



PLANNING A SPECIAL EVENT?

Harrigan's functions team can assist you.
Call (02) 4998 4300 to discuss your event today.

For more information about what's on please visit

harrigans.com.au

STARTERS

Garlic Bread

Three pieces. | \$9

Bacon & Cheese Bread

Three pieces. | \$14

Bruschetta

Grilled sourdough topped with fresh tomato salsa, basil, olive oil, sticky balsamic & pecorino cheese. | \$15

SIDES

Fresh

Garden Salad | \$7

Rustic Chats, Sea Salt & Confit Garlic | \$8

Bowl of Chips | \$9

Steamed Greens | \$7

KID'S MENU

All kid's meals come with a free ice cream & activity pack. 12 years & under.

Chicken

Breast Nuggets

Chips & garden salad. | \$13

Mini Burger

Beef patty, melted cheese, tomato sauce & chips. | \$13

Battered Fish

Chips & garden salad. | \$13

Hawaiian Pizza "4 slices"

Pizza sauce, mozzarella, ham & pineapple. | \$13

LIGHT MEALS & SALADS

Crispy Hong Kong Style Squid ^{DF}

Served with fried shallots, rocket & fresh lime. | \$24

Rustic Caesar Salad

Romaine lettuce, shaved parmesan, crispy bacon, garlic croutes, egg & traditional dressing. | \$21

+ add chicken | \$5 + add smoked salmon | \$6

Vegan Tacos ^{V GF DF VG}

Roasted sweet potato & cauliflower tacos with chipotle, lime, cashew crema. | \$18

Summer Mango & Macadamia Nut Salad ^{V GF VG}

Sweet pickled mango, toasted macadamia nuts, avocado, cucumber & snow pea sprouts tossed with tangy citrus dressing. | \$17

+ add chicken | \$5 + add prawns | \$7

French Terrine Plate

Turkey, chicken & pistachio served with corniches, Hunter Valley brie, house made balsamic chutney, sourdough croutes & marinated olives. | \$25

PIZZA'S

BBQ Chicken Pizza

BBQ chicken, rich napolitana sauce, mozzarella, red onion, avocado & sour cream. | \$24

Nonna's

Rich napolitana sauce, mozzarella, Italian pork fennel sausage, mushroom, caramelised onions & extra virgin olive oil. | \$25

Italo Meat Lovers

Rich napolitana sauce, mozzarella, mortadella, leg ham, mild calabrese salami & smoked bacon. | \$25

Vegan Pizza ^{V GF DF VG}

Vegan cheese, baby spinach pesto, pumpkin, semi dried tomato, sage, rocket & extra virgin olive oil on a gluten free base. | \$24

+ add gluten free pizza base | \$2

FROM THE GRILL

350 GM OP Black Angus Aged Rib Eye Steak | \$40

400 GM Black Angus Rump | \$35

Served with chips, salad & choice of sauce*

SAUCES

All sauces are gluten free.

Gravy, Mushroom, Peppercorn, Dianne, Creamy Garlic, Aioli | \$2.5
Creamy Garlic Prawns | \$6

* White wine & garlic cream with prawns is not included in complimentary choice of sauce.

MAINS

Beef & Guinness Pot Pie

Beef, mushroom, celery, leek, carrot, puff pastry, mashed potato & beans. | \$25

Bangers & Mash ^{GF}

Pork sausages, creamy mash, peas & onion gravy. | \$24

Fried Chicken Burger

Southern style chicken burger with smashed avocado, maple bacon, provolone cheese, sticky onion, ranch sauce on seeded milk bun & fries. | \$24

Grilled Salmon Fillet ^{GF}

Italian style chat potatoes, chorizo & lemon butter sauce. | \$32

Steak Sandwich \$26

150gm Scotch fillet on Turkish bread, balsamic onion jam, provolone cheese, rocket & tomato chutney. Served with chips. | \$26

Prawn, Crab & Lobster Ravioli

Served with lemon zest, baby herbs, topped with garlic butter, king prawn & pecorino cheese. | \$35

Kentucky Marinated Meat Plate

Bourbon glazed beef brisket, grilled smoked sausage, marinated lamb chop, slaw, loaded potato skins with sour cream, crispy bacon & cheese sauce. | \$46

Chicken Schnitzel

Panko crumbed crispy chicken breast fillet, chips & salad. | \$25

+ add your choice of sauce. | \$2.5

Seafood Plank

Natural oysters, king prawns, smoked salmon dip, marinated baby octopus, sourdough & salad. | \$38

Fish & Chips

Beer battered flathead fillets, chips, salad, lemon & tartare sauce. | \$25

Tofu Tikka Masala ^{GF}

Served with steamed basmati & naan bread. | \$24

Confit Duck ^{GF}

Slow cooked duck maryland with potato rosti, sautéed greens, served with cherry & port wine jus. | \$33

DESSERTS

White Chocolate & Baileys Charlotte

French style dessert with a rich Baileys & coffee crème brulee centre. Served with berries & vanilla bean ice cream. | \$14

Chocolate Passionfruit Tower

Velvet mousse, chocolate brownie base with passionfruit jelly. Served with double cream & berries. | \$14

Flourless Orange & Almond Cake ^{GF}

Layered cake with orange cream topped with chocolate crumble. Served with vanilla bean ice cream. | \$13

Green Tea Mascarpone Yuzu Tiramisu

Vanilla cheesecake filling, lemon curd & yuzu cream. Served with fresh berries. | \$14

Chocolate Raspberry Coconut Pebble ^{VG}

Raspberry jelly & dark chocolate moussed encased in a rich dark chocolate glaze with a crunchy chocolate oat base. | \$14