

HARRYS

signature menu

FRESHLY BAKED BREAD WITH OLIVE OIL AND BALSAMIC VINEGAR
\$3.5 PER PERSON

DOMENIC'S OLIVE OIL AND DUKKA WITH APEX BAKERY BREAD
\$4 PER PERSON

A DOZEN OYSTERS SERVED NATURAL WITH SHALLOTS AND MAGGIE BEER RED
WINE VINEGAR OR KILPATRICK STYLE WITH LOCAL BLACK SAUCE \$33

LEMON AND GARLIC MARINATED QUAIL WITH A SUMMER VEGETABLE
AND GOATS CHEESE SALAD E:\$17M:\$30

300 GRAM WAGYU RUMP 450 DAYS GRAIN FED,
MARBLE SCORE 6-7 FULL BLOOD WAGYU
SERVED WITH ROASTED KIPFLER POTATO,
LEMON AND SEA SALT FLAKES \$45

LOCAL AND IMPORTED RESERVE CHEESE SELECTION
(PLEASE ASK YOUR WAITPERSON FOR TONIGHT'S MENU)
ALL CHEESE IS PRESENTED WITH CANDIED QUANDONGS, FRUIT PASTE,
MUSCATELS AND WALNUT TOAST \$17

HAIGH'S CHOCOLATE FONDUE
INDULGE YOURSELF WITH MARSHMALLOWS, STRAWBERRIES, BANANAS,
ORANGES, BISCOTTI AND OUR OWN PASSIONFRUIT SHORTBREADS TO BE DIPPED IN
HAIGH'S FAMOUS MILK AND DARK CHOCOLATE SAUCES AND ROLLED IN CRUSHED
TOFFEE OR TOASTED NUTS
\$22 P/PERSON: MINIMUM 2 PEOPLE

YOUR WAITPERSON WILL SHARE OUR DAILY SPECIALS
ALL PRICES INCLUDE GST

NOVOTEL BAROSSA VALLEY RESORT
GOLF LINKS ROAD, ROWLAND FLAT, BAROSSA VALLEY
08 8524 0000 OR WWW.NOVOTELBAROSSA.COM.AU



HARRY'S

summer menu

SELECT FROM ANY MENU ITEM (EXCLUDING THE SIGNATURE MENU)

2 COURSES (INCLUDING BREAD, OLIVE OIL AND DUKKA) \$46

3 COURSES (INCLUDING BREAD, OLIVE OIL AND DUKKA) \$58

PLEASE INFORM YOUR WAITPERSON OF ANY DIETARY REQUIREMENTS

entrée

SOUP OF THE DAY, FEATURING FRESH SEASONAL
BAROSSA PRODUCE, SERVED WITH FRESH APEX
BAKERY BREAD \$12

GARLIC MARINATED PRAWNS, ROASTED WITH
SHALLOTS, LEMON AND THYME SERVED WITH FRESH
FENNEL AND ROCKET E: \$18 / M: \$35
RECOMMENDED : CHARDONNAY

RILLETTE OF WESTRIDGE RABBIT WITH PRUNE
MARMELADE AND TOASTED APEX BAKERY SALT
STICK'S: \$16.5
RECOMMENDED : RIESLING

SPICE RUBBED SQUID ON A CHICKPEA,
LEMON, CORRIANDER AND OLIVE SALAD, TOMATO
VINAIGRETTE E: \$16.5 / M: \$29
RECOMMENDED : SAUVIGNON BLANC

BARROSAN STYLE "SALADE CAMPAGNARDE" WITH
CHAR GRILLED LYNDOKH SPECK AND DEEP FRIED
FREE RANGE POACHED EGG E: \$15 / M: \$27
RECOMMENDED : RIESLING

ROASTED BABY BEETS, GOAT'S CURD AND CANDIED
WALNUT SALAD WITH CHERVIL AND ORANGE
SEGMENTS E: \$14 / M: \$26
RECOMMENDED : ROSE

LIGHTLY SMOKED SALMON MOUSSE WITH CARAWAY
TOASTS, HERB SALAD AND CRÈME FRAICHE E: \$16.5
RECOMMENDED : SEMILLON

side dishes

HARRY'S CHIPS \$6.5

ROCKET SALAD \$8

POTATO AND BASIL MASH \$8

STEAMED SEASONAL VEGETABLES WITH OLIVE OIL \$8

MIXED LEAVES WITH BALSAMIC AND OIL \$8

mains

CHAR-GRILLED SOUTH AUSTRALIAN GRAIN FED BEEF
250G SCOTCH FILLET \$35
200G EYE FILLET \$34
BOTH SERVED ON CREAMED DESIREE POTATOES WITH A
SHALLOT AND THYME JUS RECOMMENDED : SHIRAZ

LOCAL CONFIT DUCK, SEASONED WITH SZECHUAN
PEPPER ON SAUTEED GREENS AND RASPBERRY GLAZE
\$29
RECOMMENDED : PINOT

ADELAIDE MARKET FISH, BRAISED CANNELLINI BEANS
WITH LOCAL CHORIZO AND TOMATO, SAUCE
ROMESCO

\$ MARKET PRICE (PLEASE ASK YOUR WAITPERSON)
RECOMMENDED : ROSE

GRILLED ATLANTIC SALMON ON A WARM POTATO AND
WATERCRESS SALAD WITH SALMON EGGS AND
CUCUMBER GAZPACHO DRESSING \$28
RECOMMENDED : RIESLING

ROASTED BREAST OF CHICKEN ON CUMIN AND HONEY
GLAZED CARROTS WITH CORIANDER OIL \$28
RECOMMENDED : CHARDONNAY

HERB CRUSTED LAMB RACK ON SPICED BEERROOT
PUREE WITH A RED ONION, PARSLEY AND MINT SALAD
\$31
RECOMMENDED : CABERNET

RARE ROASTED KANGAROO LOIN SERVED ON GRILLED
AND MARINATED MEDITERRANEAN VEGETABLES WITH
LEMON MYRTLE AIOLI \$28
RECOMMENDED : SHIRAZ

HERBED GNOCCHI A LA PARISIENNE WITH CHERRY TO-
MATOES, ZUCCHINI SAGE AND BROWN BUTTER \$26
RECOMMENDED : SEMILLON

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dessert

BAKED LEMON CHEESE TART WITH LENSWOOD CHERRIES AND CRÈME FRAICHE	\$15
VALRHONA DARK CHOCOLATE MARQUISE WITH PISTACHIOS AND CRÈME ANGLAISE FOAM	\$15
STICKY DATE PUDDING WITH CARAMEL BUTTERSCOTCH SAUCE AND THICK CREAM	\$15
NATIVE LIME AND VANILLA PANNACOTTA WITH WILD LIME SYRUP AND QUANGONG SORBET	\$15
WARM STRAWBERRY, RHUBARB AND HAZELNUT CRUMBLE WITH DOUBLE CREAM AND ORANGE FIZZ	\$15

ports

NOVOTEL HOUSE PORT	g: \$5
-WITH FUDGET FUDGE	b: \$7
PENFOLDS CLUB PORT	g \$5.5
LANGMEIL BAROSSA TAWNY PORT	g \$8.5
BETHANY 'OLD QUARRY' FRONTI	g \$9.5
SALTRAM 'MR PICKWICKS' PORT	g \$13.5
PENFOLDS 'GRANDFATHER' PORT	g \$15

stickys

2004 CHATEAU TANUNDA BOTRYTIS SEMILLON g \$10, b: \$45

coffees

ESPRESSO	\$3.5
CAPPUCCINO	\$4
FLAT WHITE	\$4
LONG BLACK	\$4
SHORT MACCHIATO	\$4
LONG MACCHIATO	\$4
ESPRESSO MOCHA	\$4
CAFFE LATTE	\$4
HOT CHOCOLATE	\$4.5

COFFEE SYRUP ADDITIONAL 50C TO ANY COFFEE

CARAMEL
HAZELNUT
VANILLA

POT OF TEA \$4
ENGLISH BREAKFAST
EARL GREY
GREEN TEA
PEPPERMINT
LEMON