

entrée

Bread Grilled Ciabatta, extra virgin olive oil, house made dukkah	\$9.0
Spanner crab cannelloni Carrot and lemongrass puree, lemon & vanilla veloute	\$19.0
Feuilleté of asparagus Fricassée of wild mushrooms, poached hens egg, truffle hollandaise	\$18.5
Salad of Moreton Bay bugs Butter poached, confit potatoes, avocado puree, pink grapefruit, citrus & mustard seed dressing	\$19.5
Tuna Ceviche Raisin, caper & preserved lemon dressing, beignets of oyster	\$20.0
Caramelised pork belly Pressed with black pudding, granny smith purée, honey mustard seed glaze	\$18.5
Roasted Hervey Bay scallops Marinated daikon, Vietnamese dressing, sesame brittle	\$6.5 ea
Crispy quail Goats curd, poppy seed & pistachio tuille, rose & pomegranate dressing	\$18.5
Charcuterie Selection of terrines, rillettes, cured & smoked meats, with accompaniments	\$19.0

“Le Foie Gras” Alsace, France

\$P.O.A

main

Barramundi Roasted, chives & ginger, truffled lentils, salad of herbs, basil coulis	\$34.0
Mulloway Grilled, rissoni nero, sweetcorn purée, calamari, ginger velouté	\$36.0
Chinook salmon Grilled, beetroot purée, choucroute, oxtail tortellino, horseradish velouté	\$34.0
Lacquered duck Spiced quince, caramelised shallots, cannellini & white chocolate purée, cinnamon jus	\$36.0
Herb crusted lamb Tarte fine of confit shoulder, sauce Soubise, pea & mint veloute, rosemary jus	\$35.0
Harrisons ox cheek 9hr red wine braise, pommes Sardinierie, sauce Bordelaise	\$36.0
Chateaubriand 700gr Victorian Black Angus, caramelised onions, bone marrow, green beans, truffle mash, red wine jus & sauce Béarnaise	\$80.0 (2 persons)
Steak frites Morganbury "Tablelands" 350gr rib-eye, pont neuf potatoes, truffle hollandaise	\$39.0
Crab Linguini Chilli, garlic, spinach & basil butter	\$18.0/32.0
Risotto primavera Summer vegetables, truffle oil & Pecorino	\$32.0

side

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

menu gourmand 1

6 course

\$100 pp

\$150 pp with matched wines

Amuse Bouche

Roasted Hervey Bay scallop

Marinated daikon, Vietnamese dressing, sesame brittle

'04 Jansz Cuvée, Tasmania

Tuna Ceviche

Raisin, caper & preserved lemon dressing, beignet of oyster

Tio Pepe Fino Sherry, Jerez Spain

Caramelised pork belly

Pressed with black pudding, granny smith purée, honey mustard seed glaze

'08 Hamelin Bay Chardonnay, Margaret River W.A

Harrisons ox cheek

9hr red wine braise, pommes Sardinier, sauce Bordelaise

'08 Torbreck Woodcutters Shiraz, Barossa S.A

Champagne and lavender granite

Crêpes Suzettes

Flambeéd with Grand Marnier, vanilla ice cream

Marcarini Moscato d'Asti

Additional courses

Foie Gras \$30 pp

Fromage selection \$12.5 pp

menu gourmand 2

4 course

\$75 pp

\$125 pp with matched wines

Amuse Bouche

'04 Jansz Cuvee, Tasmania

Tuna Ceviche

Raisin, caper & preserved lemon dressing, beignet of oyster

'06 Pierre Sparr Alsace One Gewürz-Riesling-Pinot Gris Blend

Caramelised pork belly

Pressed with black pudding, granny smith purée, honey mustard seed glaze

Hamelin Bay Chardonnay, Margaret River W.A

Harrisons ox cheek

9hr red wine braise, pommes Sardinere, sauce Bordelaise

'08 Torbreck Woodcutters Shiraz, Barossa S.A

Crêpes Suzettes

Flambeéd with Grand Marnier, vanilla ice cream

Marcarini Moscato d'Asti

Additional courses

Foie Gras \$30 pp

Fromage selection \$12.5 pp

dessert

Poire Belle Helène Spiced white wine poached pear, vanilla ice cream, chocolate sauce	\$12.5
Pineapple Tarte Tatin Vanilla ice cream	\$12.5
Chocolate and Caramel Tart Crème Chantilly	\$13.5
Harrisons lemon meringue pie Homemade marshmallow, lemon curd, shortbread biscuit	\$14.0
Crêpes Suzettes Flambeéd with Grand Marnier, vanilla ice cream	\$25.0 (2 persons)
Lime and honey posset Mango & mint salsa, almond tuille	\$12.5
Cheese Du Jour Served with pairing accompaniments & crisp bread (see over for today's selection)	
Single cheese (50gr)	\$12.5
3 cheese selection	\$28.0
The Chocolate Shot Pedro Ximinez & rich chocolate sauce – perfect small sweet indulgence	\$8.0
Coffee Grinders “Fix” – 100% Arabica, rainforest alliance beans	\$3.8
Tea T2 loose leaf range	\$4.0

fromage du jour

Bleu d'Auvergne

'06 Pierre Sparr Alsace One Gewürz-Riesling-Pinot Gris Blend, Alsace France

Bleu d'Auvergne is produced in the "Massif Central" between Puy-de-Dôme and Cantal. It was created in 1854 by a producer of Fourme de Roquefort. After noticing fungus on his bread, he tried to mix the same fungus with the cheese. A little bit later, the farmer pierced the cheese so that the air could enter into it and helped the development of the blue mould. Nowadays the cheese is inoculated with Penicillin Roquefort. The smell of Bleu d'Auvergne is strong. The taste is spicy with flavors of grasses and wild flowers.

Buche d'Affinois

'08 Bladen Sauvignon Blanc, Marlborough N.Z

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

'07 Rosily Cabernet Sauvignon, Margaret River W.A

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 sheeps' diet, contribute to its aromatic taste.

glossary

Feuilletté A piece of puff pastry, cut into a triangle then filled or garnished

Ceviche Also known as “cebiche”, a dish characteristic of Peruvian cookery that is based on raw fish, marinated or served with citrus fruits

Fricasse Mushrooms cooked lightly in shallots and garlic, finished with a touch of cream

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

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

Soubise A puree of white onion finished with cream

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

Charcuterie Products based on pork, meat or offal. The word also designates the shop where such products are sold. All the items are homemade at Harrison's

Foie Gras Goose or duck liver that is grossly enlarged by methodically fattening the bird. The force feeding of geese goes as far back as Roman times when figs were used, now days, corn is the substitute. This is one of my most favourite indulgences in cooking, it is fantastically adaptable and a great delicacy. As far as I am aware, no other restaurant in the area sells this product and I am very proud to have it on the menu at Harrison's

Rissoni Rice shaped pasta. Here it is cooked with squid ink

Tarte tatin Name given to a tart of caramelised apples that are cooked under a lid of pastry and then inverted to be served. It is a dedication to the Tatin sisters, who ran a restaurant Lamotte-Beuvron at the beginning of the 20th century. I use pineapple instead of apple, as a little twist on a great classic

Bon Appétit. *Spencer Patrick*