**L A T E L U N C H**

Tuesday to Saturday 3:00 pm - 5:30 PM

**C H A R C U T E R I E**

Duck and cognac pâté, grilled sourdough 24

and mustard fruits preserve

Prosciutto di Parma with pickled onions 21

and cornichons *Friuli Venezia Giulia ITALY*

Truffle soppressa with kalamata olives 21

and balsamic onions *Motecatini Smallgoods –*

*Jamisontown NEW SOUTH WALES*

**S N A C K S**

Fried olives filled with feta, aioli 14

Spicy pork nduja croquettes with citrus mayonnaise 12

Traditional French baguette with virgin olive oil 4

Bluefin Tuna, soy and ginger vinegar, 26

goats curd and peas

Tasmanian Natural Oysters, shallot ponzu dressing 26 / 52

**HALF DOZEN**

Harveys chicken salad, peanuts, tamarind, 30

coconut, Vietnamese mint and chilli G F & L F

Beer-battered market fish and chips, 45

sugarloaf and radish salad, caper mayo D F

**S I D E S**

Chips with aioli G F & L F 12

Mixed green leaves, avocado, roasted red onion, 14

and buttermilk dressing

**H A R V E Y S**

**C H E E S E**

- with fruit paste, crackers and apple

King Island Vintage Cheddar

*King Island TASMANIA – pasteurized cows milk*

- 24 months old, buttery, rich and fruity flavour with a savoury finish

Marcel Petit Comte Gruyere

*Jura FRANCE – pasteurized cow’s milk*

- rich concentrated nutty texture, elegant caramel sweetness,

and lingering kaleidoscope of flavours - mild, creamy and slightly sweet

Buche d’Affinois

*Saint Etienne FRANCE – pasteurized cow’s-milk*

- double crème with rich buttery flavour and fine silky texture

Gorgonzola Dolce

*Lombary ITALY – pasteurized cow’s-milk*

- soft, pale yellow and buttery, mild sweet flavour

one 17, two 34, three 51, four 68

Approximately 40 grams per portion

**ONE PAYMENT PER TABLE PLEASE / NO SPLIT BILL**

We impose a surcharge of 1.6 % on Visa /MC and 1.8 % on Amex the transaction amount on these credit card products, which is not greater than our cost of acceptance.

We do not surcharge Visa / MC debit cards or Cash.