

EATERY MENU

SMALL PLATES

SHOESTRING PARMESAN.....	\$15
WARM OLIVES.....	\$8
SWEET & SPICY NUTS.....	\$8
CHARCUTERIE & PICKLES PINCHOS.....	\$16
SMOKED FISH & SOURDOUGH SLICES....	\$15
BUTTER & SOURDOUGH (2 slices).....	\$10
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

ROASTED CARROTS..... \$18

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

GRILLED ZUCCHINI SALAD..... \$20

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

BURRATA..... \$28

Accompanied by fresh basil, extra virgin olive oil & seasonal fruits, melding into a harmony of deliciousness.

SWEET SOY FRIED CHICKEN..... \$28

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

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 Jagger Pinot Gris

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

Westwood Rosé or Fleetwood Chardonnay

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

Westwood Rosé

Bright red fruits and acidity of Westwood complement the creaminess of Burrata while giving persistence to the dish.

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.

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.

