

HARRISON'S

- food & wine -

SHELLS

Hand-shucked Oysters (gf) \$5ea
Mornay 1/2 Shell Scallop \$8ea
Charcuterie Xo Clams w toast (gfo) \$36

SNACKS

Olive & Anchovy Gilda (gf) \$8ea
Paella Arancini (4pc) (gf) \$24
Manchego & Short Rib Croquettes (2pc) \$12
Artichoke Fritta (2pc) (gf) \$10
Heritage Pork Belly Bites (4pc) (gf) \$20

GRILL PLATES AND SMALL PLATES

Charcuterie of Serrano ham, house made pate,
chicken pork and pistachio terrine w toast (gfo) \$32
Ceviche of Kingfish, Finger Lime, Caviar (gf) \$28
Fremantle Octopus Tentacle over Charcoal,
Romesco, Labna (gf) \$28
Heirloom Tomato Caprese, Burrata (gf, vgo) \$26
Calamari & Chorizo Skewer (gf) \$30
Moroccan Lamb skewer w pomegranate vinaigrette
(gf) \$30

LARGE PLATES AND SHARE PLATES

Steak Frites of 300g Grainfed Sirloin (gf) \$45
Market Fish, Escabeche Dressing, Lemon (gf) \$38
Hand rolled Potato Gnocchi, Heirloom Tomatoes,
Saffron Butter (v) \$32
10 Layer Wagyu Lasagne, Pecorino \$40
Confit Duck Leg, Blood Orange Marmalade \$35

ADD ONS

Bread (2pc) \$5
Shoestring Fries \$10
Garden Salad \$10
Chat Potatoes \$10
Greens \$10

DESSERTS

Baked Basque Cheesecake with Pedro Ximenez
Pear (gf) \$8
Chocolate, Pistachio & Meringue
Semifreddo with Brulee'd Peach (gf) \$8
Carpaccio of Pineapple, Coconut gelato, Lime
Syrup (gf,df) \$8

Harrisons takes all efforts to accommodate guests' dietary needs, however we cannot guarantee that our food will be allergen free • Credit card surcharges apply. A 10% service charge will apply to tables of 6 or more. A 10% surcharge will be added to all bills on weekends and 15% on Public Holidays