

Spring Menu

H A R R Y S

Entrée

Soup of the day, featuring fresh seasonal Barossa produce,
served w fresh Apex Bakery bread \$12

Steak tartare w hand cut french fries, toasts
and traditional condiments
E:\$16 / M:\$30
Recommended: Grenache

Seared scallops, cauliflower puree, kipfler wafer and baby herbs
E:\$16 / M:\$30
Recommended: Rose

Crisp whole quail, confit tomato w a fetta and coriander salad
E:\$17 / M:\$27
Recommended: Grenache

Roasted baby beets, goat's curd and candied walnut salad
w chervil and orange segments
E \$14 / M \$23
Recommended: Semillon/Sauvignon Blanc

Hand rolled gnocchi w chorizo, grilled zucchini and cherry tomato.
E:\$16 / M:29
Recommended: Semillon

Mains

Char-grilled, grain fed 200g eye fillet
w white polenta, caramelised shallots, tomato jam
and Barossa shiraz jus \$35
Recommended: Shiraz

Lamb cutlet w confit lamb belly
carrot puree, broad beans, slow roast cherry tomatoes \$32
Recommended: Cabernet

Adelaide market fish on celeriac remoulade,
green beans, sauce vierge \$32
Recommended: Chardonnay

Crisp zucchini flowers stuffed w ricotta,
shaved zucchini, lemon, apple and candied walnut salad
E:\$16.5 / M:\$29
Recommended: Rose

Roast chicken breast, warm lentil, tarragon and baby
spinach salad w potato aioli \$28
Recommended: Pinot Noir

Roast kangaroo fillet w tartlet of caramelised red onion and thyme,
shiraz jus \$29
Recommended: Shiraz

Side Dishes

Harry's chips \$6.5

Cos, lemon and avocado salad \$8

Baby potatoes with bacon and
spring onions \$8

Steamed seasonal vegetables with
olive oil \$8

Mixed leaves with mustard dressing \$8

SET PRICES (OPTIONAL)

2 courses (including bread, olive oil and
dukka) \$50

3 courses (including bread, olive oil and
dukka) \$62

Please inform your waitperson of any
dietary requirements

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Dessert

White chocolate and lime parfait w berries and biscotti \$16

Poached pear w green apple sorbet and cream fraiche \$16

Deconstructed goats curd cheesecake w passionfruit
and moscato granita \$16

Baked caramel pots w strawberries and almond biscotti \$16

Dark chocolate and raspberry tart w raspberry sorbet \$16

Coffee

Espresso \$3.5

Cappuccino \$4

Flat white \$4

Long black \$4

Short macchiato \$4

Long macchiato \$4

Café latte \$4

Hot chocolate \$4

Irish (whiskey) coffee \$15

Jamaican (rum) coffee \$15

Monk's (frangelico) coffee \$15

T2

earl grey \$4

green tea \$4

peppermint \$4

lemon \$4

camomile \$4

all prices include GST