

HARDYS DINNER MENU

TO START

Garlic Sourdough Cob 6

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

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

ENTRÉES

Fresh Seared Queensland Scallops (4) - With Cauliflower Puree, Crispy Prosciutto &
Balsamic Reduction **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**

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

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

Pumpkin, Sage & Goats Cheese Ravioli - With a Burnt Lemon & Thyme Butter Sauce,
Grana Padano & Fresh Young Herbs **(V) Entrée Size 16 or Main Size - 32**

MAINS

Tomato, Fetta, Olive & Basil Stuffed Chicken Breast (GF)
With Avocado Mousse, Roasted Fennel & Sweet Potato Crisps **36**

Marinated Lamb Cutlets (GF)
With Potato Gratin, Spiced Pumpkin Puree, Seasonal Greens, Red Wine Jus &
A Warm Quinoa, Cashew & Currant Salad **41**

Roast Pork Loin (GF)
With Crackling, Creamy Mash, Horseradish Braised Cabbage, Red Wine Jus &
A Macadamia & Herb Pork Crumb **37**

Deconstructed Beef Wellington
With Potato Gratin, Dutch Carrots, Seasonal Greens, Mushroom Duxelle, Jus & Puff Pastry Disc **42**

Grilled Haloumi (V & GF)
With Pumpkin Puree, Dutch Carrots, Seasonal Greens, Red Wine & Mushroom Jus & Dukkah **29**

Crispy Skinned Tasmanian Salmon (GF)
With Potato Gratin, Pumpkin Puree, Seasonal Greens, Roasted Fennel, & Beetroot Glaze **35**

ADDITIONAL SIDES

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

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

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

Apple, Rhubarb & Wild Berry Crumble - with Vanilla Bean Ice Cream **15**

Belgian Chocolate Brulee - with Toffee Ice Cream & White Chocolate Shards **15**

Rosewater & Pistachio Chocolate Brownie - with Belgian Chocolate Sauce, Fairy Floss
& Vanilla Bean Ice Cream **15**

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 or Vanilla Bean
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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