

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 - with yoghurt (optional)	13.5 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 - with smoked bacon (optional)	17.5 19
Potato and feta roesti, creamed sweet corn, poached egg and herb salsa - with Serrano jamon or smoked salmon (optional)	17.9 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 - with Serrano jamon (optional)	18.5 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

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

Ketel One 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 <i>Salamanca SPAIN</i>	15.5
Shultz's Smoked Wagyu with pickled onions, capers and lemon oil <i>Barossa Valley SOUTH AUSTRALIA</i>	15.5
Free Range Venison Salame by Vics Meat with Persian feta and cornichons <i>Pyrmont NEW SOUTH WALES</i>	15.5
Harris smoked ocean trout with red onion and crème fraiche <i>Adelaide Hills SOUTH AUSTRALIA</i>	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, red miso eggplant, Jerusalem artichoke and Shiso	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, heirloom zucchinis, corn and avocado salsa, buttermilk and adobo sauce	40
Chicken schnitzel with haloumi-crumb, sweet potato, whipped feta, char-grilled broccoli and tomato salad	38
Pork belly, crushed mustard potatoes, red cabbage, pickled peach and hazelnuts	38
Tasmanian lamb loin, potato roesti with Merguez sausage, artichokes, green beans and salsa borracha	40
Grass fed eye fillet, champ potatoes, balsamic onions, sautéed mushrooms, tarragon and mustard butter	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
Grilled asparagus, shaved fennel, pecorino pepato, buttermilk and avocado oil	8.5

WINES BY THE GLASS / CARAFE

SPARKLING & CHAMPAGNE

NV Zardetto 'Extra Dry' Prosecco DOC <i>Treviso, Veneto ITALY</i>	12
NV Pierre Gimmonnet & Fils Brut Blanc de Blancs <i>Cuis France</i>	22
NV Jansz Brut Rosé <i>Tamar Valley TAS</i>	14

WHITE

150ml / 375ml
CARAFE

2016 Leeuwin Estate 'Art Series' Riesling <i>Margaret River WA</i>	12 / 29
2016 La Vieille Ferme Blanc <i>Rhone Valley FRANCE</i> [Bourboulenc / Grenache Blanc / Marsanne / Roussanne Ugni Blanc Vermentino / Viognier]	11 / 26
2017 Mount Langi Ghiran Pinot Gris <i>Grampians VIC</i>	12 / 29
2017 Mount Vernon Sauvignon Blanc <i>Marlborough NZ</i>	9.5 / 23
2016 Clic Bianco <i>Friuli-Venezia Giulia ITALY</i> [Chardonnay / Friulano / Riesling]	12 / 29
2016 Fox Creek Chardonnay <i>McLarenvale SA</i>	11.5 / 28
2016 Vasse Felix 'Premier' Chardonnay <i>Margaret River WA</i>	18 / 38

ROSE & RED

150ml / 375ml
CARAFE

2016 Mon Tout Rosé <i>Margaret River WA</i>	13 / 31
2017 Giant Steps 'Yarra Valley' Pinot Noir <i>Yarra Valley VIC</i>	15 / 34
2014 Joseph Faiveley 'Bourgogne' Pinot Noir <i>Bourgogne FRANCE</i>	18 / 38
2015 SC Pannel Montepulciano <i>Langhorne Creek SA</i>	14.5 / 33
2016 Pizzini 'Nonna Gisella' Sangiovese <i>King Valley VIC</i>	12 / 29
2017 Kalleske 'Zeitgeist' Shiraz <i>Barossa Valley SA</i>	13 / 31
2016 Tomfoolery Cabernet-Shiraz <i>Barossa Valley SA</i>	12.5 / 30

CHEESE

- with fruit paste, crackers and apple

Queso Manchego

La Mancha SPAIN - pasteurized sheep's milk

- Mild, sweet and nutty with hard, compact texture

Cornish Kern

West Cornwall ENGLAND - pasteurized cow's-milk

- Modern British hard cheese, slightly flakey & buttery, caramel notes & deep savoury aroma

Quicke's Oak Smoked Cloth Bound Cheddar

Devon ENGLAND - pasteurized cow's milk

- A well-flavoured mature cheddar, 12-15 months in age, is specially selected to be naturally smoked for 3-4 hours over oak chips from the farm's woodland.

Monte Enebro

Avila - Castilla y Leon - pasteurized goats' milk

- Semi soft, mild, bright and tangy - ripened roqueforti mould adds complex flavour and distinctive appearance

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

- 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

Classic Tiramisu with hazelnut ice cream, Nutella sugar	15
Passionfruit cheesecake tart with citrus, mango and blood orange sorbet	15
Lemon and yoghurt pannacotta with berries, local strawberry ice cream and green tea meringue	15

POSTPRANDIAL LIBATIONS

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

Chateau du Pavillon 'Sainte Croix du Mont' <i>Bordeaux Region FRANCE 2011- 375ml</i>	55 / 11.5
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

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www.harveys.net.au