



  
**Harrigan's**  
HUNTER VALLEY

## STARTERS

<b>GARLIC BREAD</b> (4) V + CHEESE	10 2
<b>BRUSCHETTA</b> GFA V baguette topped with fresh tomato salsa, basil, olive oil, balsamic and parmesan. + FETA	16 2

## SHARE PLATES

<b>BUFFALO CHICKEN WINGS</b> DF GF dressed with hot buffalo and ranch sauce.	18
<b>MINI NAPOLI BEEF MEATBALLS</b> served with tangy BBQ sauce and salad.	18
<b>POPCORN CAULIFLOWER</b> V served with rocket, aioli and lemon.	18
<b>CRISPY PORK BELLY BITES</b> GF glazed with honey, soy, garlic and ginger sauce, topped with toasted sesame seeds and served with a side of asian slaw.	20
<b>TEMPURA BATTERED PRAWNS</b> (3) served with peri peri mayo, gem lettuce and lemon.	20

## MAINS

<b>VEGAN GNOCCHI</b> VG spinach, sundried tomatoes and sautéed mushroom served with basil pesto, vegan cheese and drizzled with truffle oil.	28
<b>CHAR-GRILLED CHICKEN FILLET</b> GF topped with creamy mushroom sauce, served with mashed potatoes, seasonal greens and char-grilled mushrooms.	32

<b>BRAISED BEEF CHEEK</b> GF served with mashed potato, steamed green vegetables, red wine jus and chimichurri.	42
<b>BRAISED LAMB SHANK</b> GF served with beetroot hummus, five bean mix, seasonal greens with red wine jus and tzatziki.	42
<b>PAN-SEARED ATLANTIC SALMON FILLET</b> DFA GF served with roasted chats, sautéed swiss mushrooms with wilted spinach, hollandaise and lemon.	42

## PUB CLASSICS

<b>BANGERS &amp; MASH</b> GF thick grilled pork sausages (2) with mashed potatoes, green peas and house-made onion gravy.	27
<b>CHICKEN SCHNITZEL</b> panko crumbed crispy chicken breast fillet served with chips and salad, or mashed potatoes and seasonal vegetables, with your choice of house-made sauce.	28
<b>FISH &amp; CHIPS</b> (3) beer battered flathead fillets served with chips, salad, lemon and house-made tartare.	28
<b>BEEF &amp; GUINNESS POT PIE</b> DFA beef, mushroom, celery, leek, carrot and puff pastry served with mashed potatoes and seasonal vegetables.	30
<b>CHICKEN PARMIGIANA</b> panko crumbed crispy chicken breast fillet topped with napoli, ham and mozzarella, served with chips and salad, or mashed potatoes and seasonal vegetables.	32

**SIDES: CREAMY SLAW 8 CHIPS & GRAVY 10 MASHED POTATOES 10 ROASTED CHATS 10  
EDAMAME BEAN 12 GARDEN SALAD 12 STEAMED VEGETABLES 12**

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## STEAKS & GRILL

### 300G SIRLOIN **GFA** 46

served with chips and salad, or mashed potatoes and seasonal vegetables, with your choice of house-made sauce.

### 350G T-BONE **GFA** 52

served with chips and salad, or mashed potatoes and seasonal vegetables, with your choice of house-made sauce.

### HALF RACK PORK RIBS **GFA** 32

served with creamy slaw and chips.

### FULL RACK OF RIBS **GFA** 55

served with creamy slaw and chips.

### 250G PORK CUTLET **GF** 36

glazed with soy sauce, honey, ginger and garlic, served with mashed potatoes, seasonal greens and a side of red wine jus.

### RIBS & WINGS COMBO **GFA** 56

smokey BBQ glazed pork ribs, beef brisket, buffalo chicken wings topped with sesame seeds, and a kransky chipolata sausage served with chips, slaw and a corn cob

## BURGERS *ALL SERVED WITH CHIPS*

### HARRIGAN'S BEEF BURGER **DFA GFA** 25

angus beef patty, grilled bacon, lettuce, tomato, beetroot and sliced cheese with special burger sauce on a milk bun.

### GRILLED CHICKEN BURGER **DFA GFA** 25

grilled chicken breast, lettuce, tomato and sliced cheese with spicy peri mayo on a toasted milk bun.

### LAMB SANDWICH **DFA GFA** 26

marinated pulled lamb with red wine jus, creamy slaw and tzatziki on toasted turkish bread.

### STEAK SANDWICH **DFA GFA** 28

150g tenderised rump with rocket, caramelised onion and sliced cheese with herb seeded mustard mayo on toasted turkish bread.

#### BURGER ADD ONS

+ EXTRA CHEESE	2
+ TOMATO	2
+ EXTRA CHICKEN PATTY	4
+ GF BREAD	6
+ EXTRA BEEF PATTY	8

## SALADS

### NOURISH BOWL **DFA GF V** 24

with roasted pumpkin, spinach, greek feta, cherry tomatoes, cucumber, dry slaw, avocado and sesame seeds, with green goddess dressing and served with pepitas and lemon.

### ROASTED PUMPKIN & QUINOA **DF GF V** 24

with spinach, rocket, onion and cherry tomatoes dressed in lemon tahini dressing.

### RUSTIC CAESAR **GFA** 24

with crisp baby cos lettuce, parmesan, bacon, croutons and hard-boiled eggs, dressed with house-made caesar dressing.

+ ANCHOVIES	2
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### ROASTED BEETROOT & GOATS CHEESE **GF V** 24

with rocket, walnuts, cherry tomatoes and roasted carrots dressed with honey balsamic vinegar.

### BURRATA & TOMATO **GFA V** 24

with fresh burrata cheese, cherry tomatoes, rocket, basil, parsley and flatbread, dressed with olive oil and a balsamic glaze.

#### SALAD ADD ONS

+ GRILLED CHICKEN	8
+ SMOKED SALMON	10
+ SLICED PROSCIUTTO	12
+ 150G RUMP STEAK	12

**SAUCES: AIOLI 2 DIJON MUSTARD 2 HOT ENGLISH MUSTARD 2 HOT SIRACHA 2  
CHIMICHURI 3 CREAMY MUSHROOM 3 DIANNE 3 GRAVY 3 PEPPERCORN 3**

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## PIZZAS

ALL PIZZAS ARE 12-INCH & INCLUDE A NAPOLI BASE

<b>CHEESY GARLIC</b> <small>DFA GFA V</small>	18
confit garlic paste, mozzarella and chopped parsley.	
<b>MARGHERITA</b> <small>DFA GFA V</small>	24
mozzarella and fresh basil.	
<b>NAPOLI</b> <small>DFA GFA</small>	24
olives, anchovies, cherry tomatoes, mozzarella and basil.	
<b>HAWAIIAN</b> <small>DFA GFA</small>	25
pineapple, ham and mozzarella.	
<b>CHICKEN DELUXE</b> <small>DFA GFA</small>	26
marinated chicken, bacon, red onion, roasted capsicum, mushroom and mozzarella.	
<b>PROSCIUTTO &amp; ROCKET</b> <small>DFA GFA</small>	26
prosciutto, rocket, and mozzarella with a balsamic vinegar glaze.	
<b>VEGETARIAN</b> <small>DFA GFA V</small>	26
roasted pumpkin, cherry tomatoes, olives, capsicum, spinach, mushroom and mozzarella.	
<b>MEAT LOVERS</b> <small>DFA GFA</small>	28
spanish sausage, pulled beef, pepperoni, ham and red onion topped with BBQ sauce.	

### PIZZA ADD ONS

+ ANCHOVIES	2
+ BACON	2
+ HAM	2
+ MUSHROOM	2
+ OLIVES	2
+ PINEAPPLE	2
+ CHICKEN	4
+ PULLED BEEF	4
+ PEPPERONI	5
+ VEGAN CHEESE	5
+ GF BASE	6

## KID'S MEALS 12 YEARS & UNDER

ALL KIDS MEALS COME WITH A FREE ICE CREAM

<b>BATTERED FISH FILLETS</b>	14
served with chips, tomato sauce and lemon.	
<b>CHICKEN BREAST NUGGETS</b> (5)	14
served with chips and tomato sauce.	
<b>CRISPY CHICKEN TENDERS</b> (3)	14
served with chips and tomato sauce.	
<b>8-INCH CHEESE PIZZA</b> <small>DFA GFA V</small>	14
mozzarella on a tomato base.	
<b>CHICKEN SCHNITZEL</b>	14
served with chips and gravy.	

## DESSERTS

<b>APPLE PIE</b>	14
served with vanilla ice cream and berry compote.	
<b>ICE CREAM SUNDAE</b> <small>GF</small>	14
salted caramel ice cream and chocolate fudge sauce, served with marshmallows and a dark pitted cherry.	
<b>VANILLA PANNA COTTA</b> <small>GFA</small>	14
house-made panna cotta served with honey granola, berry sorbet and fresh strawberries.	
<b>CHOCOLATE FUDGE BROWNIE</b>	14
served with vanilla ice cream, fresh strawberries and dark chocolate fudge sauce.	
<b>VEGAN CHOCOLATE MUD CAKE</b> <small>DF GF VG</small>	18
served with fresh strawberries and berry coulis.	
<b>DESSERT ADD ONS</b>	
+ ICE CREAM	3
+ WHIPPED CREAM	3

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