

# BREAKFAST

Monday – Friday 7am – 11.30am  
Saturday & Sunday 8am – 11.30am

Toasted muesli with poached dried fruits,  
vanilla yoghurt and strawberries 15.5

Potato and feta roesti, creamed sweet corn,  
poached egg and herb salsa 23

- with Prosciutto de Parma or smoked salmon (optional) 27

Ricotta-buttermilk pancakes 23

with caramelized banana and honeycomb butter

- with smoked bacon (optional) 27

Portobello mushrooms and lentils on sourdough,  
grilled haloumi and lemon 24

Spiced mince in a flour tortilla, poached egg,  
avocado and sour cream 24

Two eggs, poached or fried,  
with organic sourdough and tomato chutney 16

Scrambled with fresh herbs with organic sourdough 16

## EXTRAS

Gluten free bread alternative available with any breakfast dish 2.5

Buttered spinach 6.9 ea Smoked bacon 7.9 ea

Tomatoes – fresh or roasted Pork sausage

Fresh ricotta Spiced mince

Sauteed mushrooms Smoked salmon

Grilled haloumi Potato roesti

Avocado

Extra egg

# HARVEYS

## Bar + Bistro

## COFFEE 'Harveys Blend' by Merlo fresh espresso

Espresso	4.5	Hot Chocolate	6
Piccolo	5	Hot Mocha	6
Short Macchiato	5	Iced Coffee	6.5
Long Black	5	Iced Chocolate	6.5
Long Macchiato	5	Decaffeinated	0.5
Flat White	5.5	Extra Shot	0.5
Cappuccino	5.5	Soy milk	0.9
Latte	5.5	Oat milk	0.9
Large size	1	Almond milk	0.9

## TEA (loose leaf by Yarra Valley Tea Company)

English Breakfast	6	Peppermint	6
Earl Grey	6	Chamomile	6
Pure Green	6	Lemongrass	6
Chai	6		
Chai Latte	6		

## COLD DRINKS

### Allie's 100% Premium Pressed Juice — 10

Watermelon + [watermelon, green apple, strawberry, lime]

Love Beets [beetroot, green apple, carrot, ginger, lime]

Daily Greens [green apple, celery, pear, silverbeet, lemon, ginger]

### Juice — 6

Orange, Pineapple, Apple, Cranberry, Tomato

Fiji still water - 500ml — 6

Mount Warning sparkling water 300ml / 750ml — 5 / 9.5

### Smoothies — 12

Banana with honey, Greek yoghurt and ice-cream

Fresh pineapple, strawberry and mint frappe

### Milkshake — 9

Chocolate, Vanilla, Caramel, Strawberry

### Non-Alcoholic

Lyre's 'Amafi Spritz' — 12

Classic Italian Style Biiter Sweet Orange

Lyre's Classico — 12

Dry Italian Sparkling Crisp Prosecco Style

T.I.N.A. Sparkling Iced Tea — 12

1.0 [oolong, calamansi, lemon myrtle]

Icebergs [ginko, sacred lotus, saltbush, pink guava]

### ONE PAYMENT PER TABLE PLEASE / NO SPLIT BILL

We impose a surcharge of 1.6 % on Visa /MC and 1.8 % on Amex the transaction amount on these credit card products, which is not greater than our cost of acceptance. We do not surcharge Visa / MC debit cards or Cash.

# HARVEYS

## Bar + Bistro

### SNACKS & CHARCUTERIE

Traditional French baguette with virgin olive oil	3
Fried olives filled with feta, aioli	10
Spicy pork nduja croquettes with citrus mayonnaise	12
Duck and cognac pâté, grilled sourdough and mustard fruits preserve	20
Prosciutto di Parma with pickled onions and cornichons <i>Friuli Venezia Giulia ITALY</i>	18
Cold-smoked Wagyu Beef with green olives, and balsamic onions <i>Barossa Valley SOUTH AUSTRALIA</i>	18

### ENTREE

Tasmanian natural oysters, shallot ponzu dressing	26 / 52
	HALF DOZEN
Cured Atlantic salmon, soy and ginger vinegar, goats curd, snow peas, sesame, kohlrabi kimchi	26
Harveys chicken salad, peanuts, tamarind, coconut, lime, fried shallots, Vietnamese mint and chilli <i>GF &amp; DF</i>	28 / 44
	REGULAR LARGE
Grilled quail, parsnip puree, pine nuts, cavolo nero and spicy nduja butter <i>GF</i>	28
Goat chevre and heirloom tomato salad, fresh fig, basil oil, candied walnuts, sourdough crostini	25

### MAIN COURSE

Prawn and fennel risotto, chilli and lemon <i>GF</i>	36
Seared Hervey Bay scallops and pancetta, potato gnocchi, sage brown butter and Reggiano	39
Grilled avocado, spiced pumpkin, salsa macha, lentils, quinoa and kale, cashew yoghurt <i>vegan GF &amp; DF</i>	34
Market fish, celeriac puree, asparagus, saffron beurre blanc <i>GF</i>	50
Haloumi-crumbed chicken schnitzel, sweet potato, broccolini, pomegranate, za'atar, salted lemon	42
Lamb loin, roasted potatoes in duck fat, shallot puree, green beans and thyme	46
150 day grain-fed Eye fillet, sauteed mushrooms, mashed potato, Café de Paris butter <i>GF</i>	50
Beer-battered market fish and chips, sugarloaf and radish salad, caper mayo <i>DF</i>	42

### SIDES

Chips with aioli <i>GF &amp; LF</i>	12
Mixed green leaves, avocado, roasted red onion, and buttermilk dressing <i>GF</i>	14
Steamed greens, lemon and olive oil <i>GF &amp; DF</i>	14

### WINE BY THE GLASS

		GLASS 150ml	LARGE 250ml	CARAFE 375ml
PROSECCO	<b>MATHO D.O.C.</b> Veneto ITALY NV	16	-	-
CHAMPAGNE	<b>POL ROGER</b> Champagne FRANCE NV	29	-	-
RIESLING	<b>MESH</b> Eden Valley S. AUSTRALIA 2023	16	26	39
PINOT GRIGIO	<b>BOLLINI</b> Trentino ITALY 2022	17	26	39
SAUVIGNON BLANC	<b>CRAGGY RANGE</b> <b>TE MUNA ROAD VINEYARD</b> Martinborough NEW ZEALAND 2023	17	26	39
CHARDONNAY	<b>MOUNTADAM</b> <b>HIGH EDEN</b> Eden Valley S.AUSTRALIA 2021	18	28	40
ROSÉ	<b>RAMEAU D'OR</b> Côtes De Provence FRANCE 2021	18	28	40
PINOT NOIR	<b>LAKE HAYES</b> <b>BY AMISFIELD</b> Central Otago NEW ZEALAND 2022	19	30	45
GREN/MOUR/SYRAH	<b>RÉSERVE MONT-REDON</b> <b>CÔTES DU RHÔNE</b> Rhône Valley FRANCE 2021	18	28	40
SANGIOVESE	<b>MONTE ANTICO</b> <b>TOSCANA IGT</b> Tuscany ITALY 2018	17	26	38
SHIRAZ	<b>WIRRA WIRRA</b> <b>WOODHENG</b> McLaren Vale S.AUSTRALIA 2021	18	28	40
BOTRYTIS RIESLING - DESSERT -	<b>HEGGIES</b> Eden Valley S.AUSTRALIA 2021	18 <sup>90ML</sup>	-	72 <sup>375ML</sup>

### CHEESE

- with fruit paste, crackers and apple

#### King Island Vintage Cheddar

*King Island TASMANIA* – pasteurized cows milk

- 24 months old, buttery, rich and fruity flavour with a savoury finish

#### Marcel Petit Comte Gruyere

*Jura FRANCE* – pasteurized cow's milk

- rich concentrated nutty texture, elegant caramel sweetness, and lingering kaleidoscope of flavours - mild, creamy and slightly sweet

#### Buche d'Affinois

*Saint Etienne FRANCE* – pasteurized cow's-milk

- double crème with rich buttery flavour and fine silky texture

#### Gorgonzola Piccante

*Lombardy ITALY* – pasteurized cow's-milk

-strong intense flavours with a sharp spicy bite

one 17, two 24, three 30, four 36

Approximately 40 grams per portion

### DESSERT

Vanilla pannacotta, quince, rhubarb, raspberries, blood orange sorbet, crispy meringue and lemon curd *GF* 18

Butterscotch steamed pudding, pecans, pear, Baileys anglaise, hokey pokey ice-cream 18

Fine apple tart, James Street honey, mascarpone, vanilla ice-cream, crispy almonds 18

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