

Breakfast

7:30 - 10:30am

- Avocado Smashed** GFO \$11.9
Roasted baby tomatoes | almond dukkha | sourdough avocado oil
Add crumbled fetta \$2.5
- Eggs Benedict** GFO \$15.9
Poached free-range eggs | bacon crackling | free range ham spinach & fresh herbs | English muffin | citrus soy hollandaise
- Salmon Omelette** GFO \$16.9
Double smoked king salmon | camembert | shallots tzatziki | sourdough
- The Biggest Breakfast** GFO \$19.9
Poached free-range eggs | crackling | house potato cake cheese kransky | roasted baby tomatoes | spinach | sourdough
- The Big Vegan Breakfast** GFO / V \$16.9
Crispy potato skins | smokey baked beans | avocado cheek roasted baby tomatoes & mushroom | sourdough
- Eggs Your Way** GFO \$10.9
On toasted sourdough

Add Ons

- Bacon rashers | Halloumi | Avocado \$4.0
- Mushrooms | Kransky cheese
- Spinach | Baked beans | Free range egg \$3.5
- House potato cakes

Complimentary tomato jam - just ask us!

GF - Gluten Free
GFO - Gluten Free Option
VEG - Vegetarian
V - Vegan

Burgers

11:00 - 3:00pm

- Chicken Cheeseburger** GFO \$13.5
It's a secret fried chicken | red cheddar | tomato | lettuce house okonomiyaki sauce
- Lady Harriet's Classic** GFO \$14.5
Beef pattie | cheddar | tomato | pickles | lettuce Harriet's burger sauce
- Pulled Pork Burger** GFO \$15.5
Pulled pork | apple slaw | pickles | cheddar
- Fish Burger** \$14.5
Beer battered fish of the day | pickles | lettuce marie rose sauce
- Planty Plenty Burger** V \$15.5
Veef pattie | battered eggplant | vegan cheese | tomato lettuce | house okonomiyaki sauce
- Double Beef & BBQ Whisky Burger** GFO \$18.5
Double beef pattie | double cheese | bacon | tomato | onion lettuce | whiskey BBQ sauce

Add

a side of fries with any burger \$4.0



Harriett was originally a Harry... A Galapagos tortoise in fact. Collected by Charles Darwin and brought to the Botanic Gardens Zoo, she lived for an estimated 175 years.

Our Harriet today is a lady reincarnate - earthy and poised, she envisions our relaxed social character.





Light Mains & Salads

11:00 - 3:00pm

Master Charles

Master stock pork belly w/ apple & herb slaw
soy chilli caramel

\$19.5

Lime Salted Calamari *GF*

w/ bocconcini | cherry tomatoes | radish wafers | orange segments | sweet wasabi | cress

\$17.5

Dukkha Roasted Pumpkin *GF/V*

w/ avocado | semi-dried tomatoes | pomegranate cranberries | quinoa | maple balsamic

\$16.5

Add Chicken or Calamari

\$6.0

Share Platters

3:00pm till close

Taster Platter (serves up to 10)

Calamari | karaage chicken | eggplant fritters | arancini battered cauliflower | pulled pork bao buns | olives | dips & breads

\$100.0

Grazing Board (serves 2-3) *GF*

Gourmet Australian cheeses (2) | cured meats (2) quince | almonds | marinated olives | Lavosh crackers

\$35.0

Pizza Platters

32 piece assorted pizza flavours

\$75.0

More Filling

11:00 - 3:00pm

House Battered Fish of the Day

Sir Harry's ale battered fish of the day | your choice of garden salad or slaw | tartare | fries

\$19.9

Chicken Parmigiana

Panko crumbed chicken breast | sugo | mozzarella | your choice of garden salad or slaw | fries

\$19.9

Prawn Bisque Linguine

Sauteed prawns | creamy French seafood sauce | fresh herbs

\$19.9

Rump Steak

200g rump steak | waffle fries | your choice of garden salad or slaw | house crafted mustard

\$22.9

To Share or Not to Share

11:00 till close

Eggplant fritters | capsicum jam *VEG*

\$11.5

Pulled pork bao (3) | herb slaw | chilli peanuts

\$11.9

Battered cauliflower | black garlic truffle aioli *V*

\$10.9

Flash fried calamari | seasoned nori | ponzu mayo *GF*

\$11.9

Karaage chicken | lemon *GF*

\$10.9

Trio of dips | sourdough *VEG*

\$12.9

Crumbed fetta stuffed olives | truffle aioli *VEG*

\$11.9

Fries | aioli *GF*

\$8.9

Criss cut fries | hot sauce or aioli *GF*

\$9.9

Wings

1/2 kg \$10.5

Sticky Sweet Salty | Whisky BBQ | Buffalo *GF*

1kg \$19.0

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