly in its own fat until it is tender enough to be shredded. It is then cooled with enough fat to make a paste. It is normally used as spread and is served at room temperature. At Harrison's we slow-cook duck legs and the resulting rillettes is one of the components on our duck salad

Veloute Cream based sauce using fish or chicken stock. Translates as "velvet"

Yuzu A Japanese citrus fruit. The flavour closely resemble that of the grapefruit with overtones of mandarins and orange. We add a touch of soy and sesame to soften the marriage with the tuna

Bon Appétit. Spencer Patrick