

# Harbour Society

## TO START

**Babaganoush 16**  
fire-grilled bread

**Spanner crab omelette 26**  
cucumber, chipotle jam, grana padano

**Pork souvlaki 26**  
preserved lemon, cucumber salad, tzatziki

**Sand Daniel prosciutto 23**  
pickled cornichon, artichoke, flatbread

**Heirloom beetroot 23**  
wasabi mascarpone, pine nut, basil, orange oil

## MAIN

**Clams & market fish stew 37**  
prawns, fennel tomato & saffron broth, soft herb

**Angus sirloin 300g 39**  
chimichurri, red pepper, cress

**Open steak sandwich 39**  
chimi labneh, caramelized onion, rocket, fries

**House made Tipo 00 pasta 34**  
roma tomato, prawns, chilli, spinach

**Shakshouka 29**  
two eggs, goat feta, coriander with sourdough

## DESSERT

**Caramelized brioche & butter pudding 19**  
whiskey, vanilla yoghurt

**Blackcurrant tart 19**  
blackcurrant curd, swiss meringue

## SIDE

**Iceberg wedges 14**  
pink onion, butter milk ranch

**Fried Agria potato 14**  
rosemary, truffle salt

### Express lunch \$30

Choose a Main + a glass of beverage  
(Value \$20 and under)

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.

