

**H A R R Y S**  
restaurant & bar

**Welcome**  
**Harrys Restaurant**  
**Winter Menu**

Tonight's Menu is created by  
Executive Chef, Francis Luzinier

Inspired by Barossa and the surrounding regions,  
to produce a fresh seasonal cuisine.

A special thanks to our local produce partners.

Holco Meats  
Apex Bakery  
Lyndoch Bakery  
Lyndoch Meats  
Torzi Matthews  
Angas Park Fruit  
Fleming & Ware  
Quincy Fine Foods  
Barossa Valley Sauces  
Maggie Beer  
Angelakis Brothers  
Amj Fresh



**BREAD TO SHARE** 4.5

Grilled flat bread with Harissa yoghurt dip (v)

Fleur de sel pretzel with horseradish mustard (v)

Torzi Matthews olive oil & black olives served with country style oven baked sliced bread (v)

**ENTREES**

**SOUP** of the day, featuring fresh winter produce served with oven baked bread 12

**LE TOURAIN** traditional french garlic soup served with poached egg white & bread snippets (v) 12

**GRUYÈRE SOUFFLÉ** twice baked with a thyme cream (v) 18

**LYNDOCH SMOKED SALMON** avocado, crisp cucumber & horseradish dressing (gf) e13 m 30

**BEETROOT GNOCCHI** blue vein fondue & roasted walnuts e16 m 30

**SEARED SCALLOPS** dressed with honey cider & chive vinaigrette topped with freshly steamed asparagus (gf) e18 m 32

**SALADE GOURMANDE** warm slivers of chicken with smoked speck tossed with mesclun leaves, haricot vert, mushrooms, roquefort cheese, walnuts & dressed with a cherry twist (gf) e18 m 32

**SAUTÉED CALAMARI** on a bed of fresh rocket served with chorizo wedges & dressed with a balsamic vinaigrette (gf) e18 m 30

**LOCAL OYSTERS \*\*\***

**NATURAL OYSTERS** served with freshly cut lemons & a shallot vinaigrette (gf) 1/2 doz 19  
1 doz 31

**KILPATRICK OYSTERS** with a traditional style barossa black sauce & smoked bacon grilled to perfection 1/2 doz 21  
1 doz 34

2 Course Dinner \$52 pp

3 Course Dinner \$63 pp

includes apex bread

\*\*\* denotes not applicable with 2/3 course meal

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**MAINS**

**VEAL** braised ossobuco, spicy white polenta & Shiraz jus 34

**LAMB RUMP** chargrilled, crushed niçoise potatoes, pan seared merguez sausage & mint chilli sauce (gf) 36

**CONFIT DUCK** shank, roasted breast, sautéed valley mushrooms, herb & garlic kipfler potatoes with duck jus (gf) 36

**CRISPY SKIN SALMON** fillet, Belgian Endive cake wrapped in prosciutto with lemon grass sauce (gf) 36

**CHICKEN BREAST**, saffron infused vegetable ratatouille, green olive pesto topped with Pancetta crisp (gf) 29

**LINGUINI PASTA** with baby squid, prawns & black carbonara 28

**BEEF EYE FILLET** grain fed 200g, creamy truffle potato puree, onion jam with Maggie Beer Shiraz jus (gf) 34

**HALOUMI TART** grilled and served on a roquette, tomato & pepper salad (v) 28

**SIDES** 8.5

**KIPFLER POTATOES** cooked in duck fat

**VEGETABLES** steamed with extra virgin olive oil

**MIXED LEAVES** dressed with dukkah basil vinaigrette

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**DESSERTS**

Dark chocolate <b>GÂTEAU</b> filled with double cream	16
Warm apple & cardamom <b>TART TATIN</b> with star anise ice cream	16
Caramelised <b>PEAR &amp; VANILLA PUDDING</b>	16
<b>SBRISOLONA</b> crumble with barossa port wine sabayon	16
<b>ILE FLOTTANTE</b> crème anglaise, poached snow eggs coated in caramel (gf)	16
<b>CHEESE</b> selection of local produce presented with fruit paste, muscatel & walnut toast	18

**HAIGH'S CHOCOLATE FONDUE \*\*\***

24 pp, 2 People Minimum

Indulge yourself with Haighs famous milk & dark chocolate melted under candle light accompanied with crushed toffee, toasted nuts, biscotti, passionfruit short bread, marshmallows, and a selection of fresh seasonal fruits.

**Dessert cocktails.....**

15

**Espresso martini-** double shot of espresso, vanilla vodka, crème de cacao shaken w ice

**Cornetto—** amaretto, crème de cassis, crème de cacao, dash of cream shaken w ice

**Toblerone—** frangelico, kalhua, baileys, shaken w cream and ice

**Liqueur Coffees.....**

16

**Irish—** jamesons

**Cream—** baileys

**French—** grand marnier

**Brandy—** barossa brandy

**Italian—** amaretto

**Calypso—** tia maria

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