

BREAKFAST

Monday - Friday 7am - 11.30am
Saturday & Sunday 7.30am - 11.30am

Creamy porridge with poached fruit and toasted nuts	12
Fresh seasonal fruit bowl with shaved coconut, passionfruit and organic honey - with yoghurt (optional)	14 15
Toasted muesli with poached dried fruits, vanilla yoghurt and strawberries	13
Freshly baked sweet muffin	5.5
Fig, apricot and raisin toast with homemade preserve	9
Toasted sourdough with homemade preserve	6.5
Ricotta-buttermilk pancakes with caramelized banana and honeycomb butter - with smoked bacon (optional)	19 23
Potato and feta roesti, creamed sweet corn, poached egg and herb salsa - with Serrano jamon or smoked salmon (optional)	19.5 21.5
Portobello mushrooms and lentils on toast, grilled haloumi and lemon	21
Spiced mince in a flour tortilla, poached egg, avocado and sour cream	21
Confit potato, ricotta and spinach omelette with tomato chutney and chilli flakes - with Serrano jamon (optional)	19 19.9

EGGS

2 eggs, poached or fried, served with organic sourdough and tomato chutney	13
Scrambled with fresh herbs, served with organic sourdough	14

EXTRAS

Gluten free bread alternative available with any breakfast dish	1.5		
Buttered spinach	5 ea	Smoked bacon	6 ea
Tomatoes - fresh or roasted		Pork sausage	
Ranch-style baked beans		Cheese kransky	
Spiced mince		Persian soft feta	
Fresh ricotta		Smoked salmon	
Extra egg		Potato Roesti	
Sautéed Mushrooms	5 ea		
Grilled haloumi			
Avocado			

One payment per table please / no split bills

We welcome any enquiries for catering and private dining

COFFEE

'Harveys Blend' by Merlo fresh espresso

Espresso	4.5	Hot Chocolate	5.5
Piccolo	4.5	Hot Mocha	5.5
Short Macchiato	4.5	Iced Coffee	6.5
Long Black	4.5	Iced Chocolate	6.5
Long Macchiato	4.5	Decaffeinated	1.0
Flat White	4.8	Extra Shot	0.5
Cappuccino	4.8	Soy milk	0.5
Latte	4.8	Zymil	0.5
Large size	1	Almond Milk	0.5

TEA (loose leaf by Tease)

English Breakfast	5	China Jasmine	5
Earl Grey	5	Peppermint	5
Pure Green	5	Chamomile	5
Orange Pekoe	5	Lemongrass	5
Strong Russian	5	Chai	6
		Chai Latte	6

COLD DRINKS

Smoothies — 9

Banana with honey, Greek yoghurt and ice-cream
Mixed Berry with fresh apple and orange juice

Frappe — 9

Fresh pineapple with strawberry & mint
Double espresso with ice-cream and milk

HRVST ST cold pressed juice — 7

Super Greens [kale, spinach, cucumber, ginger, spirulina]
Ruby Tuesday [watermelon, pear, rhubarb, pink lady, lime]

Fresh Juice — 5

Orange, Pineapple, Apple, Cranberry, Tomato

Fiji still water - 500ml / 1lt — 4 / 7.5
Capi sparkling - 500ml / 750ml — 5 / 7.5

Lipton Iced Tea — 6.5

Citrus, Peach

Coke, Diet Coke, Coke Zero, Sprite, Lift — 4

Bundaberg Fruit Carbonates — 5

Pink Grapefruit, Passionfruit, Apple Cider

Stones Corner Ginger Beer — 5

Crows Nest Sarsparilla — 5

San Pelligriono Chinotto — 5

Coconut Water — 6

Organic - 330ml Zero Added Sugar

Kombucha — 7.5 Organic Sparkling Live Culture Drink

Remedy Cherry Plum - 330ml
Remedy Ginger Lemon - 330ml
Remedy Lemon Mint - 330ml

Milkshake — 7.5

Chocolate, Vanilla, Caramel, Strawberry

LIBATIONS after 10am

Spiked Louisiana Sweet Tea — 17

Iced Peach tea, Captain Morgan Spiced Rum,
fresh citrus, mint, cinnamon

Wild Rose Spring — 17

Nosferatu blood orange gin, Regal Rouge Rose' vermouth,
Ruby red grapefruit juice

Bellini — 17

Sparkling wine, Massanez Peach Liqueur, peach purée

666 Espresso Martini — 19

666 Butter-rubbed vodka, Borghetti coffee liqueur,
Harveys blend Merlo fresh espresso

Bloody Mary — 14.5 single / 18 double

White Light vodka, tomato juice, Harveys bloody mary mix,
freshly grated horseradish

LUNCH & DINNER

Daily
12pm - 3pm

Tuesday - Saturday
5.30pm - late

SNACKS & CHARCUTERIE

Spiced pork croquette, citrus mayo <small>four per serve</small>	9
Traditional French baguette with virgin olive oil	3
Fried olives filled with feta, aioli	9
Mixed olives marinated with garlic, thyme and oregano	8
Duck and cognac pâté, grilled sourdough and mustard fruits preserve	16.5
Selva Traditional San Daniele Prosciutto <small>Langirano ITALY</small>	16
Shultz's Smoked Wagyu with pickled onions, capers and lemon oil <small>Barossa Valley SOUTH AUSTRALIA</small>	16
Vecciet Salame Calabrese with Persian feta and cornichons <small>Lismore NEW SOUTH WALES</small>	16
Great Taylors Bay Tasmanian smoked salmon with red onion and crème fraiche <small>Great Taylors Bay TASMANIA</small>	16
Grissini sticks	3

ENTRÉE

Soup with sourdough baguette	14.5
Queensland scallops, potato gnocchi, fried sage in brown butter, Parmigiano-Reggiano and lemon	28.5
Asian chicken salad, coriander, mint, peanuts, coconut and tamarind dressing	23 / 33
Brisbane Valley quail, baby beets, wood-roasted leeks, hazelnut, buffalo curd and thyme	24 / 38
Grilled goats brie salade, San Danielle prosciutto, candied walnuts, pickled pear, sourdough, red wine and spiced beetroot vinaigrette	24
House smoked salmon, zucchini flower, nasturtium and avocado salad, crème fraiche dressing	24
Mooloolaba prawn risotto with roasted fennel, chilli, parsley and lemon	28.5

MAIN COURSE

Roasted Jerusalem artichokes, quinoa and spiced lentils, spiced hommus, charred avocado and broccolini, salsa macha	30
Fresh Daily market fish	40
Tasmanian salmon, white sweet potato poached in miso broth, shaved radish exotic mushrooms and black sesame	40
Haloumi crumbed chicken schnitzel, charred broccolini, pomegranate, sweet potato puree, za'atar and lemon	38
Slow-cooked lamb, grilled polenta, baby carrots, semi-dried tomatoes, green olives and salsa verde	40
Grain fed eye fillet, Paris mash, mustard butter, mushrooms and cress	45
Beer-battered market fish 'n' chips, sugarloaf and radish salad, caper mayo	28

SIDES

Chips with aioli	9
Organic mixed leaves with Chardonnay vinegar dressing	9
Steamed greens, lemon and olive oil	9

One payment per table please

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4 / 31 James St
Fortitude Valley QLD
07 3852 3700
www.harveys.net.au
#harveysbistro

WINES BY THE GLASS / CARAFE

SPARKLING & CHAMPAGNE

NV Ca' di Alte Prosecco Veneto ITALY	12
NV Pol Roger Brut Reserve Riems FRANCE	22
NV Delamere Rosé NV Pipers River TASMANIA	14
NV Astoria Moscato NV {Piccolo 185ml} Treviso ITALY	15

WHITE

	150ml / 375ml GLASS / CARAFE
2018 Langmeil 'Wattle Brae' Riesling Eden Valley SA	12 / 29
2017 Tenuta Maccan Pinot Grigio Delle Venezie ITALY	13 / 31
2018 Mount Vernon Pinot Gris Marlborough NZ	11.5 / 28
2019 Craggy Range 'TeMuna Rd.' Sauvignon Blanc Martinborough NZ	14 / 32
2018 La Violetta 'Épicé' Vermentino Field Blend Margaret River WA	16 / 34.5
2018 Giant Steps Chardonnay Yarra Valley VIC	16 / 34.5
2016 Voyager Estate Chardonnay Margaret River WA	21 / 42
2016 Irrewarra 'By Farr' Chardonnay South Western VIC	28 / 62
Wine conserved and poured from V-CORAVIN	

ROSE & RED

	150ml / 375ml GLASS / CARAFE
2018 Tenuta Ulisse Rosé Abruzzo ITALY	14 / 32
2018 Kooyong 'Massale' Pinot Noir Mornington Peninsula VIC	16 / 33.5
2017 Greystone Pinot Noir Canterbury Plains NZ	21 / 44
2017 Château De Pizay Gamay Beaujolais FR	14 / 32
2018 Lopez Cristobal 'Tinto Roble' Ribera Del Duero SPAIN	13 / 31
2017 S.C. Pannell GST [Shiraz/Grenache/Touriga] McLaren Vale SA	14 / 32
2016 Dutschke 'God's Hill Road' Shiraz Barossa Valley SA	15 / 34
2017 Lenton Brae 'Lady Douglas' Cabernet Margaret River WA	15 / 34
2012 Kaesler 'Old Vine' Shiraz McLaren Vale SA	36 / 85
Wine conserved and poured from V-CORAVIN	

CHEESE

- with fruit paste, crackers and apple

Wookey Hole Cave Aged Cheddar

Dorset ENGLAND - pasteurized cow's milk - HARD

- crumbly with earthy undertones and a distinctly nutty, rich flavour with a hint of sweetness

Mimolette

Lille FRANCE - pasteurized cow's milk - HARD

- striking deep-orange colour. Smooth texture with hazelnut and butterscotch flavour

Queso Manchego

La Mancha SPAIN - pasteurized sheep's milk - SEMI HARD

- mild, sweet and nutty with hard, compact texture

Buche d'Affinois

Saint Etienne FRANCE - pasteurized cow's-milk - SOFT RIPENED

- double crème with rich buttery flavour and fine silky texture

Taleggio Il Caravaggio

Bergamo ITALY - pasteurized cow's milk - SOFT RIPENED

- an intense aroma accompanied by an enveloping creaminess. Delicate, sweet flavour that develops a slightly sour touch with maturation

Roquefort

Roquefort-sur-Soulzon FRANCE - unpasteurised ewe's milk - BLUE

- Salty, sharp and tangy with crumbly, creamy texture

one 16, two 21, three 26, four 31, five 36, six 40
Approximately 40 grams per portion

DESSERT

Valrhona chocolate tart, macadamia praline, caramel ice cream, mascarpone	16.5
Soft meringue with lemon curd, quince, rhubarb, raspberry and crème fraiche ice cream	16.5
Crème caramel, saffron, orange, pineapple, Campari and blood orange sorbet, sesame	16.5
French apple tart, Hokey Pokey ice cream, honey and almonds	16.5

POSTPRANDIAL LIBATIONS

"during or relating to the period after dinner or lunch"

Mitchell Noble Semillon <small>Clare Valley SOUTH AUSTRALIA 2018 - 375ml</small>	12 90ml 48
Campbells 'Topaque' Rutherglen Tokay	8.5
Campbells 'Muscat' Rutherglen Muscat	8.5
Vedrenne 'Le Figuier' Fig Liqueur	9
Bleasdale 'Grand' Langhorne Tawny Port	9
Amaro Montenegro	8