

Feasting

\$120pp - avail for groups of 10+ pax

start

House bread

Marinated olives (gf)

Akoya Pearl Oysters / Baked fenugreek masala, lime

Harry's pork scratchings / Burnt apple (gf)

Asparagus / Roast garlic, white bean, radish, spring onion, hazelnut (vv)

Tiger prawns / Grilled, tomato & nduja butter, smoked yoghurt (gf)

Burrata, Vanella Cheese Factory, NSW / Eggplant, smoked paprika, fried bread (v)

main

Lamb Shoulder / 14 hr slow roasted, spices of Madras (gf, df)

Salmon / Miso scorched Ora King salmon side (gf)

Pork Belly / Slow roasted, burnt apple puree (gf)

Roast Pumpkin / Toasted seeds, krisp kale (vv)

side

Shredded cabbage, sweet & sour (gf, vv)

Truffle fries, parmesan (v)

50/50 mash (v)

Broccolini, almonds, buttermilk (v)

dessert

Maddie's Chocolate Pudding / Daintree chocolate, salted caramel

"VoVo" / White chocolate, raspberry coconut, chamomile, meringue (gf)



harrisons

df - dairy free | gf - gluten free | v - vegetarian | vv - vegan
Please advise your waiter of all dietary requirements