

Harbour Society

ENTREE

Pork souvlaki

preserved lemon, cucumber salad, tzatziki

Mt cook salmon

agadashi, eggplant, herb of the sea, ikura

Chestnut & ricotta ravioli

pear, hazelnut, burnt butter, sage

MAIN

Market fish grilled over coal

turmeric, cashew cream, chimichurri, peanut dukkah, dill

Angus sirloin 300g

chimichurri, red pepper, cress

Wood roasted cabbage

cauliflower, yogurt, macadamia, orange vinegar

ALL MAINS COME WITH SEASONAL POTATOES AND SALAD TO SHARE

DESSERT

All about chocolate

Dark chocolate , hazelnut praline,
mandarin crumble

Tropical delight

Tropical curd, pineapple, vanilla, coconut

HARBOUR SOCIETY WILL TAKE ALL REASONABLE EFFORTS TO ACCOMMODATE GUESTS' DIETARY REQUIREMENTS. HOWEVER, WE CANNOT GUARANTEE THAT ANY MENU ITEM WILL BE ALLERGEN FREE DUE TO POTENTIAL CROSS CONTAMINATION IN OUR KITCHENS OR FROM OUR SUPPLIERS. IF YOU HAVE ANY DIETARY REQUIREMENTS OR ALLERGIES, PLEASE INFORM ONE OF OUR TEAM MEMBERS PRIOR TO ORDERING. PLEASE DO NOT BE OFFENDED IF OUR TEAM DETERMINES WE'RE UNABLE TO SERVE YOU SAFELY.

