

BREAKFAST

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

Creamy porridge with poached fruit and toasted nuts	12
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	12.5
Freshly baked sweet muffin	5
Fig, apricot and raisin toast with homemade preserve	9
Toasted sourdough with homemade preserve	6.5
Ricotta-buttermilk pancakes with caramelized banana and honeycomb butter - with smoked bacon (optional)	18.5 21
Potato and feta roesti, creamed sweet corn, poached egg and herb salsa - with Serrano jamon or smoked salmon (optional)	18.5 21
Portobello mushrooms and lentils on toast, grilled haloumi and lemon	19.9
Spiced mince in a flour tortilla, poached egg, avocado and sour cream	19.9
Confit potato, ricotta and spinach omelette with tomato chutney and chilli flakes - with Serrano jamon (optional)	18.5 19.5

EGGS

2 eggs, poached or fried, served with organic sourdough and tomato chutney	13
Scrambled with fresh herbs, served with organic sourdough	13.5

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	Spiced mince
Fresh ricotta	Persian soft feta
Extra egg	Smoked salmon
Sautéed Mushrooms 4.8 ea	Potato Roesti
Grilled haloumi	
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 (loose leaf by Tease)

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

HRVST ST cold pressed juice — 7

Super Greens [kale, spinach, cucumber, ginger, spirulina]
Ruby Tuesday [watermelon, pear, rhubarb, pink lady, lime]

Fresh Juice — 5

Orange, Pineapple, Apple, Cranberry, Tomato

Fiji still water - 500ml / 1lt — 4 / 7.5
Capi sparkling - 250ml / 750ml — 4 / 7.5

Lipton Iced Tea —

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

Organic - 330ml Zero Added Sugar

Kombucha — 7 Organic Sparkling Live Culture Drink

Remedy Cherry Plum - 330ml
Remedy Ginger Lemon - 330ml
Remedy Lemon Mint - 330ml

Milkshake — 7

Chocolate, Vanilla, Caramel, Strawberry

LIBATIONS after 10am

Spiked Louisiana Sweet Tea — 17

Iced Peach tea, Captain Morgan Spiced Rum,
fresh citrus, mint, cinnamon

Wild Rose Spring — 17

Nosferatu blood orange gin, Regal Rouge Rose' vermouth,
Ruby red grapefruit juice

Bellini — 17

Sparkling wine, Massanez Peach Liqueur, peach purée

666 Espresso Martini — 19

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

Bloody Mary — 14.5 single / 18 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	16.5
Selva Traditional San Daniele Prosciutto <small>Langirano ITALY</small>	15.5
Shultz's Smoked Wagyu with pickled onions, capers and lemon oil <small>Barossa Valley SOUTH AUSTRALIA</small>	15.5
Vecciet Kangaroo Salami with Persian feta and cornichons <small>Lismore NEW SOUTH WALES</small>	15.5
Great Taylors Bay Tasmanian smoked salmon with red onion and crème fraiche <small>Great Taylors Bay TASMANIA</small>	15.5
Grissini sticks	3

ENTRÉE

Soup with sourdough baguette	14.5
Queensland scallops, potato gnocchi, fried sage in brown butter, Parmigiano-Reggiano and lemon	28
Asian chicken salad, coriander, mint, peanuts, coconut and tamarind dressing	23 / 33
Brisbane Valley quail with San Daniele prosciutto, pumpkin, mustard fruits, thyme and pepita pangrattato	24 / 38
Grilled goats brie salade, candied walnuts, fig, mustard soubise, bitter leaves, sourdough, spiced beetroot and red wine vinaigrette	23
House smoked salmon, zucchini flower, nasturtium and avocado salad, crème fraiche dressing	24
Mooloolaba prawn risotto with roasted fennel, chilli, parsley and lemon	28

MAIN COURSE

Miso glazed eggplant, exotic mushrooms, soy, celeriac, asparagus, hazelnut milk	30
Fresh Daily market fish	40
Tasmanian salmon, shaved cuttlefish, saffron pickled mussels, confit tomato	40
Haloumi crumbed chicken schnitzel, charred broccolini, pomegranate, sweet potato puree, za'atar and lemon	38
Grilled lamb loin, chickpea, coriander, caramelized fennel, pinenuts, beans and fetta	40
Grain fed eye fillet, Paris mash, Maître d'Hotel butter, Ortiz anchovy, cress and lemon	44
Beer-battered market fish 'n' chips, sugarloaf and radish salad, caper mayo	28

SIDES

Chips with aioli	9
Organic mixed leaves with Chardonnay vinegar dressing	9
Steamed greens, lemon and olive oil	8.5

WINES BY THE GLASS / CARAFE

SPARKLING & CHAMPAGNE

NV Lamberti Prosecco Veneto ITALY	11
NV Lanson Père et Fils Brut Montagne de Reims FRANCE	22
NV Paul Loise Brut Rosé Loire Valley FRANCE	14
NV Astoria Moscato NV {Piccolo 185ml} Treviso ITALY	15

WHITE

	150ml / 375ml GLASS / CARAFE
2017 Vickery 'WVR 143 CBK' Riesling Watervale SA	13 / 31
2017 Riff Pinot Grigio Veneto ITALY	12 / 29
2018 Saint Clair Sauvignon Blanc Marlborough NZ	12.5 / 30
2017 Jericho Wine Fiano Adelaide Hills SA	12 / 29
2018 Thomas 'Two Of A Kind' SSB Hunter Valley NSW	11.5 / 28
2017 Vasse 'Filius' Chardonnay Margaret River WA	13 / 31
2016 Yering Station Chardonnay Yarra Valley VIC	19 / 40

ROSE & RED

	150ml / 375ml GLASS / CARAFE
2016 Domaine de Chatillon Rosé Savoy FRANCE	11.5 / 28
2018 Pike & Joyce 'Rapide' Pinot Noir Adelaide Hills SA	13 / 31
2016 Mahi Pinot Noir Marlborough NZ	21 / 42
2018 Giant Steps 'Light Dry Red' Pinot-Syrah Yarra Valley VIC	15 / 34
2016 Famille Perrin Côtes du Rhône Réserve [Grenache/Syrah/Mourvèdre]	12.5 / 30
2016 Allandale Shiraz Hunter Valley NSW	12.5 / 30
2017 Jilly Wine 'Field Blend' Multi Varietal New England NSW	21 / 46
*Natural Wine conserved and poured from <small>VCORAVIN</small>	
2015 Vasse Felix Cabernet Sauvignon Margaret River WA	19 / 40
2011 La Ragnaie 'Fornace' Brunello di Montalcino Tuscany ITALY	48 / 120
*Wine conserved and poured from <small>VCORAVIN</small>	

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

Mauri Talleggio

Lombardy, Italy - pasteurized cow's milk

- washed rind, mild and creamy with Moorish flavour and almond notes

Quatro Portini Blu di Bufala

Lombardy ITALY - pasteurized water buffalo milk

- whole milk young blue cheese, crumbly and creamy texture.

one 16, two 21, three 26, four 31, five 36, six 40
Approximately 40 grams per portion

DESSERT

Fig and port semifreddo, poached cherries, fresh fig, pistachio sorbet and rosemary 16

Lime and yoghurt pannacotta, mango, lychee, Aperol and marmalade sorbet, black sesame 16

Valrhona chocolate tart, macadamia praline, caramel ice cream, mascarpone 16

White chocolate mousse, pecans, almonds, berries, orange and almond meal sponge, watermelon sorbet 16

POSTPRANDIAL LIBATIONS

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

'Les Carmes de Rieussec' by Château Rieussec <small>Sauternes & Barsac, Bordeaux Region FRANCE 2014 - 375ml</small>	65 / 14
Allandale 'Anna' Semillon <small>Hunter Valley NEW SOUTH WALES 2012 - 500ml</small>	48
Campbells 'Topaque' Rutherglen Tokay	8.5
Campbells 'Muscat' Rutherglen Muscat	8.5
Vedrenne 'Le Figuier' Fig Liqueur	9
Bleasdale 'Grand' Langhorne Tawny Port	9
Amaro Montenegro	8

One payment per table please

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#harveysbistro