

# 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 FRIJOLES** - 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

## 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 gurnard, tartare sauce, mushy peas, chips, 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*

Please order at the bar

*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

# the HAROLD

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## White

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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

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## Bubbles

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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

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## Rosé

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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

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## Red

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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

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## Cocktails

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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

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## Cocktail Specials

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**THURSDAY**  
espresso martinis - 12.50

**FRIDAY**  
aperol spritz - 12.50

**SATURDAY**  
margaritas - 12.50

**SUNDAY**  
spicy bloody marys - 12.50