

## SHARE PLATES

Wasabi Macadamias	7
Noisette Crunchie Baguette w/ Coppertree Farms Salted Butter	8
Toolunka Creek Mixed Olives, Chilli & Fennel - (GFO) (VG)	12
Pomme Frites, Alexis Salts, Aioli - (GF) (VG) (WGS)	14
Hashbrown, Sour Cream, Caviar (2pcs) - (M) (WGS)	18
'Ikarian' White Bean Hummus Dip, Cumin Pepitas - (VG) (V) (GF)	13
Saganaki Croquettes, Hot Honey (4pcs) - (V) (E)	21
Harvie Fried Chicken Tenders, B+B Pickles (3pcs)	21
Fremantle Pickled Octopus, Charred Lemon (GFO) (G)	17
Marinated Artichokes, Garlic & Parsley - (VG) (V)	18
Pumpkin, Feta & Rosemary Arancini (3) - (GF) (V) (E) (G)	20
Burrata, Yellow Peach, Basil, Cherry Tomato - (V) (P)	22

## CURED MEAT

*Served w. Pickles*

Prosciutto Villani Parma 20 Month, Italy.	16
Saison Wagyu Salami, 8 Score, Queensland.	17

## CHEESE

*Served w. Bread, Crackers & Preserves*

D'affionois Excellence Triple Cream Brie, Soft (GFO) (NN) (P)	18
Queso Castelano, Semi Hard (GFO) (NN)	17
Cave Aged Cheddar 15 Month, Hard (GFO) (NN)	17
Add Seasonal Fruit and Accompaniments	4
Any Two Cheeses	33
All Three Cheeses	45

## SWEET

The Cake Club Biscoff Tart w/ Quenelle Cream	15
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*Surcharge: 5% W/E 15% P/H*

(P) - Contains Pasturized Milk/ (N) - Contains Nuts/ (NN) - Can Be Served Without Nuts  
(E) - Contains Egg/ (M) - Contains Milk/ (WGS) - Can Be served Without Garlic Salt/ (G) - Contains Garlic

## PASTA

*Choose from Gnocchi (GF) / Penne / Fusili*

Kale Spinach & Pesto (V) 22

Sugo & Basil (V) 22

Beef Bolognese 22

Add Glass of Wine +8

*House Shiraz, Pinot Noir, Sparkling, Pinot Grigio, Chardonnay or Rosé*

*Served w. Bread & Accompaniments*

PASTA NIGHT  
EVERY WEDNESDAY

# HARVIE