

the HAROLD

Starters

BOCCONCINI & VINE RIPENED TOMATOES - 11
evoo, balsamic, basil

TRUFFLE FRIES - 15
parmesan *v vg**

SWEET POTATO WEDGES - 16
rosemary salt, sour cream, sweet chilli sauce *v vg**

NACHOS CON FRIJOLE - 20
corn chips, cheese, salsa fresca, guacamole,
sour cream, jalapeño *gf v vg**

CRISPY CALAMARI - 18
green chilli sauce, japanese sprinkles

BUFFALO WINGS - 18
blue cheese sauce, celery

PULLED PORK NACHOS - 24
corn chips, cheese, salsa fresca, guacamole, jalapeño,
sour cream *gf*

CHEESEBURGER SPRING ROLLS - 12
(x 4) cheeseburger ingredients wrapped in pastry with
mustard aioli

Salad

HAROLD'S CAESAR - 24
cos, radicchio, avocado, bacon, anchovies, parmesan,
caesar dressing, poached egg, croutons *gf* v* vg**
(add chicken + 5 / salmon + 6)

Two Hands

STEAK SANDWICH - 26
rump steak, panini, beetroot relish, provolone, caramelised
onion, roasted peppers, rocket, mustard mayo, fries

SOUTHERN FRIED CHICKEN - 24
milk bun, lettuce, tomato, pineapple, cheese, chipotle aioli,
fries

SIGNATURE BEEF BURGER - 24
milk bun, lettuce, cheese, tomato, pickle,
burger sauce, fries (add patty + 5 / bacon + 3)
make it naked (no bun, wrapped in lettuce)

Grill

200G EYE FILLET (MB2+) *gf* - 48
250G RUMP (MB2+) *gf* - 34
200G SIRLOIN *gf* - 34
300G SCOTCH FILLET *gf* - 40

+ choose two sides

fries, mash, prawns,
seasonal vegetables,
mixed leaf salad, slaw

+ choose a sauce:

gravy, hollandaise,
peppercorn, mushroom

Please order at the bar

Mains

EGGPLANT PARMIGIANA - 22
halloumi, cheese, napoli sauce, mixed leaf salad, fries *v*

MUSHROOM RISOTTO - 24
medley of mushrooms, truffle oil, hazelnuts, mascarpone,
parmesan *gf v* vg** (add chicken + 5 / add prawns + 8)

BEEF SHORT RIB - 30
Slow braised beef short rib, creamy mash, green beans, red wine
gravy

FISH & CHIPS - 28
beer battered gurnard, tartare sauce, mushy peas, chips,
lemon

LAMB RAGU PAPPARDELLE - 28
slow cooked lamb shoulder, tomato, red wine, rocket,
parmesan, basil

MISO ATLANTIC SALMON - 36
kipfler potato, tomato, fennel, salsa verde, capers *gf*

PAN FRIED BARRAMUNDI - 30
mash, cherry tomatoes, mixed leaf salad,
sherry vinaigrette *gf*

POT OF MUSSELS - 28
white wine, tomato, garlic, parsley, damper bun *gf**

CHICKEN SCHNITZEL - 26
parmesan, slaw, fries, choice of sauce

CHICKEN PARMIGIANA - 28
napoli sauce, smoked ham, cheese, slaw, fries

BANGERS & MASH - 26
pork & fennel sausages, mash, mushy peas,
caramelised onion gravy *gf*

BEEF & GUINNESS PIE - 30
mash, mushy peas, gravy

SPAGHETTI WITH TIGER PRAWNS - 28
chilli, garlic, white wine, tomato

Sides

FRIES - 10
chipotle aioli *v vg**

MASH *gf v* - 10

SLAW *gf v vg* - 10

MIXED LEAF SALAD *gf v vg* - 10

SEASONAL VEGETABLES *gf v vg* - 10

SAUCES *gf* - 2
gravy, hollandaise, peppercorn, mushroom

Kids (12 years & under)

CHEESEBURGER & FRIES - 12
BATTERED FISH & FRIES - 12
CRUMBED CHICKEN & FRIES - 12
ICE CREAM - 2
(add a scoop +2 / chocolate sauce +1)

Desserts

STICKY DATE PUDDING - 15
butterscotch sauce, vanilla ice cream, strawberries *v*

gf - gluten free *v* - vegetarian *vg* - vegan * - on request

Our menus contain allergens and are prepared in kitchens that handle nuts, shellfish, gluten and eggs.
Whilst all reasonable efforts are taken, we cannot guarantee that our food will be allergen free.

All card transactions incur a 1% surcharge. 10% surcharge applies on public holidays

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White

by the glass & bottle
(150ml / 250ml / bottle)

BARKING MAD WATERSVALE RIESLING
clare valley *au* - 12.50 / 18.50 / 44

TEMPUS TWO SILVER SERIES PINOT GRIS
south eastern australia *au* - 8.50 / 13.50 / 36

BOUCHARD AINE & FILS PINOT GRIS
burgundy *fr* - 13 / 19 / 48

MATILE PINOT GRIGIO
umbria *it* - 12.50 / 18.50 / 44

WATERFALL BAY SAUVIGNON BLANC
marlborough *nz* - 12.50 / 18.50 / 44

TEMPUS TWO SILVER SERIES CHARDONNAY
south eastern australia *au* - 8.50 / 13.50 / 36

by the bottle

LA P'TITE PIERRE
vin de *fr* - 40

LA PIEVANELLA BIANCO TOSCANA
trambusti *it* - 42

HE SAID SHE SAID SEMILLON SAUVIGNON BLANC
denmark *au* - 46

AQUILANI PINOT GRIGIO
friuli *it* - 50

TAI TIRA SAUVIGNON BLANC
marlborough *nz* - 48

DE IULIIS CHARDONNAY
hunter valley *au* - 48

UNDIVIDED CHARDONNAY
languedoc-roussillon - 54

Bubbles

by the glass & bottle

VEUVE ELISE BLANC DE BLANCS NV
southern france *fr* - 11 / 44

DA LUCA PROSECCO
veneto *it* - 12 / 50

TEMPUS TWO SILVER SERIES PINOT NOIR CHARDONNAY
south eastern australia *au* - 8.50 / 36

by the bottle

H. LANVIN & FILS CUVÉE SELECTION BRUT NV
épernay *fr* - 90

MOËT & CHANDON IMPERIAL BRUT
champagne *fr* - 155

Rosé

by the glass & bottle
(150ml / 250ml / bottle)

TEMPUS TWO SILVER SERIES ROSÉ
south eastern australia *au* - 8.50 / 13.50 / 36

BADET CLEMENT CHEZ ROSÉ
sud de *fr* - 12.50 / 18.50 / 44

RÊVERIE ROSÉ
loire valley *fr* - 13 / 19 / 46

Red

by the glass & bottle
(150ml / 250ml / bottle)

PHILLIPE BOUCHARD GAMAY
beaujolais *fr* - 13 / 19 / 46

LABRUNE PINOT NOIR
southern france *fr* - 13.50 / 19.50 / 52

MCGUIGAN SINGLE BATCH PROJECT SHIRAZ
south australia *au* - 12 / 18 / 42

MCGUIGAN SINGLE BATCH CABERNET SAUVIGNON
south australia *au* - 12 / 18 / 42

TEMPUS TWO SILVER SERIES CABERNET SAUVIGNON
south eastern australia *au* - 8.50 / 13.50 / 36

TEMPUS TWO SILVER SERIES MERLOT
south eastern australia *au* - 8.50 / 13.50 / 36

by the bottle

IL PUMO SANGIOVESE
san marzano *it* - 46

MANORO MONTEPULCIANO D'ABRUZZO
san marzano *it* - 42

HE SAID SHE SAID CAB SHIRAZ
denmark *au* - 48

MR RIGGS THE GAFFER SHIRAZ
south australia *au* - 48

PETIT VERDOT
riverland *au* - 42

HAUT CLOSET BORDEAUX
cheval quancard *fr* - 46

LA PIEVANELLA ROSSO TOSCANA
trambusti *it* - 40

CHIANTI DOCG
trambusti *it* - 45

Cocktails

ask the team for our specials!

MOJITO
rum, mint, lime, soda - 19

MARGARITA
tequila, triple sec, lime - 19

APEROL SPRITZ
aperol, prosecco, soda - 18

ESPRESSO MARTINI
vodka, coffee liqueur, espresso - 19

NEGRONI
gin, sweet vermouth, bitter orange - 22

GIN MARTINI
gin, vermouth, olives - 20

VODKA MARTINI
vodka, vermouth, lemon twist - 20

Cocktail Specials

THURSDAY
espresso martinis - 12.50

FRIDAY
aperol spritz - 12.50

SATURDAY
margaritas - 12.50

SUNDAY
spicy bloody marys - 12.50