

BISTRO

Menu




Harrigan's
HUNTER VALLEY

STARTERS

GARLIC BREAD (4)

CHEESY GARLIC BREAD (4) *bacon +2*

BRUSCHETTA (3) **GFA**

baguette bread topped with fresh tomato salsa, basil, olive oil, sticky balsamic glaze and parmesan cheese
feta +2 | bacon +2

SHARE PLATES

PORK BELLY BITES **GF DF**

served with sticky honey glaze, toasted sesame seeds and shallots

HUNTER MARINATED OLIVES & FLATBREAD **GF DF**

mixed olives infused with garlic, chilli, citrus rind and sundried tomato served with warm flatbread and beetroot hummus

MAC & CHEESE CROQUETTES (6)

served with garlic aioli, smoky bbq sauce and balsamic glaze

POPCORN CAULIFLOWER **V DF**

served with beetroot hummus and lemon wedge

BBQ CHICKEN WINGS (8) **GF DF**

topped with toasted sesame seeds and shallots

SALADS

*grilled chicken +10 | 150g rump steak +12
smoked salmon +12 (i) | anchovy on caesar +2 (i) | falafel (10) +8*

RUSTIC CAESAR SALAD **GFA**

crisp baby cos lettuce, parmesan, bacon, croutons and hard-boiled egg, dressed with homemade caesar dressing

PUMPKIN & HAZELNUT SALAD **GF DFA**

roasted pumpkin, mixed green leaves, cherry tomato, red onion, toasted hazelnut and goat cheese dressed with honey balsamic vinaigrette

10

12

16

VEGAN POKE BOWL **VG DF**

firm marinated tofu, brown rice, edamame beans, mixed green leaf, carrot, cucumber, toasted seaweed and side of vegan mayonnaise

HUNTER HARVEST SALAD **GF**

cos lettuce, spinach, rocket, cherry tomato, cucumber, red onion, greek feta, toasted almonds, walnuts and pepitas dressed with dijon mustard vinaigrette

ROASTED SWEET POTATO & BEET SALAD **GF**

baby beets, roasted sweet potato, rocket, walnuts, steamed green beans and crumbled feta dressed with honey dijon vinaigrette

21

21

MAINS

ALMOND CRUSTED BARRAMUNDI **GF (I)**

served with herb roasted chat potato, steam green vegetables and lemon caper sauce

VEGAN GNOCCHI **VG GF DF**

spinach, sundried tomato and sautéed mushroom served with napolitana sauce, vegan cheese and truffle oil drizzle

GRILLED CHICKEN **GFA**

chargrilled chicken fillet topped with creamy mushroom sauce with mashed potato and vegetables OR chips and salad

LAMB SHANK **GF**

12 hour braised lamb shank served with mash potato, green peas and red wine jus

CONFIT DUCK **GF DF**

duck maryland served with beetroot hummus, roasted chat potato, steam greens, red wine jus and spicy dukkha

21

21

21

24

22

22

24

24

42

30

36

42

36

PLANNING A SPECIAL EVENT?

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

V VEGETARIAN **VG** VEGAN **VGA** VEGAN AVAILABLE **GF** GLUTEN FREE **GFA** GLUTEN FREE AVAILABLE **DF** DAIRY FREE **DFA** DAIRY FREE AVAILABLE
(A) AUSTRALIAN SEAFOOD **(I)** IMPORTED SEAFOOD **(M)** MIXED ORIGIN SEAFOOD

We are happy to assist you with any special dietary requirements, however, we kindly ask for no variations.

We endeavour to serve our customers without lengthy delay, particularly during high volume service periods. For this reason, starters will be served promptly, the rest of the menu will be served to your table together. **Please note a 10% surcharge will apply on public holidays.**

BURGERS

gluten free bread +5 | extra chicken patty +7
extra beef patty +9 | cheese +2 | tomato +2

HARRIGAN'S BEEF BURGER **GFA DFA**

angus beef patty, grilled bacon, lettuce, tomato and cheese with in house special burger sauce on a toasted milk bun

STEAK SANDWICH **GFA DFA**

150g tenderised rump steak, tasty cheese, rocket and caramelised onion with herby seeded mustard mayo on toasted turkish bread

PORTUGUESE GRILLED

CHICKEN BURGER **GFA DFA**

spice marinated chicken breast, tomato, lettuce, slice cheese and chipotle mayo on a toasted milk bun

MUSHROOM & HALLOUMI

BURGER **V GFA DFA**

garlic herb roasted field mushroom. grilled halloumi, wild rocket, tomato and pickled red onion with smoky BBQ sauce on a toasted milk bun

PUB CLASSICS

BEEF & GUINNESS POT PIE

beef, mushroom, celery, carrot and leeks with rich brown gravy served with creamy mash potatoes and seasonal steamed vegetables

BANGERS & MASH **GF**

two thick grilled pork sausages with creamy mashed potato, green peas and house made onion gravy

CHICKEN SCHNITZEL

panko crumbed crispy chicken breast fillet served with your choice of sauce and chips and salad OR mashed potato and vegetables

FISH & CHIPS **(I)**

beer battered crispy flathead fillets served with chips, salad, lemon wedges and in house tartare sauce

CHICKEN PARMIGIANA

panko crumbed crispy chicken breast fillet topped with napolitana sauce, ham and mozzarella served with chips and salad OR mashed potato and vegetables

GRILL

grainage msa graded 120 day grain fed beef
make steak surf n turf +12 (grilled prawns with creamy napolitana sauce) (i)

25

300GM SCOTCH FILLET **GFA**

served with chips and salad OR mashed potato and steamed vegetables with your choice of in house sauce

28

300GM SIRLOIN **GFA**

served with chips and salad OR mashed potato and steamed vegetables with your choice of in house sauce

25

RIBS & WINGS COMBO **GFA**

smoky BBQ glazed pork ribs, chipotle cheese sausage, chicken wings topped with sesame seeds and corn cob served with chips and salad OR chips and slaw

25

MEAT PLATTER FOR TWO **GFA**

250g rump steak, BBQ chicken wings [4], grilled beef sausage [2], chicken parmigiana and lamb kofta [2] served with chips and salad and your choice of in house sauce

FULL RACK OF PORK RIBS **GFA**

smoky BBQ glazed pork ribs served with chips and salad OR chips and slaw

HALF RACK OF PORK RIBS **GFA**

smoky BBQ glazed pork ribs served with chips and salad OR chips and slaw

32

FLAME-GRILLED PORK CUTLET **GFA**

250g chargrilled pork loin cutlet served with green apple and fennel slaw, seasoned chips and a light cider glaze

28

SIDES

28

GARDEN SALAD **V DF GF**

STEAMED VEGETABLES **DF GF**

CREAMY MASHED POTATO **GF**

HERB ROASTED CHAT POTATO

BOWL OF CHIPS with gravy **V**

28

SAUCES & CONDIMENTS

34

SAUCES

creamy mushroom, peppercorn, gravy, dienne, red wine jus

CONDIMENTS

aioli, sweet chilli, hot english mustard, dijon mustard, chipotle mayo

V VEGETARIAN **VG** VEGAN **VGA** VEGAN AVAILABLE **GF** GLUTEN FREE **GFA** GLUTEN FREE AVAILABLE **DF** DAIRY FREE **DFA** DAIRY FREE AVAILABLE
(A) AUSTRALIAN SEAFOOD **(I)** IMPORTED SEAFOOD **(M)** MIXED ORIGIN SEAFOOD

We are happy to assist you with any special dietary requirements, however, we kindly ask for no variations.

We endeavour to serve our customers without lengthy delay, particularly during high volume service periods. For this reason, starters will be served promptly, the rest of the menu will be served to your table together. **Please note a 10% surcharge will apply on public holidays.**

KIDS

12 years and under / includes an ice cream

CHICKEN BREAST NUGGETS (6)

served with chips and tomato sauce

BATTERED FISH FILLETS (2) (I)

served with chips, tomato sauce and lemon

CHEESY PIZZA GFA

with shredded mozzarella on a tomato base
ham +2

CHICKEN TENDERS (2)

served with chips and tomato sauce

ROASTED PUMPKIN MAC & CHEESE

topped with golden panko crumb and crispy bacon

15

15

15

15

15

DESSERTS

ice cream +3

ICE CREAM SUNDAE

salted caramel ice cream, chocolate fudge sauce,
marshmallows and dark pitted cherry

VEGAN CHOCOLATE MUD CAKE VG

served with berry coulis and raspberry sorbet

WARM STICKY DATE PUDDING

served with vanilla ice cream, caramel sauce
and fresh berries

BELGIAN WAFFLES

served with butterscotch sauce, vanilla ice cream
and hazelnut

CHOCOLATE FONDANT

served with vanilla ice cream and fresh berries

16

16

16

16

16

WEEKLY SPECIALS

MONDAY
5:30PM - 9PM



CURRY NIGHT
\$20 CHEF'S SELECTION

TUESDAY
5:30PM - 9PM



SCHNITTY NIGHT
\$20 WITH CHIPS, SALAD & GRAVY OR MAKE IT A PARMIGIANA +\$4

WEDNESDAY
5:30PM - 9PM



RIBS NIGHT
FROM \$30 PORK RIBS 1/2 RACK \$30 FULL RACK \$52

THURSDAY
5:30PM - 9PM



STEAK NIGHT
\$30 250G RUMP STEAK WITH CHIPS, SALAD & YOUR CHOICE OF SAUCE

SUNDAY
5:30PM - 9PM



ROAST NIGHT
\$24 SERVED WITH CHEF'S SELECTION OF SIDES

LUNCH SPECIALS

MONDAY TO THURSDAY
12PM - 3PM



PREMIUM & CRAFT BEERS
FROM **\$8.50**
DOMESTIC BEERS
FROM **\$7**



HAPPY HOUR
WEEKDAYS 3PM - 5PM



COCKTAIL HOUR
FRIDAY 4PM - 6PM
SATURDAY 3PM - 5PM

BREAKFAST



7AM - 10:30AM
EVERYDAY

FREE LIVE MUSIC FRIDAY TO SUNDAY

Visit our website
to see the line-up



V VEGETARIAN VG VEGAN VGA VEGAN AVAILABLE
GF GLUTEN FREE GFA GLUTEN FREE AVAILABLE
DF DAIRY FREE DFA DAIRY FREE AVAILABLE
(A) AUSTRALIAN SEAFOOD (I) IMPORTED SEAFOOD
(M) MIXED ORIGIN SEAFOOD

We are happy to assist you with any special dietary requirements however, we kindly ask for no variations.

f @ To make a booking please visit harrigans.com.au

T&C apply. Weekly specials not available on public holidays. Think Safe to Drink Safe.

PIZZAS

all pizzas are 12 inch sourdough base

MARGHERITA GFA DFA	24
mozzarella and fresh basil on a napoli sauce base	
CHEESY GARLIC GFA DFA	18
confit garlic paste, mozzarella and chopped parsley	
BBQ CHICKEN GFA DFA	28
marinated chicken, red onion, roasted capsicum and mozzarella on a BBQ sauce base	
MOROCCAN BEEF GFA DFA	26
moroccan spiced pulled beef, mushroom, roasted capsicum, spanish onion and feta on a napoli base	
HUNTER SUPREME GFA DFA	30
marinated chicken, smoked ham, salami, pineapple, spanish onion and olives on a napoli base	
CHICKEN PARMA PIZZA GFA DFA	27
crumbed chicken, ham and shredded mozzarella on a napoli sauce base	
MEXICANA GFA DFA	26
salami, spicy chorizo, jalapeños, roasted capsicum, onion and chilli flakes on a napoli base	
PUMPKIN & FETA GFA DFA	26
roasted pumpkin, spinach, caramelized onion, shredded mozzarella and feta on a napoli base	

PIZZA ADD ONS

+ GLUTEN FREE BASE	5
+ VEGAN CHEESE	4
+ CHICKEN	4
+ OLIVES	2
+ MUSHROOM	2
+ PINEAPPLE	2
+ BACON	2
+ HAM	2
+ PULLED BEEF	4
+ SALAMI	4

V VEGETARIAN VG VEGAN VGA VEGAN AVAILABLE GF GLUTEN FREE GFA GLUTEN FREE AVAILABLE DF DAIRY FREE DFA DAIRY FREE AVAILABLE
(A) AUSTRALIAN SEAFOOD (I) IMPORTED SEAFOOD (M) MIXED ORIGIN SEAFOOD

We are happy to assist you with any special dietary requirements however, we kindly ask for no variations.