

# the HAROLD

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## STARTERS

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- CHARRED SOURDOUGH** - 5  
olive oil dip *v vg*
- OLIVES** - 7  
oregano, rosemary, thyme, garlic, chilli *gf v vg*
- TEMPURA ZUCCHINI FRIES** - 14  
tahini yogurt, dukkah *v*
- TRUFFLE FRIES** - 14  
parmesan *v vg\**
- SWEET POTATO WEDGES** - 15  
rosemary salt, sour cream, sweet chilli sauce *gf v vg\**
- NACHOS CON FRIJOLE** - 18  
corn chips, cheese, salsa fresca, guacamole, sour cream, jalapeño *gf v vg\**
- GIN CURED SALMON** - 15  
pickled fennel, orange gel, crostini
- CRISPY CALAMARI** - 16  
green chilli sauce, japanese sprinkles *gf*
- BUFFALO WINGS** - 16  
blue cheese sauce, celery *gf*
- PULLED PORK NACHOS** - 22  
corn chips, cheese, salsa fresca, guacamole, jalapeño, sour cream *gf*

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## SALAD

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- HAROLD'S CAESAR** - 18  
cos, radicchio, avocado, bacon, anchovies, parmesan, caesar dressing, poached egg, croutons *gf v\* vg\**  
(*add chicken + 5 / salmon + 6*)
- CHARRED FLAT IRON STEAK** - 24  
feta, rocket, avocado, red onion, cherry tomatoes, lemon & honey dressing, croutons *gf*

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## BURGERS

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- 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) gf*

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## GRILL

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- 200GM EYE FILLET (MB2+)** *gf* - 38  
**250GM RUMP (MB2+)** *gf* - 28  
**250GM SIRLOIN** *gf* - 32  
**300GM SCOTCH FILLET** *gf* - 32
- choose a sauce:
- |  |   |
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| gravy, hollandaise, peppercorn, mushroom | one side + 6 / two sides + 10<br>fries, mash, prawns, seasonal vegetables, mixed leaf salad, slaw |
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## SHARES

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- 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*)

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## MAINS

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- EGGPLANT PARMIGIANA** - 20  
halloumi, cheese, napoli sauce, mixed leaf salad, fries *gf v*
- MUSHROOM RISOTTO** - 20  
mixed mushrooms, truffle oil, hazelnut, mascarpone, parmesan *gf v\* vg\** (*add chicken + 5*)
- LAMB SHANK** - 30  
mash winter greens, gravy *gf*
- FISH & CHIPS** - 26  
beer battered john dory, mixed leaf salad, tartare sauce, mushy peas, fries, lemon
- CRISPY SKIN PORK BELLY** - 28  
crispy chats, broccolini, apple sauce, mustard gravy *gf*
- MISO ATLANTIC SALMON** - 34  
kipfler potato, tomato, fennel, salsa verde, capers *gf*
- PAN FRIED BARRAMUNDI** - 36  
mash, cherry tomatoes, mixed leaf salad, sherry vinaigrette *gf*
- LEMON THYME CHICKEN** - 26 half / 34 whole  
kale, avocado, fries *gf*
- CHICKEN SCHNITZEL** - 24  
parmesan, slaw, fries, choice of sauce
- CHICKEN PARMIGIANA** - 26  
napoli sauce, smoked ham, cheese, slaw, fries
- BANGERS & MASH** - 24  
pork & fennel sausages, mash, mushy peas, caramelised onion gravy *gf*
- BEEF & GUINNESS PIE** - 28  
mash, mushy peas, gravy
- SLOW COOKED LAMB RAGU** - 22  
pappardelle, tomato & red wine sauce, parmesan, basil
- CHICKEN CURRY** - 22  
jasmine rice, pappadums *gf\**

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## SIDES

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- FRIES** - 8  
chipotle aioli *gf v vg\**
- MASH** *gf v* - 8
- SLAW** *gf v vg* - 8
- MIXED LEAF SALAD** *gf v vg* - 8
- SEASONAL VEGETABLES** *gf v vg* - 10
- SAUCES** *gf* - 2  
gravy, hollandaise, peppercorn, mushroom

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## DESSERT

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- STICKY DATE PUDDING** - 12  
butterscotch sauce, vanilla ice cream, strawberries *v*
- CHEESE BOARD** - 25  
blue, vintage cheddar, lavosh, fruit, quince paste *v*

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## KIDS (12 years & under)

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

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Please order at the bar

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*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.

10% surcharge applies on public holidays

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## WHITE

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

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

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

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

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

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

**BOUCHARD AINE & FILS PINOT GRIS**  
burgundy *fr* - 13 / 19 / 46

*by the bottle*

**TAI TIRA SAUVIGNON BLANC**  
marlborough *nz* - 48

**AQUILANI PINOT GRIGIO**  
friuli *it* - 48

**HE SAID SHE SAID SSB**  
denmark *au* - 46

**UNDIVIDED CHARDONNAY**  
languedoc-roussillon *fr* - 54

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## RED

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

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

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

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

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

**LABRUNE ET FILS PINOT NOIR**  
loire valley *fr* - 13 / 19 / 46

**PHILLIPE BOUCHARD GAMAY**  
beaujolais *fr* - 13 / 19 / 46  
(available chilled)

*by the bottle*

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

**PETIT VERDOT**  
riverland *au* - 42

**IL PUMO SANGIOVESE**  
san marzano *it* - 46

**HE SAID SHE SAID CAB SHIRAZ**  
denmark *au* - 46

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## BUBBLES

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*by the glass & bottle*

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

**VEUVE ELISE BLANC DE BLANCS NV**  
southern france *fr* - 11 / 40

**BANDINI PROSECCO**  
treviso *it* - 12 / 48

**H. LANVIN & FILS CUVÉE SELECTION BRUT NV**  
épernay *fr* - 16 / 69

*by the bottle*

**POMMERY BRUT ROYAL NV**  
reims *fr* - 150

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## ROSÉ

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

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

**BADET CLEMENT CHEZ ROSÉ**  
sud de *fr* - 12 / 18 / 42

**RÊVERIE ROSÉ**  
loire valley *fr* - 12.50 / 18.50 / 44

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## COCKTAILS

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**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

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## COCKTAIL SPECIALS

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**THURSDAY**  
espresso martinis - 12.50

**FRIDAY**  
aperol spritz - 12.50

**SATURDAY**  
margaritas - 12.50

**SUNDAY**  
spicy bloody marys - 12.50