

# Harveys

## snacks

- olives and grissini (gf df) **9**
- fries with smoked paprika aioli (gf df) **9**
- grilled sourdough with olive oil and balsamic or cultured butter **8**

## starters / sharing

- chick pea dip, pepitas, sumac, flat bread (df) **12**
- crisp pork belly bites, spiced apple sauce **14**
- scallop ceviche, lime, coriander, chilli (gf df) **19**
- charcuterie board for 2, duck terrine, prosciutto, chutney, flat bread, sourdough, sopressa, cornichons **36**
- buffalo mozzarella, heirloom cherry, basil tomatoes, prosciutto crisps, almonds (gf) **18**

## pizza

- quattro formaggi, mozzarella, blue, parmesan, bocconcini, zucchini **22**
- caprese, tomato, buffalo mozzarella, basil **20**
- sopressa picante, spiced salami, olives, roast capsicum **22**

## sides and salads

- garden green leaf salad, mustard dressing (gf df) **12**
- pea and bean salad, pickled cucumber, goats fetta, lemon, radish (df) **16**
- fried kipfler potatoes, rosemary, confit garlic (gf df) **12**
- blanched seasonal greens, butter, almonds (gf) **12**
- caesar salad, croutons, egg, anchovies, bacon (df) add chicken **16**  
**6**
- eye fillet 200g, mustard greens, sauce, fries (gf df) **44**
- scotch fillet, mustard greens, sauce, fries (gf df) **39**
- yoghurt marinated chicken, garlic, quinoa salsa verde (gf) **28**

## from the grill

- beef burger, tomato, zucchini pickle, aioli, sauce, butter lettuce, fries **24**
- club sandwich, bacon, tomato, coz, aioli, sourdough, fries (df) **18**

## pasta / grains / seafood

- market fish, green goddess sauce, witlof salad, crispy onions (df) **36**
- tagliatelle, pea, zucchini, cherry tomato, goats cheese, hazelnuts, mint **28**
- white polenta, Japanese pumpkin, sweet potato heirloom carrots, garlic yoghurt (gf) **30**

## desserts

- floating island, soft meringue, anglaise, seasonal fruit (df gf) **14**
- lavender panna cotta, strawberry rose compote, pistachio (gf) **12**
- chocolate fondant, fresh raspberry, ice cream **14**
- new york baked cheesecake, blueberry biscuit crust, baby basil **14**
- Cheese board, aged barbers cheddar, Tarago brie, Milawa blue, condiments, crackers **28**

**Please note a 10% surcharge applies on public holidays**

**When you are ready to order, please come up and see one of our friendly bar staff to place your order.**

(gf) Gluten friendly (df) Dairy free

Ingredients used in dishes marked gluten friendly are gluten free. However, we are a four rich environment and although we have taken every precaution in our execution of this menu, it is possible that some cross contamination may occur. Some dishes can be amended to suit dietary requirements. Please let your waiter know if you have a food allergy