



SMALL PLATES

GARLIC SMOKED CIABATTA - \$10

VEGAN TOMATO BRUSCHETTA (v) (vg) - \$16

BEER BATTERED ONION RINGS (v) - \$12

TRIO OF DIPS (v) - \$18

Toasted bread served w. hummus, tzatziki and guacamole

SALT AND PEPPER SQUID - \$19

Served w. chilli, shallots & tartare sauce

SPICY BBQ WINGS - \$19

Chicken wings basted in our house sauce served w. celery sticks

SEARED SCALLOPS - \$20

Served on a pumpkin puree w. mint and apple

MIXED TASTING BRUSCHETTA (v) - \$22

Served w. roasted tomato, olives, fetta cheese, diced tomato, onion, basil, avocado & dried cherry tomato

CHARCUTERIE & CHEESE BOARD For 2 - \$24

A selection of premium cured meats, fresh fruit, mixed olives, hummus, brie cheese & cheddar cheese w. bread & crackers

Please note a 10% Sunday and public holiday surcharge applies



BURGER BAR

*All burgers served w. a choice of chips or side salad
GF Burger buns available - \$3
Swap to sweet potato chips - \$3*

SWEET POTATO BURGER (v) (vg) - \$21

Sweet potato patty, avocado, lettuce, tomato & hummus served on an avocado bun

HALOUMI BURGER (v) - \$24

Grilled haloumi w. lettuce, tomato, avocado, mushrooms, mustard & mayo

AMERICAN BURGER - \$26

Beef patty, shaved ham, sauteed mushrooms, dijon mustard, aioli & American cheese

FRIED CHICKEN BURGER - \$26

Crispy fried chicken, bacon, lettuce & sriracha mayo

LAMB BURGER - \$28

Grilled tender lamb, spinach, cucumber & tzatiki sauce

DOUBLE CHEESE BURGER - \$28

Double beef patty, cheese, bacon, spicy mustard, tomato, pickles, BBQ sauce & aioli

SALADS

CHICKEN QUINOA SALAD - \$21

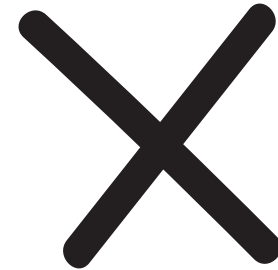
Grilled chicken, mixed quinoa, rocket, carrot ribbons, almond flakes, feta & lemon dressing

PUMPKIN SALAD (v) (vg) - \$19

Roasted pumpkin, quinoa, chickpeas, onion & pomegranate seeds

MOROCCAN LAMB SALAD - \$26

Baby spinach, pumpkin, olives, caramelised onion, haloumi & tzatziki sauce





CHARGRILLED MEAT

Swap to sweet potato chips - \$3

CHICKEN HOOK - \$36

Chicken thigh marinated in Portuguese seasoning skewered capsicum, onion and corn served w. a creamy garlic sauce & chips

CRACKLING PORK BELLY - \$37

Pork belly double roasted w. mashed potato, green beans, poached pear & apple chutney

CHARGRILLED RIB-EYE ON THE BONE - \$52

350g rib-eye steak on the bone, creamy mash potato, snow peas & a mushroom sauce

CHARGRILLED SIRLOIN - \$40

250g Sirloin steak, creamy mash potato, snow peas & a mushroom sauce

BEEF RIBS

1/2 Rack - \$40 | Full Rack - \$52

Woodfired chargrilled Beef ribs based in our five spice sauce and served w. chips

PORK RIBS

1/2 Rack - \$45 | Full Rack - \$57

Woodfired chargrilled Pork ribs basted in our five spice sauce and served w. chips

RIBS & WINGS - \$54

1/2 a rack of pork ribs woodfired chargrilled w. chicken wings in our five spices sauce. Served w. chips

RIB & RIB COMBO - \$70

1/2 a rack of pork ribs & 1/2 a rack of beef ribs woodfired chargrilled and basted in our five spices sauce. Served w. chips

RIB & STEAK COMBO - \$70

1/2 a rack of pork ribs woodfired chargrilled and basted in our five spices sauce and 250gr sirloin steak. Served w. chips

LAMB SHANK - \$33

Served w. mashed potato, green beans and red wine tomato sauce



LAND & SEA

GF Pasta available - Extra \$3

CREAMY VEGAN FETTUCINE (v) (vg) - \$25

Fettucine w. mushroom & spinach in a creamy red pepper sauce

FISH OF THE DAY - \$27

Battered fish served with salad, chips & tartare sauce

FETTUCINE GAMBERI - \$29

Marinated prawns, dried tomato, chilli & fresh basil in our famous napolitana sauce

BRAISED BEEF RIBS PASTA - \$30

Shredded woodfired beef ribs, onion, dried cherry tomato, baby bella mushrooms & fresh basil tossed in our rib sauce w. spaghetti pasta

PRAWN, CRAB & LOBSTER RAVIOLI - \$33

Ravioli filled with lobster, crab & prawns with cherry tomatoes & spinach in a creamy Napolitana sauce

SEAFOOD RISOTTO - \$34

Fish fillet, squid, prawns & mussels in a creamy marinara sauce

CHICKEN PARMIGIANA - \$34

Crumbed chicken breast w. grilled eggplant, ham, napolitana sauce, mozzarella, oregano w. chips & salad

PAN SEARED BARRAMUNDI - \$38

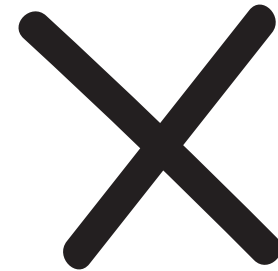
Pan seared barramundi served on a bed of saffron rice w. rocket, fennel salsa & cherry tomato

SIDES

Chips \$10

Garden Salad \$10

Sweet Potato Fries \$12





HBK SIGNATUR PLATTERS

BBQ PLATTER FOR 2 - \$130

Half rack of pork ribs, half rack of beef ribs, BBQ chicken wings, sirloin & beef burger. Served with chips.

BBQ PLATTER FOR 4 - \$190

Full rack of pork ribs, full rack of beef ribs, BBQ chicken wings, 2 sirloin steaks & 2 beef burgers. Served with chips.

Add a garden salad to any platter for \$5

Swap to sweet potato chips - \$6

SAUCES

Five spices sauce
Mushroom sauce
Creamy garlic sauce

Please note a 10% Sunday
and public holiday surcharge applies



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DISCOVER OUR MASTERCLASSES!



WHISKY TASTING CLASSES

Learn more about whisky in an entertaining and fun atmosphere!

A distinguished and sophisticated tasting experience of mature and discerning palate including an impressive independent selection of whiskys.

Join our whisky connoisseur for a 90 minutes session.



COCKTAIL MAKING CLASSES

Learn to build the perfect cocktail in this hands-on workshop at HBK.

With the guidance of our top mixologist you will be crafting innovative new cocktails and discovering your inner bartender with Darling Harbour's most popular Cocktail Making Class!

You'll shake, mix and muddle your favourite cocktails, not forgetting the most important part - tasting them!

Book your class today! - www.harbourbarandkitchen.com.au

