

smaller plates - great to share

chicken liver & port parfait, fig puree, pistachios,
rhubarb, toasted focaccia, 21

szechuan calamari,
new potatoes, spanish chorizo, romesco 24/34

ham-hock terrine, mustard vinaigrette,
apple, shallots, green leaves, toasted focaccia 22

heirloom beetroot salad, buratta, candied walnuts,
croutons, vincotto 22

citrus and dill cured salmon, fennel, grapefruit,
bagel croutons, horseradish cream 23

tasting plate 28 per person (min 2 pax)

chicken liver parfait / salmon croquettes
ham hock terrine / burrata beetroot salad /
dill cured salmon / toasted focaccia

mains

local battered market fish, twice cooked pont neuf
potatoes, crushed peas, roasted lemon 37

royal blue potato gnocchi, napolitana,
gorgonzola cream, spinach, parmesan 34

pan roasted cauliflower steak, grapes, toasted almonds,
golden raisins, coriander, (vegan) 34

harvey beef burger, smoked bacon, cheddar, tomato,
iceberg, relish, pickles, japanese milk bun, chips 28

pan roasted free range chicken breast, warm fregola sarda,
pomegranate, toasted almonds 32

roasted barramundi, herbed potato, asparagus, tomato and
olive caponata 42

braised beef cheek, soft polenta, honey glazed carrots,
gorgonzola arancini 36

sous-vide harvey beef fillet, pommes anna, mushroom puree,
confit shallots, port jus 48

appetizers

marinated olives, smoked almonds 7

half shell oysters 4 each
natural / plum mignonette
beer batter, coriander & seaweed/
spicy chipotle

pull-apart bread, pesto,
taramasalata 11

petite loaves, black truffle butter 9

sides

house green salad, vincotto 8

frites, house aioli 10

duck fat potatoes, rosemary 12

brussels, bacon, sage butter 12

***please note listed menus are subject to change without notice**