

— EST 2017 —  
**HARRY'S**  
— ON GREEN LANE —

**Dinner**

**To Start**

*French Onion Soup*

Caramelized onions, rich beef broth, herb brioche & Swiss cheese

**or**

*Avocado & Prawn Tian*

Tomato & cucumber salsa, chilli & herbs lemon dressing, lavoche

**or**

*Hervey Bay Scallops*

Baked, confit garlic, mixed herb butter

**or**

*Grilled Octopus*

Infused in saffron & herb oil, pickled red cabbage, citrus puree

**Main Course**

*Winter Risotto*

Mixed wild mushrooms, cavolo nero, peas, pine nuts,  
sheep fetta, lemon oil, parmesan

**or**

*Crab Linguine*

Blue swimmer crab, tomato, garlic, chilli, white wine, lemon, herbs

**or**

*Roast Chicken*

Chicken drizzled in lemon myrtle oil, pomme puree,  
roast brussel sprouts, cherry tomatoes, chasseur sauce

**or**

*Atlantic Salmon*

Roast Dutch carrots, vine ripened tomatoes, pickled onion,  
caper berries, cream velouté sauce

**or**

*Steak Frites*

Tajima Wagyu rump mb4+, shoe string fries,  
green salad, bearnaise sauce

## Sides

### *Harrys Garden Salad*

Mixed lettuce, naval orange, cherry tomatoes,  
parmesan, lemon dressing

9

### *Roasted Dutch Carrots*

Baby rocket, sheep fetta, vincotto

12

### *Greek Potato & Asparagus*

Baby rocket, parmesan, sesame seeds, miso dressing

13

### *Truffle Fries*

Sprinkled mixed herbs, parmesan

12

## Desserts

### *Crème Caramel Flan*

Mixed berries, spun sugar

or

### *Harry's Bread & Butter Pudding*

Crème Anglaise, orange, rose petals

or

### *Poached Pear*

Poached in spiced wine, mascarpone,  
mixed nuts cinamon flavoured crumble, cashew brittle

### *Affogato*

Ice cream, espresso, frangelico

or

### *Cheese*

Barber's Cheddar,  
Berrys Creek Mossvale Blue,  
muscatels, truffle honey, crackers

*2 courses - \$65 3 courses - \$80*

*10% surcharge on public holidays*