

STARTERS

Garlic Bread

Three pieces. | \$9

Grilled Bacon & Cheese Garlic Bread

Three pieces. | \$14

Bruschetta V

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

Peking Duck Spring Rolls

Served with sweet chilli sauce. | \$21

Pumpkin Arancini V

Aioli, parmesan & rocket leaves. | \$18

SIDES

Mash | \$8 GF

Chips & Gravy | \$9

Fresh Garden Salad | \$7 GF

Steamed Seasonal Vegetables | \$7 GF

Roast Chats | \$8 GF

KID'S MENU

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

Chicken Breast Nuggets

Chips, salad & tomato sauce. | \$13

Battered Fish Fillet

Chips, salad, lemon & tomato sauce. | \$13

Hawaiian Pizza

Ham, pineapple & mozzarella cheese on a tomato base. | \$13

Cheese Pizza V

Mozzarella cheese on a tomato base. | \$13

LIGHT MEALS & SALADS

Salt & Pepper Squid

Battered salt & pepper squid, served with asian slaw salad, soy dressing, chilli jam dipping sauce. | \$24

Rustic Caesar Salad

Romaine lettuce, parmesan, bacon, croutons, egg & caesar dressing. | \$21

+ add chicken | \$5

+ add smoked salmon | \$7

Warm Vegan Salad Bowl VG

Saffron cous cous, cherry tomato, roast fennel, pumpkin, rocket leaves, tahini dressing & toasted sesame seeds. | \$21

+ add chicken | \$5

+ add smoked salmon | \$7

PIZZA'S

All pizzas include Napoli sauce base.

Gluten Free base available \$2

BBQ Chicken

Marinated chicken, onion, mozzarella, finished with fresh avocado, sour cream & BBQ sauce. | \$25

Napoli Pulled Beef

Pulled beef, chorizo, pepperoni, bacon & mozzarella with a smokey BBQ sauce swirl. | \$26

Margherita V

Vine ripened tomato, confit garlic, mozzarella & fresh basil. | \$22

Vegetarian V

Roast pumpkin, semi dried tomatoes, mozzarella, finished with basil pesto & fresh rocket. | \$25

MAINS

Beef & Guinness Pot Pie

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

Bangers & Mash

Pork sausages. Served on a creamy mash with
peas & onion gravy. | **\$24**

Fish & Chips

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

Atlantic Salmon Fillet

Served with sweet potato fondant, steamed greens,
napolitana sauce & balsamic reduction. | **\$32**

Chicken Schnitzel

Panko crumbed crispy chicken breast fillet.
Served with chips & salad. | **\$25**

+ add your choice of sauce. | **\$2.5**

Confit Duck

Slow cooked duck maryland with Egyptian dukkah,
roasted chat potatoes, maple carrot puree,
green beans & rosemary jus. | **\$33**

Vegan Hot Pot

Mild spiced roast pumpkin, chickpea curry hot pot
with fresh parsley, lemon zest crumble, chat potatoes
& seasonal vegetables. | **\$27**

Short Rib & Fried Chicken Combo

Glazed asato cut beef short rib, southern fried chicken
tenderloins, kransky chipolata sausage, corn cob,
chips & slaw. | **\$46**

FROM THE GRILL

Premium Grainge Black Angus MSA Beef.
All served with chips & salad.

350 gm Premium Scotch Fillet Steak | \$40

250 gm Sirloin Steak | \$35

SAUCES

Gravy, Mushroom, Peppercorn, Dianne, Aioli. | **\$2.5**
All sauces are Gluten Free.

BURGERS

Beef Burger

Wagyu beef patty, burger sauce, lettuce, tomato
& cheddar cheese on sesame seed milk bun.
Served with chips. | **\$24**

Southern Fried Chicken Burger

Chicken breast coated in Harrigan's signature spice
blend, creamy slaw, cheese, maple bacon, lettuce & peri
peri mayo on sesame seed milk bun.
Served with chips. | **\$25**

Steak Sandwich

150gm scotch fillet steak, cheese, rocket, beetroot
hommus, & smokey BBQ sauce on toasted
turkish bread. Served with chips. | **\$25**

DESSERTS

Hunter Valley Gelato Tasting Plate

Salted caramel, mint choc chip & raspberry sorbet. | **\$14**

Warm Apple Lattice Pie

Vanilla ice cream, custard, fresh berries. | **\$14**

Sticky Date Pudding

Butterscotch sauce, vanilla ice cream
& fresh berries. | **\$14**

Chocolate Raspberry Coconut Pebble

Raspberry jelly & dark chocolate mousse encased in
a rich dark chocolate glaze with a crunchy chocolate
oat base & raspberry sorbet. | **\$14**