

balsa

TASTE OF HARBORD

Every Monday in May

Head Chef Adam Rust has created a delectable five-course tasting menu inspired by the iconic surf trip from Malibu to Mexico, bringing the sensory journey of salt, wood and smoke to life. Featuring riffs on Harbord favourites and debuting some new winter dishes, the menu has been designed with juicy wine pairings in mind.

Five course tasting menu \$50pp

Matched wines \$35pp

Raw tuna tostada, avocado, jalapeno, coriander (*gf, df*)

Vinteloper Rose 2020, Adelaide Hills SA

Hot smoked Huon salmon, celeriac, fennel & crème fraiche (*gf*)

Cape Mentelle Semillon Sauvignon Blanc 2019, Margaret River WA

Seared scallop, black pudding, tarragon verde, pickled nashi pear (*gf, df*)

Clarence House 'Estate' Chardonnay 2018, Cambridge, TAS

Rangers Valley beef cheek, white beans, padron peppers (*gf, df*)

Semprevino Shiraz 2019, McLaren Vale, SA

Milk chocolate & caramel brownie, vanilla bean gelato, salted popcorn (*gf*)

Vasse Felix Cane Cut 2019, Margaret River, WA