

HARDYS DINNER MENU

TO START

Bread Board - Sourdough Cob with Dukkah, Olive Oil & Balsamic **8**

Hardys Tasting Plate - Sourdough Cob with Marinated Olives,
Grilled Chorizo, Fetta & Carrot Hommus **16**

ENTRÉES

Sydney Rock Oysters - Freshly Shucked & Served With Eschalot Vinaigrette
Six - 18 or Twelve - 34 (GF)

Hardys Calamari - Salt & Pepper Calamari Served with Toasted Nori Aioli & Herb Salad **16 (GF)**

Firecracker Prawns - King Prawns Wrapped in Fresh Egg Noodles With Smoked Chilli Aioli **18**

Crispy Pork Belly Salad - With Mixed Herbs, Radish, Apple & Soy Maple Dressing **18 (GF)**

Pot Stickers - Prawn & Scallop Dumplings, Pan Fried & Served with Herb Salad **18**

Curry Puffs - Spiced Pumpkin, Chick Pea & Coconut in Puff Pastry, With Mint Salad & Yoghurt **15**

MAINS

Harissa Marinated Chicken

With Cranberry & Pine Nut Couscous, Spiced Yoghurt, Beetroot & Fetta Salad, Spiced Nut Crumb **32**

Marinated Lamb Cutlets (GF)

With Potato Gratin, Spiced Pumpkin Puree, Red Wine Jus & Quinoa, Cashew & Currant Salad **39**

Roast Pork Loin (GF)

With Crackling, Creamy Mash, Horseradish Braised Cabbage, Red Wine Jus & Macadamia & Herb
Pork Crumb **36**

Grass Fed Beef Tenderloin (GF)

With Potato Gratin, Soubise, Dutch Carrots, Green Beans, Jus & Merlot Jel **42**

Grilled Haloumi (V & GF)

With Parsnip Puree, Roast Pumpkin, Roast Baby Carrots, Asparagus, Seeds & Dukkah **29**

Fresh Market Fish

Please Ask Our Staff and Check Our Boards For Information and Prices

ADDITIONAL SIDES

House Salad - Garden Salad with Marinated Fetta & Olives **9**

Seasonal Vegetables - Butter Lemon & Sea Salt **7**

Seasoned Fries - **7**

WE ARE FULLY LICENSED

BYO PERMITTED - WINE ONLY - \$3.00 CORKAGE PER PERSON

10% SURCHARGE ON SUNDAYS & PUBLIC HOLIDAYS

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DESSERTS

Rhubarb & Wild Berry Trifle - Mascarpone, Short Bread Crumb & White Chocolate Shards **15**

Rosewater & White Chocolate Brulee - with Strawberry Ice Cream **15**

Blood Orange Chocolate Pudding - with Riesling Blue Berry Sauce & Vanilla Bean Ice Cream **15**

Cheese Platter - Aged Cheddar, Brie & Blue with Lavosh, Pear & Fig Relish, Fruits **19**

Affogato - Double Espresso Shot & Vanilla Bean Ice Cream with Home Made Biscotti **9** (GF Option)

Affogato Liquor - As above served with Frangelico, Kahlua or Baileys **13** (GF Option)

Ice Creams - Chocolate, Toffee, Rock Salt Caramel, Strawberry, Vanilla Bean or Lemon Sorbet
With Biscotti **4.5 Per Scoop**

**You Are Also Welcome To Choose From The Dessert Tarts & Cakes In Our Cabinet
Including A Number of Gluten Free Cakes**

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