

# HARDYS DINNER MENU

## TO START

**Bread Board** - Sourdough Cob with Dukkah, Olive Oil & Balsamic **8 (GF Option)**

**Hardys Tasting Plate** - Sourdough Cob with Marinated Olives,  
Grilled Chorizo, Fetta & Beetroot Hummus **17 (GF Option)**

**Fresh Sydney Rock Oysters** - Served Natural with Wasabi Sour Cream & Salmon Roe **3.5 Each**

## ENTRÉES

**Fresh Seared Scallops (4)** - With Five Spiced Pea Puree & Sticky Ginger & Chilli Dressing **17 (GF)**

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

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

**Beef Carpaccio** - With Crispy Capers & Salsa Verde **21 (GF)**

**Pork Belly & Cashew Spring Rolls (4)** - With Asian Herbs, Salad & Spiced Plum Dipping Sauce **16**

**Crumbed Zucchini Flowers (4)** - Stuffed with Fetta, Pumpkin, Chives with Lemon Aioli **18 (V)**

## MAINS

### **Braised & Shredded Five Spice Duck**

With a Watercress, Cranberry & Pine Nut Couscous Salad, Honey & Thyme Dutch Carrots,  
Asparagus & Orange Glaze **34**

### **Marinated Lamb Cutlets (GF)**

With Potato Gratin, Spiced Pumpkin Puree, Seasonal Greens, Red Wine Jus &  
A Quinoa, Cashew & Currant Salad **41**

### **Twice Cooked Pork Belly (GF)**

Served with Seared Scallops, Pea Puree, Seasonal Greens & Lime, Chilli & Soy Reduction **35**

### **Black Angus Eye Fillet (250g) (GF)**

With Roasted Kipflers, Dutch Carrots, Seasonal Greens, Confit Cherry Tomatoes  
& Red Wine Jus **42**

### **Root Vegetable Tart (V)**

With Roasted Mixed Seasonal Vegetables, Caramelized Spanish Onion, Ricotta & Young Herbs  
Served with Potato Gratin & Chef's House Salad **32**

### **Seafood Taster Plate (GF)**

Sydney Rock Oysters, Fresh Prawns, Smoked Salmon, Grilled Scallops, Salt & Pepper Squid  
Served with House Salad & Seafood Sauce **39**

### **Chefs Specials**

Please Ask Our Staff to See Our Specials Board

## **WE ARE FULLY LICENSED**

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

**10% SURCHARGE ON SUNDAYS & PUBLIC HOLIDAYS**

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## ADDITIONAL SIDES

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

**Seasonal Vegetables** - Butter Lemon & Sea Salt **9**

**Seasoned Fries** - Choice of Sauce **7**

**Roasted Kipflers** - **7**

## DESSERTS

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

**Vanilla Bean Crème Brulee** - with Toffee Ice Cream & Chocolate Shards **15 (GF)**

**Cheese Platter** - Australian Vintage Cheddar, Tasmanian Triple Cream Brie & Danish Blue with Lavosh, 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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