

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 - \$55pp

Matched wines - \$35pp

Salmon Crudo, Kohlrabi, cucumber, burnt lemon (*gf, df*)

Even Keel Pinot Gris 2021, Mornington Peninsula, VIC

Seared scallops, white polenta, truffle (*gf*)

Clarence House Chardonnay 2019, Coal Valley, TAS

Rotisserie lamb breast, roasted fig, smoked yoghurt (*gf, df*)

Oates End Tempranillo 2020, Margaret River, WA

Confit pork belly, woodfired pear, black pudding crumb, pepperberry (*gf, df*)

Elderton Cab Sav 2019, Barossa Valley, SA

Banana fritter w salted caramel, Gelato Messina "Dulce De Leche" gelato (*gfo*)

Emilio Lustau, Pedro Ximenz "San Emilio" Sherry, Jerez, SPAIN

| *gf* - gluten free | *df* - dairy free | *v* - vegetarian
| *ve* - vegan | *n* - nuts | *o* - option |



northern
beaches
council

**taste
of the
beaches**