

EATERY MENU

SMALL PLATES

SHOESTRING PARMESAN	\$15
WARM OLIVES	\$8
SWEET & SPICY NUTS	\$8
CHARCUTERIE & PICKLES PINCHOS	\$12
SMOKED FISH & SOURDOUGH SLICES ..	\$12
BUTTER & SOURDOUGH (2 slices)	\$8
Extra slice of sourdough	+\$2
Gluten-free sourdough	+\$4
CHEESE	\$8ea
Your choice of Brie, Blue Cheese or Manchengo	

HARVEY

For food, please place your order
& pay at the Food Truck window.
Order wine & other beverages at the
bar or with one of our Wine Hustlers.

BIGGER PLATES

SWEET SOY FRIED CHICKEN

\$26

Crispy-edged fried chicken glazed with a glossy sweet-soy lacquer, offered with a chili oil (optional).

GRILLED ZUCCHINI SALAD

\$20

Charred zucchini, with lush green goddess, a cloud of stracciatella & a bright cherry vinegar gloss, finished with fresh basil.

ROASTED CARROTS

\$18

Showered with tangy lemony cultured buttermilk, kissed by warm fenugreek onions & crunchy spiced granola for contrast..

LAMB SKEWERS

\$28

Tender lamb skewers with a chutney-like eggplant kasundi, cooling yoghurt, & a shower of coriander leaves.

PRAWNS AJILLO

\$28

Delicately cooked prawns bathed in a light white-wine sauce, finished with coriander, golden crumbs & a crisp sourdough slice.

BEEF RIBS

\$32

Slow-braised beef ribs in a glossy jus, brightened with gremolata & served alongside a toasted sourdough slice.

SWEET

DUCK ISLAND ICE CREAM

\$16

3 scoops of your choice from today's flavours.

OLIVE OIL ORANGE CAKE

\$15

Paired with a dollop of yoghurt.

WINE MATCH

Carter Chardonnay or McQueen Pinot Noir

Pure indulgence with a side of sass. Umami flavours are lifted by fruitfulness & earthy complexity, cleansed by juicy acidity.

Westwood Rosé or Fleetwood Chardonnay

Waltz of the flavours. A textural harmony where smoky, tangy undertones & creaminess meet crisp, vibrant fruits & seamless structure.

Carter Chardonnay or Jagger Pinot Gris

Aromas with exotic vibes. Earthy vegetables with middle eastern flavour are given sweetness & depth from layered fruits & fresh acidity.

McQueen Pinot Noir or Valentina Syrah

Love and Tenderness. Richness, warmth & spice meld with juicy, ripe berry fruits & savoury flavours, offset by silken structure.

Jagger Pinot Gris or Stella Sauvignon Blanc

Sensory Overload. A flavour bounty of grilled deliciousness lifted by layers of exotic fruits, palate liveliness & persistence.

Valentina Syrah or Revolver Merlot Blend

The Power Couple. Big, bold & beautiful. Warm, savoury flavours are given depth from plush fruits, spice & suppleness.

Maren Riesling or Mara Méthode

Sweet talking, smooth walking. Rich, creamy sweetness complemented by fresh citrus zest, florals & subtle spice. Go dry or go a little sweeter.



HARVEY



AT SOHO CELLAR DOOR