

## HARVEYS BAR

WE ARE  
*Open*  
everyday

# MENU

GRAB A  
*Refreshment*  
and relax

### *Snacks*

Artisan Sourdough	6
Cultured butter and Alto mandarin olive oil	
Warm Australian Olives	8
Marinated in citrus and herbs (gf)	
Sydney Rock Oysters	36/72
Native finger lime and citrus dressing, or, Natural with lemon (gf)	
Fish Fingers	14/28
Crisp flathead fingers, fries and sauce gribiche	
Edamame and Pea Arancini	16
Sesame aioli and nori salt (v)	
Fries	10
Native Salt and Kewpie mayo	

### *To Share*

Maffra Cheddar	15
Pickled watermelon rind, rye cracker	
Brillat Savarin, Brie	15
Amond and honey paste, cumin seed lavosh	
Jamberoo Blue	15
Spiced quince paste, oat cracker	
3 cheese plate	32
Served with extra grapes and baguette toast	
Shaved Jamon	15
Compressed melon	
Wagyu Bresaola	15
Pickled quince	
Sopressa Salami	15
Fennel chutney	

3 charcuterie plate	32
Served with extra baguette toast	
Chicken and duck liver paté	32
Madeira jelly, toast, cornichons and pickled quince (GF toast on request)	
Grazing Board	60
A combination of all the cheeses and charcuterie served with olives and bread	

### *Something More*

The Bowral Caesar	24
Crisp local baby cos, poached egg, shaved parmesan, Caesar dressing, white anchovies bacon and garlic crisps (v, gf)	
Add Chicken	7
Hand rolled trofie pasta	35
Spencer gulf prawns, confit fennel, artichoke heart and prawn bisque	
Harveys Hoagie	21
Crispy buttermilk chicken, radish slaw and smokey mayo	
The Marilo Cheeseburger	26
Angus beef patty, gooey cheddar, ox heart tomato relish, house mayo, pickles on a potato bun with fries	
Grilled Scotch Fillet Steak	48
Frites with Gibraltar de Paris butter	

### *Dessert*

Warm Chocolate Stout Cake	20
Malt caramel and brown butter ice cream	
Lemon Myrtle Brulee	20
Warm madeleines and burnt honey cream fraiche	

*Come and see us at the bar to order and pay*

\*Gluten free - # Can be GF - V Vegan | 10% surcharge on Sundays | 15% surcharge on public holidays | 10% service charge for parties of 8 and over (not applicable on Sunday or public holidays) | 1.5% for all credit cards (Visa, Mastercard, Amex and Diners) and 0.7% for all debit cards.

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# REFRESHMENTS

### *Bubbles*

NV Cavedon 'Adelia' Prosecco King Valley, VIC	12/52
MV Clover Hill 'Exceptionnelle' Cuvee Pipers River, TAS	18/108
NV Taittinger Brut Prestige Reims, FR	29/175

### *White*

2023 Artemis Estate Riesling Southern Highlands, NSW	15/75
2024 Shaw & Smith Sauvignon Blanc Adelaide Hills, SA	16/79
2023 Keith Tulloch 'Perdium Pario' Pinot Gris Hunter Valley, NSW	12/50
2024 Aphelion 'Welkin' Chenin Blanc McLaren Vale, SA	13/65
2023 Toolangi Chardonnay Yarra Valley, VIC	14/70

### *Pink*

2023 Tin Shed 'All Day' Rose Barossa Valley, SA	11/54
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### *Red*

2023 Artemis 'The Crux' Pinot Noir Southern Highlands, NSW	15/75
2021 Hewitson Ned & Henry's Shiraz Barossa Valley, SA	13/65
2022 P.A.R by Nick Spencer Malbec Hilltops, NSW	15/75
2022 Nashdale Lane Tempranillo Orange, NSW	13/65
2021 Voyager 'Coastal' Cabernet Sauvignon Margaret River, WA	14/70

### *Cocktails*

Corbett Garden Spritz	23
Bombay Sapphire Gin, Elderflower liqueur, Lillet Blanc, lemon juice, soda	
Momo Nattsu	24
Rosemary & Peach Grey Goose Vodka, Apricot Brandy, Frangelico, sugar, lemon juice, egg white	
Saketini	22
Junmai Ginjo Sake, Lychee Liqueur, Umeshu, Lime juice	
After SoOolong	23
BBacardi Blanco Rum, Oolong tea Syrup, Pineapple Juice, lime juice, mint	
Imperial Margarita	23
Patron Silver Tequila, Mandarin puree, Cointreau, lime juice, sugar syrup	
Yuzu Sour	22
Suntory Toki Whiskey, Yuzu syrup, lemon juice, sugar, egg white	

Most classic cocktails available on request



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