

— 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

Duck Terrine

Mixed lettuce, fig jam, sourdough
22

Antipasto (vegan)

Marinated vegetables, olives, avocado dip, grilled sourdough
18

Pacific Oysters

Natural - mignonette sauce

½ doz. 28 1doz 55

Rockefeller - baked with cheese and spinach

½ doz. 30 1doz 57

Battered Scallops

Mango & coriander chutney, wasabi aioli

19

Chargrilled Pineapple & Bocconcini (vegan optional)

Cucumber, tomatoes, pickled onion, guacamole, vincotto glaze, parmesan
(Vegan option – remove parmesan, substitute Bocconcini with Kalamata olives)

18

Tomato Bruschetta (vegan)

Confit truss cherry tomatoes, avocado, pickled onion, balsamic glaze

18

Chicken Croquettes

Tomato, coriander & corn salsa, parmesan

18

Main Course

Autumn Salad (vegan)

Oven roasted vegetables - Dutch carrots, green beans, potatoes,
Mixed leaves, beetroot, tomato, orange, miso & sesame dressing

29

Crab Linguine

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

35

Gnocchi

Sundried tomatoes, baby rocket, pecorino cheese,
herbed truffle cream sauce

31

Aglio e Olio (vegan)

Linguine, garlic, lemon oil, fresh herbs, chilli flakes

28

Mushroom Frites (vegan)

Grilled wild flat mushrooms, shoestring fries,
mixed leaf salad, vegetable jus

29

Chicken Fricassee

Chat potatoes, carrots, green beans, cream sauce

34

Braised Beef Cheeks

Mash potatoes, heirloom Dutch carrots, red wine jus

36

Prawn Salad

Mixed leaves, beetroot, tomato,
orange, miso & sesame dressing

34

Baked Ocean Trout

Roast potatoes, green beans, spiced cauliflower puree,
naval orange, herb cream

37

Sides

Harry's Garden Salad

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

11

Shoestring Fries

Sumac salt, paprika aioli

10

Dessert

Harry's Bread & Butter Pudding

Crème Anglaise, orange, rose petals

16

Peach Melba (vegan optional)

Poached peach, mixed berry sauce, vanilla ice cream,
'freeze dried' raspberries

Vegan option – substitute ice cream with lemon sorbet

16

Crème Brulee

With vanilla beans from Madagascar,
topped with crystallised toffee

16

Cheese

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

20

10% surcharge applies on public holidays