

the HAROLD

Starters

- CHARRED SOURDOUGH** - 6
olive oil dip *v vg*
- OLIVES** - 10
oregano, rosemary, thyme, garlic, chilli *gf v vg*
- TEMPURA ZUCCHINI FRIES** - 15
tahini yogurt, dukkah *v*
- 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** - 17
blue cheese sauce, celery
- PULLED PORK NACHOS** - 24
corn chips, cheese, salsa fresca, guacamole, jalapeño, sour cream *gf*

Salad

- HAROLD'S CAESAR** - 24
cos, radicchio, avocado, bacon, anchovies, parmesan, caesar dressing, poached egg, croutons *gf* v* vg**
(add chicken + 5 / salmon + 6)
- CHARRED FLAT IRON STEAK** - 28
feta, rocket, avocado, red onion, cherry tomatoes, lemon & honey dressing, croutons *gf**

Burgers

- VEGAN** - 22
bun, lettuce, tomato, cheese, jalapeño, aioli, fries *v vg*
- SOUTHERN FRIED CHICKEN** - 22
milk bun, lettuce, tomato, pineapple, cheese, chipotle aioli, fries
- TAJIMA WAGYU BEEF** - 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* - 38
- 250G RUMP (MB2+)** *gf* - 28
- 250G SIRLOIN** *gf* - 32
- 300G SCOTCH FILLET** *gf* - 32

choose a sauce:

gravy, hollandaise,
peppercorn, mushroom

one side + 6 / two sides + 10
fries, mash, prawns,
seasonal vegetables,
mixed leaf salad, slaw

Shares

- LAMB SHOULDER** - 110 (3-4 people)
roasted vegetables, damper rolls, chimichurri, gravy *gf**
(allow one-day for pre-order)
- SUCKLING PIG** - 990 (10-12 people)
roasted vegetables, damper rolls, rocket & parmesan salad, mustard gravy *gf** (allow three-days for pre-order)

Mains

- EGGPLANT PARMIGIANA** - 22
halloumi, cheese, napoli sauce, mixed leaf salad, fries *v*
- MUSHROOM RISOTTO** - 22
medley of mushrooms, truffle oil, hazelnuts, mascarpone, parmesan *gf v* vg** (add chicken + 5 / add prawns + 8)
- LAMB SHANK** - 32
mash, seasonal greens, gravy *gf*
- FISH & CHIPS** - 28
beer battered john dory, mixed leaf salad, tartare sauce, mushy peas, fries, lemon
- LAMB RAGU PAPPARDELLE** - 26
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** - 38
mash, cherry tomatoes, mixed leaf salad, sherry vinaigrette *gf*
- LEMON THYME CHICKEN** - 28 half / 36 whole
kale, avocado, fries
- 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
- BBQ PORK RIBS** - 22 half / 36 whole
slaw, fries, chimichurri
- MASSAMAN BEEF CURRY** - 24
beef cheek, potato, peanuts, jasmine rice *gf*

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

Desserts

- STICKY DATE PUDDING** - 15
butterscotch sauce, vanilla ice cream, strawberries *v*
- CHEESE BOARD** - 28
blue, vintage cheddar, lavosh, fruit, quince paste *v*

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)

Please order at the bar

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 WATERVALE 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

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

AQUILANI PINOT GRIGIO
friuli *it* - 50

TAI TIRA SAUVIGNON BLANC
marlborough *nz* - 48

UNDIVIDED CHARDONNAY
languedoc-roussillon - 54

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

PETIT VERDOT
riverland *au* - 42

Bubbles

by the glass & bottle

H. LANVIN & FILS CUVÉE SELECTION BRUT NV
épernay *fr* - 16 / 79

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

POMMERY BRUT ROYAL NV
reims *fr* - 170

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

Cocktails

MCLOVIN'S MARGARITA
tequila, triple sec, lime, jalapeño, tabasco - 19

SWEET 'N' SOUR
vodka, passion fruit liqueur, lemon, agave, bitters - 19

PIRATE PUNCH
white rum, malibu, pineapple, lime, ginger ale - 19

BLUE LAGOON
vodka, blue curacao, lime, pineapple, lemonade - 19

STRAWBERRY KISS
vodka, chambord, strawberry, cranberry, mint - 20

WATERMELON MOJITO JUG
white rum, watermelon, lime, mint - 30

PINA COLADA JUG
white rum, malibu, pineapple, orange - 30

Cocktail Specials

THURSDAY
espresso martinis - 12.50

FRIDAY
aperol spritz - 12.50

SATURDAY
margaritas - 12.50

SUNDAY
spicy bloody marys - 12.50