

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

Coco Joy Organic - 330ml Zero Added Sugar

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 <small>Salamanca SPAIN</small>	15.5
Shultz's Smoked Wagyu with pickled onions, capers and lemon oil <small>Barossa Valley SOUTH AUSTRALIA</small>	15.5
Fuet Anis Salami by La Boqueria Meat with Persian feta and cornichons <small>Sydney 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, fried cauliflower, black pudding, apple, togarashi and nut brown butter	24
Asian chicken salad, coriander, mint, peanuts, coconut and tamarind dressing	21 / 32
Grilled quail, Mexican salsa macha, celery heart salad and gorgonzola dolce <small>(contains peanuts)</small>	24 / 38
Buratina with spiced heirloom carrots, hazelnut dukka, honey pickled beetroot	24
Potato gnocchi with parsnip-braised lamb shank, cavolo nero and marjoram	28
Mooloolaba prawn risotto with roasted fennel, chilli, parsley and lemon	28

MAIN COURSE

Roasted Jerusalem artichokes, quinoa and spiced lentils, cashew purée charred avocado and broccolini, salsa macha <small>(vegan - contains peanuts)</small>	30
Fresh Daily market fish	40
Atlantic salmon, miso broth, charred pumpkin, broccolini, corn and sesame	40
Haloumi crumbed chicken schnitzel, herbed potatoes, sweet onions, shaved fennel, feta and almonds	38
Berkshire pork belly, peas, Brussel sprouts, candied parsnips and kaiserfleisch	40
Tasmanian lamb loin, celeriac puree, white lentils, grilled leeks, pinenuts and pepitas	40
Grain fed eye fillet, potato, bacon and porcini croquette, smoked onion, spinach and bone marrow butter	44
Beer-battered market fish 'n' chips, sugarloaf and radish salad, tartare	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

One payment per table please

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WINES BY THE GLASS / CARAFE

SPARKLING & CHAMPAGNE

NV Barringwood Cuvée <i>Lower Barrington TASMANIA</i>	14
NV José Dhondt Blanc de Blancs <i>Oger FRANCE</i>	22
NV Veuve Ambal Crémant de Bourgogne Rosé <i>Burgundy FRANCE</i>	12
NV Astoria Moscato NV {Piccolo 185ml} <i>Treviso ITALY</i>	15

WHITE

	150ml / 375ml
	CARAFE
2017 Wines by KT 5452 Riesling <i>Watervale SA</i>	12 / 29
2017 La Prova Pinot Grigio <i>Adelaide Hills SA</i>	11.5 / 28
2016 Astrolabe Sauvignon Blanc <i>Marlborough NZ</i>	13 / 31
2016 Vasse Felix Sauvignon Blanc Semillon <i>Margaret River WA</i>	11.5 / 28
2015 Dom. De Chatillon 'Vin de Savoie' <i>Jacquere Savoy FRANCE</i>	10.5 / 25
2016 Yering Station Chardonnay <i>Yarra Valley VIC</i>	12 / 29
2016 Leeuwin Estate 'Prelude' Chardonnay <i>Margaret River WA</i>	18 / 38

ROSE & RED

	150ml / 375ml
	CARAFE
2017 La Vieille Ferme Rosé <i>Southern Rhone FRANCE</i>	10.5 / 25
2016 Quartier Pinot Noir <i>by Port Phillip Estate Mornington VIC</i>	14 / 32
2017 Craggy Range Pinot Noir <i>Martinborough NZ</i>	20 / 42
2016 Saint Johns Road Grenache <i>Barossa Valley SA</i>	13 / 31
2014 Bleasdale 'Generations' Shiraz <i>Langhorne Creek SA</i>	14 / 32
2015 Tenuta Ulisse Unico Montepulicano <i>Abruzzo ITALY</i>	14 / 32
2016 Diego Conterno Nebbiolo 'Baluma' <i>Piedmont ITALY</i>	21 / 46
2013 Zema Estate Cabernet Sauvignon <i>Coonawarra SA</i>	14 / 32

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

Dark chocolate tart with caramel ice cream, dates and crème fraîche 15

Buffalo curd mousse, passionfruit and lemon curd, macadamia nuts, oven baked quince and pear 15

Steamed butterscotch pudding with fig, mascarpone and pumpkin gelato 15

Catalan custard, granola, Pedro Ximenez, rhubarb, vanilla ice cream 15

POSTPRANDIAL LIBATIONS

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

'Les Carmes de Rieussec' by Château Rieussec 65 / 14
Sauternes & Barsac, Bordeaux Region FRANCE 2014- 375ml

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

4 / 31 James St
Fortitude Valley QLD
07 3852 3700

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