

# 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	

## 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 pawns 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.	

# 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.

## 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