

— EST 2017 —

HARRY'S

— ON GREEN LANE —

Welcome to Harry's on Green Lane

Our restaurant originated as an extension of our garden enterprise in Green Lane. Harry's is named after one of England's most renowned nurserymen, horticulturalist Sir Harry Veitch.

Sir Harry was a great entrepreneur and owner of the largest nursery in London in the 19th century.

He regularly dispatched plant hunters to foreign lands to find exotic treasures for his wealthy London clientele and was knighted for his services to horticulture. He was also the founder of London's famous Chelsea Flower Show.

As a result of his plant hunting missions, Sir Harry was recognised for finding many plants commonly found in gardens of today. There was a saying that every garden in England had a plant brought to Britain by Harry Veitch.

Lunch

Entrees

Bread

Fresh Sourdough 4.95
Home Baked Bread Roll 4.75

Today's Soup

Delicious, 'house made' fresh sourdough
Entrée 24 Main Course 30

Duck Terrine 24

Mixed lettuce, fig jam, sourdough

Pacific Oysters

Natural - mignonette sauce

½ doz. 30 1doz 58

Rockefeller - baked with cheese and spinach

½ doz. 32 1doz 60

Battered Scallops 22

Mango & coriander chutney, wasabi aioli

Smoked Salmon 24

Baby capers, dill, crème fraiche, red radish, lemon oil

Burrata (vegetarian) 19

Smashed avocado, kalamata olives, cucumber,
heirloom tomato, balsamic reduction

Arancini (vegetarian) 19

Mixed lettuce, chipotle mayo, parmesan

Main Course

Crab Linguine 39

Blue swimmer crab, garlic, tomato, chilli,
white wine, lemon, herbs

Summer Risotto (vegan optional) 36

Baby peas, artichoke, cavolo nero, sweet corn,
pinenuts, pecorino, lemon oil

Roast Chicken Breast 38

Stuffed with spinach, semi dried tomatoes, fetta & currants,
green beans, heirloom carrots, chat potatoes, lemon & herb veloute

Braised Lamb Shoulder 39

Pearl cous cous, baby peas, cherry tomato,
naval orange, dried apricot and cranberry, mint jus, tzatziki

Beef Rib 39

Braised beef rib (off the bone), green beans, Dutch carrots
roast sweet potatoe puree, chimichurri, red wine jus

Today's Market Fish 39

Roast potatoes, heirloom carrots, baby tomatoes, pea and mint puree,
Naval orange, caperberries, herb cream

Summer Prawn Salad 38

Baby rocket, peach, watermelon, shaved fennel,
crumbled fetta, mint, pepitas, citrus dressing

Sides

Harry's Garden Salad 14

Mixed lettuces, naval orange, cherry tomatoes,
Parmesan cheese, lemon dressing

Roast Chat Potatoes 13

Pecorino, lemon oil

Dutch Carrots 14

Roasted with vincotto & pecorino

Shoestring Fries 12

Sumac salt, paprika aioli

Truffle Fries 15

Parmesan, parsley

Dessert

Harry's Bread & Butter Pudding 16

Crème Anglaise, orange, rose petals

Pavlova Royale (vegan optional) 16

Meringue chards, vanilla ice cream,
mango and passionfruit compote, 'freeze dried' raspberries

Crème Brulee 16

With vanilla beans,
topped with crystallised toffee

Cheese 24

Barber's Cheddar,
Berry's Creek Mossvale Blue,
muscatels, truffle honey, crackers

14% surcharge applies on public holidays