

# BREAKFAST

Monday - Friday 7am - 11.30am  
Saturday & Sunday 7.30am - 11.30am

|  |              |
|--|--------------|
| Creamy porridge with poached fruit and toasted nuts  | 10           |
| Fresh seasonal fruit bowl with shaved coconut, passionfruit and organic honey<br>- with yoghurt (optional)                 | 13.5<br>14.5 |
| Toasted muesli with poached dried fruits, vanilla yoghurt and strawberries   | 9.9          |
| Freshly baked sweet muffin   | 4.5          |
| Fig, apricot and raisin toast with homemade preserve   | 8.5          |
| Toasted sourdough with homemade preserve   | 6.5          |
| Ricotta-buttermilk pancakes with caramelized banana and honeycomb butter<br>- with smoked bacon (optional)                 | 17.5<br>19   |
| Potato and feta roesti, creamed sweet corn, poached egg and herb salsa<br>- with Serrano jamon or smoked salmon (optional) | 17.9<br>19.5 |
| Portobello mushrooms and lentils on toast, grilled haloumi and lemon   | 18.9         |
| Spiced mince in a flour tortilla, poached egg, avocado and sour cream  | 18.9         |
| Confit potato, ricotta and spinach omelette with tomato chutney and chilli flakes<br>- with Serrano jamon (optional)       | 18.5<br>19.9 |

# EGGS

|  |      |
|--|------|
| 2 eggs, poached or fried, served with organic sourdough and tomato chutney | 11.5 |
| Scrambled with fresh herbs, served with organic sourdough                  | 12.5 |

# EXTRAS

|   |        |                   |        |
|---|--------|-------------------|--------|
| Gluten free bread alternative available with any breakfast dish | 1.5    |                   |        |
| Buttered spinach  | 4.5 ea | Smoked bacon      | 5.5 ea |
| Tomatoes - fresh or roasted                                     |        | Pork sausage      |        |
| Ranch-style baked beans   |        | Lamb sausage      |        |
| Fresh ricotta   |        | Spiced mince      |        |
| Extra egg   |        | Persian soft feta |        |
| Sautéed Mushrooms   | 4.8 ea | Smoked salmon     |        |
| Grilled haloumi   |        | Potato Roesti     |        |
| Avocado   |        |                   |        |

*One payment per table please / no split bills*

*We welcome any enquiries for catering and private dining*

# COFFEE

'Harveys Blend' by Merlo fresh espresso

|                 |     |                |     |
|-----------------|-----|----------------|-----|
| Espresso        | 4.5 | Hot Chocolate  | 5.3 |
| Piccolo         | 4.5 | Hot Mocha      | 5.3 |
| Short Macchiato | 4.5 | Iced Coffee    | 6.3 |
| Long Black      | 4.5 | Iced Chocolate | 6.3 |
| Long Macchiato  | 4.5 | Decaffeinated  | 1.0 |
| Flat White      | 4.8 | Extra Shot     | 0.5 |
| Cappuccino      | 4.8 | Soy milk       | 0.5 |
| Latte           | 4.8 | Zymil          | 0.5 |
| Large size      | 1   | Almond Milk    | 0.5 |

# TEA (pot of leaf tea)

Tease Teas

|                   |     |               |     |
|-------------------|-----|---------------|-----|
| English Breakfast | 4.5 | China Jasmine | 4.5 |
| Earl Grey         | 4.5 | Peppermint    | 4.5 |
| Pure Green        | 4.5 | Chamomile     | 4.5 |
| Orange Pekoe      | 4.5 | Lemongrass    | 4.5 |
| Strong Russian    | 4.5 | Chai          | 5   |
|                   |     | Chai Latte    | 5   |

# COLD DRINKS

## Smoothies — 8

Banana with honey, Greek yoghurt and ice-cream  
Mixed Berry with fresh apple and orange juice

## Frappe — 8

Fresh pineapple with strawberry & mint  
Double espresso with ice-cream and milk

## Fresh Juice — 5

Orange, Pineapple, Apple, Cranberry, Tomato

Fiji still water - 500ml — 4

Capi sparkling - 250ml / 750ml — 4 / 7.5

## Lipton Iced Tea — 6

Citrus, Peach

Coke, Diet Coke, Coke Zero, Sprite, Lift — 4

## Bundaberg Fruit Carbonates — 4.5

Pink Grapefruit, Passionfruit, Apple Cider

## Stones Corner Ginger Beer — 4.5

## Crows Nest Sarsparilla — 4.5

## San Pelligriono Chinotto — 5

## Coconut Water — 6

Zico Pure - 330ml From Thai Coconuts

## Kombucha — 6

Remedy Cherry Plum - 330ml

Remedy Ginger Lemon - 330ml

Organic Sparkling Live Culture Drink

## Milkshake — 7

Chocolate, Vanilla, Caramel, Strawberry

# LIBATIONS after 10am

## Spiked Louisiana Sweet Tea — 16

Iced Orange Pekoe tea, Captain Morgan Spiced Rum,  
fresh citrus, mint, cinnamon

## Wild Rose Spring — 16

Tanqueray Gin, Regal Rogue 'Wild Rose' vermouth,  
Adelaide Hills Distillery 'Small Batch - Italian Orange' Aperitif,  
pink grapefruit juice

## Bellini — 16

Sparkling wine, Massanez Peach Liqueur, peach purée

## 666 Espresso Martini — 18

666 Butter-rubbed vodka, Borghetti coffee liqueur,  
Harveys blend Merlo fresh espresso

## Bloody Mary — 13.5 single / 17 double

White Light vodka, tomato juice, Harveys bloody mary mix,  
freshly grated horseradish

# LUNCH & DINNER

Daily  
12pm - 3pm

Tuesday - Saturday  
5.30pm - late

## SNACKS & CHARCUTERIE

|   |      |
|---|------|
| Spiced pork croquette, citrus mayo <small>four per serve</small>  | 9    |
| Traditional French baguette with virgin olive oil   | 3    |
| Fried olives filled with feta, aioli  | 8    |
| Mixed olives marinated with garlic, thyme and oregano   | 8    |
| Duck and cognac pâté, grilled sourdough and mustard fruits preserve   | 15.5 |
| Traditional Reserva Jamón Serrano<br><small>Salamanca SPAIN</small>   | 15.5 |
| Shultz's Smoked Wagyu with pickled onions, capers and lemon oil<br><small>Barossa Valley SOUTH AUSTRALIA</small>            | 15.5 |
| Fuet Anis Salami by La Boqueria Meat with Persian feta and cornichons<br><small>Sydney NEW SOUTH WALES</small>              | 15.5 |
| Great Taylors Bay Tasmanian smoked salmon with red onion and crème fraîche<br><small>Adelaide Hills SOUTH AUSTRALIA</small> | 15.5 |
| Grissini sticks   | 3    |

## ENTRÉE

|  |         |
|--|---------|
| Soup with sourdough baguette   | 14.5    |
| Roasted leek and fennel tart, buffalo haloumi, bitter leaves, tapenade, hazelnuts and tarragon | 18      |
| Asian chicken salad, coriander, mint, peanuts, coconut and tamarind dressing                   | 21 / 32 |
| Grilled quail, golden beets, goats curd, pinenuts and blood plum gel                           | 24 / 38 |
| House-smoked salmon, asparagus, cucumber, dill, capers and nasturtium                          | 24      |
| Buratina with char-grilled broccolini and avocado salad, zucchini flower, pinenuts and saffron | 24      |
| Potato gnocchi with roasted Heritage tomatoes, smoked ricotta, oregano and macadamia           | 28      |
| Mooloolaba prawn risotto with roasted fennel, chilli, parsley and lemon                        | 28      |

## MAIN COURSE

|   |    |
|---|----|
| Fresh Daily market fish   | 40 |
| Atlantic salmon, persian rice, spiced carrots, pomegranate and coriander, with harissa yoghurt    | 40 |
| Organic chicken with taleggio polenta, prosciutto, creamed leeks and roasted garlic crumb         | 38 |
| Pork belly, crushed mustard potatoes, red cabbage, pickled peach and hazelnuts                    | 38 |
| Lamb loin, merguez potato gratin, charred eggplant, cauliflower, raisins                          | 40 |
| Grass fed eye fillet, roasted kipflers, lentil salad, portobello mushrooms, truffled walnut salsa | 44 |
| Beer-battered market fish with chips, sugarloaf and pickled radish salad, tartare and lemon       | 28 |

## SIDES

|  |     |
|--|-----|
| Chips with aioli   | 7.5 |
| Organic mixed leaves with Chardonnay vinegar dressing                      | 8.5 |
| Steamed greens, lemon and olive oil  | 8   |
| Baby gem cos, smoked almonds, apple, Meredith goats fetta, verjus dressing | 8.5 |

## WINES BY THE GLASS / CARAFE

### SPARKLING & CHAMPAGNE

|   |    |
|---|----|
| NV Jansz Premium Cuvée <i>Tamar Valley TASMANIA</i>               | 14 |
| NV Louis Roederer Brut Premier <i>Cote de Blancs FRANCE</i>       | 22 |
| NV Deviation Road Brut Rosé <i>Adelaide Hills SOUTH AUSTRALIA</i> | 14 |

### WHITE

|   | 150ml / 375ml<br>CARAFE |
|---|-------------------------|
| 2017 Pewsey Vale '1961 Block' Riesling <i>Eden Valley SA</i>  | 14.5 / 33               |
| 2015 Utlar Pinot Gris <i>Gladstone NEW ZEALAND</i>  | 13 / 31                 |
| 2015 Bortoluzzi Pinot Grigio <i>Venezia Giulia ITALY</i>  | 15 / 34                 |
| 2017 Wairau River Sauvignon Blanc <i>Marlborough NZ</i>   | 10.5 / 25               |
| 2015 Dom. Paul Jaboulet 'Parallele 45' <i>Côtes du Rhone FRANCE</i><br>[Grenache Blanc / Marsanne / Viognier / Bourboulenc] | 12 / 29                 |
| 2017 Allandale Chardonnay <i>Hunter Valley NSW</i>  | 11.5 / 28               |
| 2016 Kooyong 'Estate' Chardonnay <i>Mornington Peninsula VIC</i>  | 18 / 38                 |

### ROSE & RED

|  | 150ml / 375ml<br>CARAFE |
|--|-------------------------|
| 2016 L'escarelle 'Cuvée Palm' Rose IGP, <i>Provence FRANCE</i>           | 12 / 29                 |
| 2016 Curlewis 'Bel Sel' Pinot Noir <i>Geelong VIC</i>                    | 15 / 34                 |
| 2016 Wines by KT '5452 by KT' <i>Watervale SA</i><br>[Grenache / Mataro] | 12 / 29                 |
| 2016 Kaesler 'Stonehorse' Shiraz <i>Barossa Valley SA</i>                | 11.5 / 28               |
| 2015 Pico Maccario 'Lavignone' Barbera d'Asti <i>Piedmont ITALY</i>      | 12 / 29                 |
| 2016 Marcarini Nebbiolo 'Lasarin' Langhe <i>Piedmont ITALY</i>           | 18 / 38                 |
| 2016 Teusner 'The Gentleman' Cabernet Sauvignon <i>Barossa SA</i>        | 12 / 29                 |

## CHEESE

- with fruit paste, crackers and apple

### Queso Manchego

*La Mancha SPAIN - pasteurized sheep's milk*

- Mild, sweet and nutty with hard, compact texture

### Wookey Hole Cave Aged Cheddar

*Dorset ENGLAND - pasteurized cow's milk*

- crumbly with earthy undertones and a distinctly nutty, rich flavour with a hint of sweetness

### Marcel Petit Comte Gruyere

*Jura FRANCE - pasteurized cow's milk*

- rich concentrated nutty texture, elegant caramel sweetness, and lingering kaleidoscope of flavours

### Buche d'Affinois

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

- Double crème with rich buttery flavour and fine silky texture

### L'Artisan 'The Mountain Man' Reblochon

*Great Ocean Road VICTORIA - pasteurized cow's milk*

- Washed rind with slightly pungent yet round and complex taste

### Gorgonzola Piccante

*Lombardy ITALY - pasteurized cow's milk*

- Firm, moist and buttery, with sharp, but sweet flavour

one 16, two 21, three 26, four 31, five 36, six 40

Approximately 40 grams per portion

## DESSERT

|   |    |
|---|----|
| Dark chocolate tart with Turkish delight gelato, dates and caramel                            | 15 |
| Crushed orange, almond and pistachio spice cake, poached stonefruit, frozen goat milk yoghurt | 15 |
| Coconut pannacotta with tapioca, mint, mango and lychees, green tea ice-cream                 | 15 |
| Rhubarb semifreddo, sugared filo pastry, macadamia and white chocolate, raspberry sorbet      | 15 |

## POSTPRANDIAL LIBATIONS

"during or relating to the period after dinner or lunch"

|   |         |
|---|---------|
| 'Les Carmes de Rieussec' by Château Rieussec<br><i>Sauternes &amp; Barsac, Bordeaux Region FRANCE 2014- 375ml</i> | 65 / 14 |
| Seppeltsfield 'Solero - DP57' Grand Tokay   | 8.5     |
| Seppeltsfield 'Solero - DP63' Grand Muscat  | 8.5     |
| Vedrenne 'Le Figuier' Fig Liqueur   | 9       |
| Seppeltsfield 'Para Grand' Tawny Port   | 9       |
| Amaro Montenegro  | 8       |
| Pio Cesare Barolo Chinato   | 16      |

**One payment per table please**

*We welcome any enquiries for catering and private dining*

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www.harveys.net.au