

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 watermelon	
Wagyu Bresaola	15
Pickled quince	
Sopressa Salami	15
Fennel chutney	

3 charcuterie plate	32
Served with extra baguette toast	
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 and garlic crisps Make it vego or gf	
Add Chicken	7
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

Sticky Date Pudding	20
Miso butterscotch, roasted vanilla ice cream and coconut crisp	
Warm Chocolate Stout Cake	20
Malt caramel and brown butter ice cream	
Lemon Myrtle Brulee	20
Warm madeleines and burnt honey cream fraiche	

HARVEYS

EST. **BAR** 2012