



HARRY'S

RESTAURANT & BAR

111 Little Collins Street, Melb VIC 3000

(03) 9659 1000

MEDITERRANEAN TAPAS

Before you start

Labneh Za'atar Brûlée (V) 18

Charred grapes, grilled pita bread

Pull Apart Bread (V) 24

Mozzarella, confit garlic, oregano oil, olives & sundried tomato jam.

To Start With

Paprika & Brown Butter

Corn Ribs (V, GF) 18

Topped with toasted sesame seeds

Spanakopita (V) 16

Spinach, feta in filo pastry with hot honey

Taramosalata Profiteroles 18

Savoury choux buns, taramosalata, flying fish roe

Charred Halloumi (V, GF) 22

Smoked dates, tahini caramel and roasted pecans

Beef Cheek Arancino 16

Braised beef, harissa mayonnaise

Crispy Whitebait (DF/GF/I) 18

Pickled cucumber ribbons, cumin aioli, charred lemon

Lamb Gyros Spring Rolls 18

With mint yoghurt

Thick Cut Fries (V) 10

With Garlic aioli

VG: Vegan V: Vegetarian GF: Gluten Free DF: Dairy Free A: Australian I: Imported M: Mixed

While we make every effort to accommodate special dietary requests, we cannot guarantee the absence of all allergens due to potential traces in our kitchen environment and ingredient supply.

Credit card surcharge applies:

VISA/Mastercard: 1.95%

AMEX: 2.42%

MEDITERRANEAN TAPAS

To Share... Or Not

Crispy New Potatoes (VG/GF) 16

Coriander aioli

Roasted Carrots (VG, GF) 16

Black tahini, macadamia dukkah

Lemon Orzo Cacio e Pepe (V) 19

Risotto style orzo with shaved pecorino and freshly cracked black pepper

Braised Pork Ribs (DF) 28

Red wine gravy, fresh herbs and mustard pickled onions

Ricotta with Burst

Cherry Tomatoes (V) 25

Whipped ricotta, zucchini ribbons and oregano oil

Mediterranean Half

Bird (GF) 36

Roast chicken with pistachio salsa verde and grilled capsicum

Crispy Tuna Steak (GF/I) 36

Fennel salad, caper salsa and blood orange

Grilled Beef Skirt (GF) 36

Santorini fava and brown sauce

A Sweet Finish

Hokey Pokey Cookie (V) 24

Warm cookie with Hokey Pokey ice cream

Ms Berry Brownie (VG) 20

Pomegranate reduction and raspberry sorbet

Yoghurt Mousse Dome (V) 22

White chocolate ganache, kataifi mixed nuts and pistachio crumb outside

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TASTE OF SINGAPORE

Stamford Curry Puffs (4 pcs) \$22.5

Golden Puff Pastry w/ chicken curry spice, egg and potato. A choice of mild or hot spice.

Prawn Wonton Noodle Soup (I) 24

Prawn wonton, choy sum and noodles in chicken broth.

Chicken and Beef Satay Skewers (6 pcs) (GF) 34

Served on skewers with ketupat (rice cake), cucumber, onions and peanut sauce.

Singaporean Laksa (I) 28

Pulled chicken, prawn, fish cake, egg, bean sprouts, fried tofu and noodles in a spicy laksa broth.

Beef Curry 32

Mildly spiced with your choice of roti paratha or rice, poppadum and raita.

Nasi Goreng (I) 33

Singaporean style fried rice served with prawn, fried egg, chicken satay sticks and prawn crackers.

Steamed Prawn Dim Sum Basket (6pcs) (I) 22.5

2 pieces each of prawn har gow, prawn shaomai and shrimp dumplings with ponzu dressing.

Vegetarian Spring Rolls (3 Pieces) (V) 16.5

Jumbo spring rolls filled with white cabbage, carrot and spring onion, served with sweet chilli sauce.

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