

HARDYS DINNER MENU

ENTRÉES

- Bread Board** - Sourdough Cob with Dukkah, Olive Oil & Balsamic **7**
Add Dip - Roasted Carrot, Cumin & Honey **10**
- Bread and Olives** - Sourdough Cob with our own Marinated Olives & Fetta **11**
- Hardys Calamari** - Salt and Pepper Calamari Served with Lime Aioli **14**
- Chicken Liver Pate** - With Chargrilled Sourdough, Cornichons, Cranberry & Port Chutney **14**
- Firecracker Prawns** - King Prawns Wrapped in Fresh Egg Noodles With Smoked Chilli Aioli **17**
- Roasted Beetroot, Rocket & Fetta Salad (V)** - Pistachio Dressing, Balsamic & Beetroot Jelly **14**
- Seared Scallops Wrapped In Prosciutto** - With House Made Basil Pesto **17**
- Gnocchi (V)** - Roasted Pinenuts, Crispy Sage, Dried Fig & Burnt Butter Sauce & Grana Padano **15**

MAINS

- Maple Glazed Spatchcock** - Canadian Maple Syrup with Dijon Mustard, Shallots & Apple Cider
Served with Smashed Roast Potatoes & Winter Vegetables **29**
- Pork Cutlet (300g)** - With a Macadamia Lemon Myrtle Crumb, Topped with Peppercorn Butter
Served with Smashed Roast Potatoes & Winter Vegetables **29**
- Za'atar Crusted Lamb Back Strap** - Served with Sprinkled Gremolata,
Skordalia, Winter Vegetables & a Pinot Noir Jus **34**
- Jerusalem Artichoke Tarte Tatin (V)** - With Red Onions, Hazelnut Dressing,
Smashed Potatoes, Chargrilled Asparagus & Radicchio **27**
- Yearling Rib Eye Steak (300g)** - Cooked to your Liking,
Served with Winter Vegetables, Creamed Truffle Infused Mash or Smashed Roast Potatoes &
Braised Portobello Mushroom Sauce **33**
- Market Fresh Fish** - Please Ask Our Staff and Check Our Boards For Information and Prices

SIDES

- House Salad** - Mixed Leaves with Tomato, Carrot, Cucumber & Olives **7**
- Seasonal Green Vegetables** - Olive Oil & Sea Salt **7**
- Smashed Roast Potatoes** - Seasoned with Salt & Black Pepper **7**

DESSERTS

- Soft Centred Chocolate Pudding** - With Salted Caramel Sauce, Vanilla Anglaise, Brandy Snaps,
Honeycomb & Hazelnut Gelato **14**
- Saffron Vanilla Poached Pears** - With Lemon Curd, Meringue, Lemon Sorbet & Blueberry Coulis **14**
- Trio of Crème Brulee** - Vanilla Bean, Chocolate & Coffee w/ Vanilla Ice Cream & Biscotti **14**
- Cheese Platter** - Aged Cheddar, Brie & Blue with Lavosh, Dried Fruits & Salted Nuts **17**
- Affogato** - Double Espresso Shot & Vanilla Bean Ice Cream with Home Made Biscotti **9**
- Affogato Liquor** - As above served with Frangelico, Kahlua or Baileys **13**

BYO - WINE ONLY - \$3.00 CORKAGE PER PERSON