

THE HAROLD PARK HOTEL

FOOD MENU

Shares & Small Plates

CHEESY GARLIC BREAD Garlic butter panini bread, with melted mozzarella and jack cheese	\$12
VANNELLA BURRATA (V) Fresh 100g burrata, chili and garlic crunch, basil oil, Turkish bread	\$24
WILD MUSHROOM BLOSSOM (VEGAN) Wild mushrooms, mushroom ketchup	\$20
LEMON PEPPER SQUID (GF, DF,M) Aioli, lemon, herbs	\$22
POPCORN CHICKEN Crispy butter milk chicken, chili yuzu glaze	\$20
GARLIC PRAWNS (M) (5) Marinated prawn cutlets, pan seared with tomato Sugo, garlic butter & lemon, grilled Turkish Bread	\$24
ANGUS BEEF CHILLI NACHOS Angus beef chili, mixed beans, house cooked nachos, avocado, sour cream, tomato salsa, jalepeno	\$24

Burgers

ANGUS BEEF BURGER Angus patty, American cheese, bacon jam, lettuce, tomato, onion, pickles, burger sauce	\$25
SOUTHERN FRIED CHICKEN BURGER Buttermilk marinated breast, American cheese, slaw, aioli, Franks hot sauce, pickles	\$24
TRUFFLE MUSHROOM BURGER (V) Crispy Mushroom patty, truffle mayo, pickles, rocket, tomato, provolone cheese	\$24
STEAK SANDWICH Seared minute steak, toasted garlic butter panini, provolone cheese, caramelised onion, pickle, aioli, rocket, tomato, chimichurri	\$27

Salads & Bowls

CAESAR SALAD Crispy streaky bacon, baby cos lettuce, sour dough croutons, pecorino, caesar dressing, soft boiled egg	\$23
SUPER FOOD SALAD (GF, V) Cucumber, cherry tomato, radish, kale, cabbage, quinoa, baby gem, brussel sprouts, grilled carrot, mixed nuts, green goddess dressing	\$23
Add on	
Mushroom patty (VG)	\$5
Poached Chicken	\$5
Prawn (4) (M)	\$9

Mains

FISH & CHIPS (M) Tempura Barramundi, seasoned chips, lemon, tartar sauce, curry mashed peas	\$28
PAN SEARED SNAPPER (GF,A) Pan seared snapper, ratatouille, tomato salsa, balsamic reduction, crispy basil	\$38
DUCK PIE Cast iron baked duck pie, duck ragu, with porcini, mash potato, red wine jus	\$30
BERKSHIRE PORK CUTLET 250g herb and parmesan crumbed pork cutlet, saddle back potato, carrot puree, tomato and herb salad, pepper sauce	\$35
MUSHROOM AND RICOTTA AGNOLOTTI (V) Hand rolled mushroom agnolotti, truffle and white wine sauce, gremolata, pecorino	\$30
PRAWN MAFALDINE (M) Prawn cutlet, mafaldine pasta, chilli, garlic, white wine & sugo sauce	\$33
SCHNITZEL (All served with chips, slaw & choice of sauce)	
SCHNITZEL CLASSIC; Parmesan & Herb Crumbed Chicken Breast, Choice of 1 Accompaniment	\$26
SCHNITZEL PARMIGIANA; Parmesan & Herb Crumbed Chicken Breast, Napolitana Sauce, Double Smoked Ham, Mozzarella	\$30

Grill

(All served with chips, green salad & choice of one sauce)	
250GM GRAIN-FED TRUE NORTH ANGUS RUMP MBS2+	\$35
250GM GRAIN FED SIRLOIN FILLET MB2 MSA	\$45
Add on surf & turf with Garlic butter (4)(M)	\$9
ACCOMPANIMENTS	
Mushroom Sauce (GF)	\$3
Peppercorn Sauce (GF)	\$3
Gravy (GF)	\$3
Red wine jus (GF)	\$3
Chimichurri (GF)	\$3
Upgrade to mash and veg for steaks/snitty	\$5

Sides

MASH POTATO (GF) Creamy mashed potato	\$8
CHIPS Served with aioli	\$11
TRUFFLE FRIES Seasoned chips, truffle mayo, pecorino, truffle oil	\$15
CRISPY BRUSSEL SPROUTS (V,GF) Feta, sherry dressing, dill, dukkha	\$16
CORN RIBS (V) Crispy spiced corn ribs, gochujang honey butter, pecorino	\$16
GARDEN LEAF SALAD (VG,GF) Seasonal mix leaf, cherry tomato, cucumber, red onion, house dressing	\$12

Dessert

APPLE CRUMBLE Baked spiced apple crumble, vanilla ice cream, brandy custard	\$14
DIXIE CUPS Vanilla Chocolate Strawberry	\$3E

Kids Menu

For children 12 and under, comes with 1 complementary soft drink or juice.	
KIDS PASTA Spaghetti pasta, tomato napolitana sauce, pecorino	\$14
KIDS FISH & CHIPS (M) Tempura barramundi, chips, lemon, tomato sauce	\$14
KIDS SCHNITZEL Panko crumbed chicken breast, chips, tomato sauce	\$14
KIDS CHEESE BURGER Angus beef patty, American cheese, pickles, tomato sauce, chips	\$14

V- VEGETARIAN VG- VEGAN GF- GLUTEN FREE DF- DAIRY FREE
M- MIXED A- AUSTRALIAN I- IMPORTED

10% Surcharge on public holidays