



Small share plates

Warm marinated olives 6

Chargrilled beetroot,
pickled fennel, orange, dill 16

Beef tartare 18

San danielle prosciutto,
rockmelon, tarragon 18

Chargrilled octopus,
white bean dip, herb salad 17

Chargrilled mooloolaba
prawns, chilli, parsley, lemon 24

Harry's smokey chicken wings 14

Wagyu beef rolls, truffle aioli 16

Cheese

maffra cloth aged cheddar and
arrigoni gorgonzola dolci 18

Harry's Famous Steak

Served with bread, salad, unlimited frites
and Harry's herbed butter sauce

230g Certified angus grain fed rump 19.95

270g Silverfern grass fed free range scotch fillet 29.95

250g Riverlands grass fed free range eye fillet 39.95

250g Jack's Creek wagyu rump cap mb6-7 49.95

What Harry's eating this week

400g Gippsland 60 day dry aged sirloin 75.95

Sauces 3 Ea

Peppercorn, Mushroom, Béarnaise, Chimichurri, Harry's smokey BBQ

– Mustard on us –

Sides

9 ea or 3 for 24

Mash - French mustard green beans - Onion rings - Pumpkin, spiced yoghurt,
almonds, coriander

Mains

Wagyu cheeseburger, jack cheese,
lettuce, tomato, truffle aioli, frites 19.95

Braised field mushrooms, chargrilled polenta,
porcini jus 29.95

Chargrilled half chicken, herb dressing, served
with salad and unlimited frites 29.95

Market fish, waiter to advise, served with salad
and unlimited frites 35.95

Dessert

Bite-size brownies 8

Crème brulee tart, mixed berry compote 12

Chocolate icecream sundae with hazelnuts and
cherry on top 16

Harry's icecream cone 5

Connect with Harry
@harryssteakbistro
harryssteakbistro.com.au
07 5576 8517



Welcome to Harry's

Harry's is named in honour of Adam's late grandfather Harry, who was a passionate lover of beef. Here at Harry's our mantra is BEEF, BOOZE & BANTER which pretty much sums us up.

Why we created Harry's for you

Harry's was created to show you and your friends that eating high quality steak can be a casual and fun experience whilst not breaking the bank.

Harry and his team continue to obsessively search far and wide in the quest to find you THE BEST possible cuts of beef for THE BEST possible prices.

As a team, we have set ourselves the challenge to change the Australian perception that dining at a quality steak restaurant has to be for a special occasion. We challenge you to find better!

Beef

Harry's is all about our take on a famous French dish called "steak frites" (frites is simply fries in French). We proudly showcase 4 cuts of premium beef as our hero dishes. All our cuts of beef are served with house baked bread, whipped butter, salad and UNLIMITED frites.

Booze

Harry's booze list is heavily focused on wines and beer. We do serve spirits and cocktails and we make them freakin' well too, but wine and beer is our thing.

Our wine list will consist of around 30 wines focused more on reds for obvious reasons. We primarily use smaller Australian & New Zealand producers who predominantly practice sustainable, organic, biodynamic & natural winemaking methods.

We have 10 taps which will consist of 8 beers, one cider & one house cocktail being Harry's rum old fashioned.

Banter

Remember that eating out is all about good banter among friends and family over a great meal!

