

LATE LUNCH

Tuesday to Saturday 3:00 pm - 5:30 PM

CHARCUTERIE

Duck and cognac pâté, grilled sourdough
and mustard fruits preserve 20

Prosciutto di Parma with pickled onions
and cornichons *Friuli Venezia Giulia ITALY* 18

Cold-smoked Wagyu Beef with green olives,
and balsamic onions *Barossa Valley SOUTH AUSTRALIA* 18

SNACKS

Fried olives filled with feta, aioli 10

Spicy pork nduja croquettes with citrus mayonnaise 12

Traditional French baguette with virgin olive oil 3

Boomer Bay Natural Oysters (8),
with shallot, citrus and ponzu dressing *DF* 32

Cured ocean trout, soy and ginger vinegar,
goats curd and peas 26

Harveys chicken salad, peanuts, tamarind,
coconut, Vietnamese mint and chilli *GF & DF* 27

Beer-battered market fish and chips,
sugarloaf and radish salad, caper mayo *DF* 42

SIDES

Chips with aioli *GF & DF* 12

Mixed green leaves, avocado, roasted red onion,
and buttermilk dressing *GF* 14

HARVEYS

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

Jean Perrin Raclette de Scey

Jura Region FRANCE – pasteurized cow's milk – SEMI HARD

- 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

Coal River Farm Blue

Coal River Valley TASMANIA – pasteurized cow's-milk

- unique subtle rich blue flavour, creamy texture

one 17, two 24, three 30, four 36

Approximately 40 grams per portion

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.