



Harry's Famous Steak

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

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

350g Nolan's private selection grain fed rib eye on bone 49.95

What Harry's eating this week

500g Slow roasted silverfern eye fillet, sorrel 75.95

Sauces 3 Ea

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

– Mustard on us –

Sides

9 ea or 3 for 24

Mash - Wilted kale, sugar snaps peas, lemon
Onion rings, jalapeno aioli - Pumpkin, spiced yoghurt, almonds, coriander

Small share plates

Warm marinated olives 6

San danielle prosciutto,
rockmelon, tarragon 18

Beef carpaccio,
horseradish cream, sorrel 18

Chargrilled octopus, corn,
chilli, oregano, paprika 17

Crispy fried calamari, fragrant salad,
coriander pesto, chilli, coconut 18

Chargrilled mooloolaba
king prawns, chilli, parsley, lemon 24

Harry's smokey chicken wings 14

Wagyu beef rolls, truffle aioli 16

Cheese

maffra cloth aged cheddar,
arrigoni gorgonzola dolci 18

Salads

Chargrilled peach, goats cheese, walnuts,
sorrel, rocket, kale, herb salad 19.95

Seared beef, green papaya salad 24.95

Burgers

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

Crumbed chicken burger, sriracha honey mayo,
radicchio, red cabbage slaw, frites 19.95

Mains

Braised field mushrooms, chargrilled polenta,
porcini jus, salad, unlimited frites 29.95

Chargrilled whole chicken, mango chutney,
riata, salad, unlimited frites 29.95

Market fish, waiter to advise,
salad, unlimited frites 35.95

Connect with Harry @harryssteakbistro
harryssteakbistro.com.au - 07 5535 2699
Monday-Thursday 5pm-late
Friday -Sunday 12pm-late



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 & Harry's house cocktail.

Banter

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

