

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

## **Lunch Menu**

### **Entrees**

#### ***Duck Terrine***

Mixed lettuce, fig jam, sourdough

or

#### ***Today's Soup***

Delicious, house made with  
fresh bread (changes regularly)

or

#### ***Arancini***

Mixed lettuce, chipotle mayonnaise, parmesan

or

#### ***Tomato & Bocconcini***

Vine tomatoes, bocconcini, pangritata,  
raspberry dressing,  
balsamic glaze

### **Main Course**

#### ***Crab Linguine***

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

or

#### ***Winter Risotto***

Wild mixed mushrooms, green peas, cavolo nero,  
sheep fetta, pine nuts, lemon oil, parmesan

or

#### ***Beef Salad***

Braised beef, maple roasted Japanese pumpkin,  
cauliflower rice, molasses, currants, pepitas

or

#### ***Atlantic Salmon***

Seared salmon, green beans, Greek potatoes,  
spiced butternut squash puree,  
cherry tomatoes, olives, crème cheese

### ***Roast Chicken***

Chicken drizzled in lemon myrtle oil,  
seasonal roast vegetables,  
green peas, sundried tomatoes,  
chasseur sauce

or

### ***“Slow Cooked” Lamb Shoulder***

With paris mash, caulilini, tzatziki, mint jus

### **Sides**

#### ***Harry’s Garden Salad***

Mixed lettuces, naval orange, cherry tomatoes,  
Parmesan cheese, lemon dressing

8

#### ***Shoestring Fries***

Sumac salt, paprika aioli

9

### **Dessert**

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

Crème Anglaise, orange, rose petals

or

#### ***Poached Pear***

Poached in spiced wine, mascarpone, cashew brittle,  
mixed nut cinnamon crumble

or

#### ***Crème Caramel Flan***

Mixed berries, spun sugar

or

#### ***Cheese***

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

***Two courses \$55    Three courses \$70***

10% surcharge applies on public holidays