

the HAROLD

Starters

- BOCCONCINI & VINE RIPENED TOMATOES** - 11
evoo, balsamic, basil
- 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** - 18
blue cheese sauce, celery
- PULLED PORK NACHOS** - 24
corn chips, cheese, salsa fresca, guacamole, jalapeño,
sour cream *gf*
- CHEESEBURGER SPRING ROLLS** - 12
(x 4) cheeseburger ingredients wrapped in pastry with
mustard aioli

Salad

- HAROLD'S CAESAR** - 24
cos, radicchio, avocado, bacon, anchovies, parmesan,
caesar dressing, poached egg, croutons *gf* v* vg**
(*add chicken + 5 / salmon + 6*)

Two Hands

- STEAK SANDWICH** - 26
rump steak, panini, beetroot relish, provolone, caramelised
onion, roasted peppers, rocket, mustard mayo, fries
- SOUTHERN FRIED CHICKEN** - 24
milk bun, lettuce, tomato, pineapple, cheese, chipotle aioli,
fries
- SIGNATURE BEEF BURGER** - 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* - 46
250G RUMP (MB2+) *gf* - 34
200G SIRLOIN *gf* - 30
300G SCOTCH FILLET *gf* - 38

+ choose two sides

fries, mash, prawns,
seasonal vegetables,
mixed leaf salad, slaw

+ choose a sauce:

gravy, hollandaise,
peppercorn, mushroom

Please order at the bar

Mains

- EGGPLANT PARMIGIANA** - 22
halloumi, cheese, napoli sauce, mixed leaf salad, fries *v*
- MUSHROOM RISOTTO** - 24
medley of mushrooms, truffle oil, hazelnuts, mascarpone,
parmesan *gf v* vg** (*add chicken + 5 / add prawns + 8*)
- BEEF SHORT RIB** - 30
Slow braised beef short rib, creamy mash, green beans, red wine
gravy
- FISH & CHIPS** - 28
beer battered john dory, mixed leaf salad, tartare sauce,
mushy peas, fries, lemon
- LAMB RAGU PAPPARDELLE** - 28
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** - 30
mash, cherry tomatoes, mixed leaf salad,
sherry vinaigrette *gf*
- POT OF MUSSELS** - 28
white wine, tomato, garlic, parsley, damper bun *gf**
- 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
- SPAGHETTI WITH TIGER PRAWNS** - 28
chilli, garlic, white wine, tomato

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

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*)

Desserts

- STICKY DATE PUDDING** - 15
butterscotch sauce, vanilla ice cream, strawberries *v*

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

LA P'TITE PIERRE
vin de *fr* - 40

LA PIEVANELLA BIANCO TOSCANA
trambusti *it* - 42

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

AQUILANI PINOT GRIGIO
friuli *it* - 50

TAI TIRA SAUVIGNON BLANC
marlborough *nz* - 48

DE IULIIS CHARDONNAY
hunter valley *au* - 48

UNDIVIDED CHARDONNAY
languedoc-roussillon - 54

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

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

MR RIGGS THE GAFFER SHIRAZ
south australia *au* - 48

PETIT VERDOT
riverland *au* - 42

HAUT CLOSET BORDEAUX
cheval quancard *fr* - 46

LA PIEVANELLA ROSSO TOSCANA
trambusti *it* - 40

CHIANTI DOCG
trambusti *it* - 45

Cocktails

ask the team for our specials!

MOJITO
rum, mint, lime, soda - 19

MARGARITA
tequila, triple sec, lime - 19

APEROL SPRITZ
aperol, prosecco, soda - 18

ESPRESSO MARTINI
vodka, coffee liqueur, espresso - 19

NEGRONI
gin, sweet vermouth, bitter orange - 22

GIN MARTINI
gin, vermouth, olives - 20

VODKA MARTINI
vodka, vermouth, lemon twist - 20

Cocktail Specials

THURSDAY
espresso martinis - 12.50

FRIDAY
aperol spritz - 12.50

SATURDAY
margaritas - 12.50

SUNDAY
spicy bloody marys - 12.50