

HARBORD HOTEL

MENU

5 Course Tasting Dinner

Bread

Wood-fired damper, native thyme butter

Course 1

Bream fillet, prickly pear, salted finger lime

Course 2

Smoked wallaby, Davidson plum, crème fraiche,
pickled coastal succulents

Course 3

Charcoal roasted Murray Cod, urchin roe butter,
warrigal greens, lemon myrtle powder

Course 4

Lamb duet, mountain pepper, rosella, native mint
dukkha

Baby potatoes, saltbush and seaweed butter

Course 5

Caramel vanilla pudding, coconut, quandong
confit

