Harry's
RESTAURANT
ON BUDERIM

Crusty Sour dough loaf w dips
$8

ENTREE

$20
9 Oysters
Natural / Mignonette / Kilpatrick

All $18

Balsamic cherry tomato tart – goats curd – chive oil

Almond crusted lambs brains – roasted sweet potato – tomato and chilli relish – crispy fried sage

Local king prawns – white onion puree – pinenuts – pickled currants – parsley and lemon butter

Free range chicken and chestnut terrine – cranberry sauce – crispy sour dough

Gravlax salmon – shaved apple and fennel salad – fetta – orange – capers – crispy croutons

Herb gnocchi – swiss brown mushrooms – asparagus – shaved parmesan

Spice crusted calamari – watermelon and shaved red onion salad – green chilli and palm sugar dressing

ONE BILL PER TABLE G.S.T.INCL MOST DISHES CONTAIN SEASONING

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Mains

$35

Grilled cape grim eye fillet – roasted garlic potato puree – sautéed greens – cafe d paris – red wine jus

all$32

Fish of the day

Indian spiced lamb fillet – saffron potatoes – chilli roasted tomatoes – balsamic onions – raita

Crispy skinned Atlantic salmon – sweetcorn and chilli salsa – horseradish mayonnaise – potato fritter

Crisp Confit duck leg – potato gratin – rosemary roasted zucchini – pineapple and star anise jus

Chicken ballotine with date, pinenut and fetta stuffing – spiced pumpkin puree – buttered spinach

Spiced pan roasted pork fillet and crispy belly – carrots a la grecque – wilted chard – candied ginger jus

SIDE SERVES

$8

Hand cut chips w garlic aioli
Fresh garden salad
Sauteed broccoli w shallots, pinenuts and parmesan
Chilli potato fritters w crème fraiche

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Desserts

$15

Passionfruit semi freddo – candied ginger meringue – ginger nut crumble

toasted coconut pannacotta – bowen mango and fresh coconut salad – coulis

Bitter sweet chocolate tart – candied cumquats – orange sorbet – double cream

Vanilla bean crème bruleè – stonefruit compote – biscotti

White chocolate mille feuille – spiced cherries – red wine caramel – pistachios

soufflé of the day

Selection of Australian and imported cheeses

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