



HARRY'S
ON BUDERIM
MODERN AUSTRALIAN RESTAURANT

(07) 5445 6661 | 11 HARRY'S LANE, BUDERIM, QLD 4556 | WWW.HARRYSONBUDERIM.COM.AU

WELCOME

Harry's on Buderim would like to acknowledge the traditional custodians of this land of which we work and live.

We recognise the Aboriginal and Torres Straight Community and their continuing connections to land and water.

We pay our respects to elders, past, present and future.

The name Buderim is derived from the Aboriginal word 'badderam' meaning honeysuckle (a type of Banksia), a plant which grew abundantly around the plateau.

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ABOUT

HARRY'S ON BUDERIM



The original building was constructed in 1880 by Harry Board, a carpenter and coffee grower. In 1901 he decided to open his home, then at 75 William Street, to visitors, so becoming the first guesthouse to operate in Buderim.

The Simpson family bought the property in the 1920's and called it home until the 1960's. A succession of families lived in the old house over the next thirty years, until tenants Eric and Lyn Moses finally brought it to the attention of the Maroochy Shire Council. The then owners, Brian and Victoria Kimbell, donated the house to the people of Maroochy Shire in 1990 and, in 1991, Harry's was relocated to the Buderim Forest. Renovation took place over the next few years, the Maroochy Shire Council returning it, as much as possible, to its original state.

Harry's Restaurant has been operating since 1994 and the wide verandas, once again, welcome diners, as they did in Harry Board's day.

In 2018 Stuart Bell became the new owner of Harry's, after relocating from Victoria to the Sunshine Coast and today the iconic house can boast a fine dining Queensland experience.

ABOUT CHEF OWNER

Stuart Bell



STUART BELL HAS OVER 30 YEARS INDUSTRY EXPERIENCE, HAVING WORKED FOR *PAUL BOCUSE*, *PHILIPPE MOUCHEL*, *JACQUES REYMOND*, THE WINDSOR HOTEL IN MELBOURNE AND MICHELIN STAR RESTAURANTS IN EUROPE.

Stuart is a two hatted chef with The Age Good Food Guide 2018. Whilst in his last role as Head Chef at *Ten Minutes By Tractor* Restaurant & Winery on the Mornington Peninsula in Victoria, Stuart raised the profile of the restaurant by achieving Two Chefs Hats from The Age Good Food Guide which he retained for 6 years.

Stuart decided to move to the Sunshine Coast in 2018 to take over the reins at the iconic restaurant "*Harry's on Buderim*". the old Queenslander poignantly reminding Stuart of previous restaurants where he had worked, also set in historic houses.

Stuart is determined to use as much local produce as possible, be it from local farmers or suppliers and with the abundance available on the Sunshine Coast, the choices are limitless. Stuart creates seasonal menus and monthly degustation events.

GIN

Tanqueray London Dry Gin <i>London, UK</i>	40%	12
Sunshine & Sons Dry Gin <i>Woombye, QLD</i>	43%	15
Beachtree Organic Quokka Gin <i>Caloundra, QLD</i>	42%	16
Beachtree Organic Koala Native Citrus Gin <i>Caloundra, QLD</i>	42%	17
Four Pillars Modern Australian Gin <i>Yarra Valley, SA</i>	41.8%	15
Four Pillars Modern Shiraz Gin <i>Yarra Valley, SA</i>	37.8%	16
Four Pillars Modern Olive Leaf Gin <i>Yarra Valley, SA</i>	43.8%	16
Never Never Triple Juniper Gin <i>McLaren Vale, SA</i>	43%	16

VODKA

Belvedere Organic Vodka <i>Poland</i>	40%	14
Sunshine & Sons Original Vodka <i>Woombye, QLD</i>	43%	15
Grey Goose Vodka <i>France</i>	40%	16

TEQUILA

El Jimador Blanco Tequila <i>Mexico</i>	38%	14
1800 Anejo Tequila <i>Mexico</i>	38%	16
1800 Silver Tequilla <i>Mexico</i>	38%	15

RUM

Bundaberg Red Rum <i>Bundaberg, QLD</i>	37%	14
Angostura 7y/o Caribbean Rum <i>Trinidad & Tabago</i>	40%	16
Havana Club Añejo 3 Años Rum <i>Cuba</i>	40%	12
Nil Desperandum Special Rum <i>Woombye, QLD</i>	38%	15

WHISKEY

Makers Mark Bourbon Whisky <i>USA</i>	40%	16
Jack Daniels Old No.7 Whiskey <i>USA</i>	40%	14
Johnnie Walker Red Label Whisky <i>Scotland</i>	40%	14
Johnnie Walker Gold Label Whisky <i>Scotland</i>	40%	18
Canadian Club Whisky <i>Canada</i>	37%	12
Jameson Whiskey <i>Ireland</i>	40%	16
Woodford Reserve Bourbon Whiskey <i>USA</i>	40%	16

COGNAC, BRANDY & LIQUEURS

Martell VSOP Cognac <i>France</i>	40%	16
Delord Bas Armagnac 1989 <i>France</i>	40%	25
Malibu White Rum Liqueur <i>Barbados</i>	21%	14
Baileys Irish Cream Liqueur <i>Ireland</i>	17%	10
Kahlua Coffee Liqueur <i>Spain</i>	16%	13
Cointreau Orange Liqueur <i>France</i>	40%	14
Chambord Black Raspberry Liqueur <i>France</i>	16.5%	15
Southern Comfort Whiskey Liqueur <i>USA</i>	30%	14
Frangelico Hazelnut Liqueur <i>Italy</i>	20%	13
Toschi Nocello Liqueur <i>Italy</i>	24%	15
Campari Bitter Aperitif <i>Italy</i>	25%	14
Disaronno Amaretto <i>Italy</i>	20%	12
Strega Limoncello <i>Italy</i>	28%	14
Diablo Passionfruit Liqueur <i>Sunshine Coast, QLD</i>	16%	12
Bols Crème de Cassis <i>Netherlands</i>	17%	12

LOCAL BEERS

Brouhaha Coastal Mid <i>Maleny, QLD 375ml 3.5%</i>	12
Brouhaha India Pale Ale <i>Maleny, QLD 375ml 6.2%</i>	14
Brouhaha Hinterland Pale <i>Maleny, QLD 375ml 4.5%</i>	14
Heads of Noosa Japanese Lager <i>Noosa Heads, QLD 330ml 4.5%</i>	15
Heads of Noosa Japanese Black Lager <i>Noosa Heads, QLD 330ml 5.0%</i>	14
Sunshine Coast Brewery Summer Ale <i>Kunda Park, QLD 330ml 3.5%</i>	14
Sunshine Coast Brewery Pilsner <i>Kunda Park, QLD 330ml 3.7%</i>	14
Sunshine Coast Sneaky Seagull Pale Ale <i>Kunda Park, QLD 330ml 4.5%</i>	14

AUSTRALIAN & IMPORTED BEERS

Mornington Peninsula Non- Alcoholic Pale Ale <i>Mornington Peninsula, VIC 375ml <0.5%</i>	10
Cascade Light <i>Tasmania 330ml 2.7%</i>	12
Corona <i>Mexico 355ml 4.5%</i>	14
Peroni Nastro <i>Italy 330ml 5%</i>	14

GINGER BEERS & CIDER

Diablo Ginger Beer <i>Woombye, QLD 330ml 4.2%</i>	14
Matso's Ginger Beer <i>Eumundi, QLD 330ml 3.5%</i>	14
Sunshine Coast Apple Cider <i>Kunda Park, QLD 330ml 4.8%</i>	12
Sunshine Coast Cloudy Perry Cider <i>Kunda Park, QLD 330ml 5%</i>	12

COCKTAILS

Aperol Spritz

A refreshing Italian classic of Aperol, bubbles & soda over ice with orange slice

20

Bubbles Cocktail

A timeless blend of sugar, bitters and cognac topped with bubbles creating an elegant and aromatic sip

22

Harrys Star Martini

A tropical delight with vodka, passionfruit, vanilla and lime, finished with a sparkling touch of Prosecco

26

Kir Royale

A luxurious French aperitif with Chambord and crisp bubbles delivering a berry-kissed sparkle

22

Premium G&T

Beachtree Distilling Co “Quokka Gin” paired with Fever Tree Mediterranean Tonic, enhancing the botanicals for a bold and spiced finish

18

Roasted Pineapple Margarita

Sweet and smokey roasted pineapple infused with tequila, lime and a hint of agave for a tropical escape

28

Limoncello Sour

Bright and zesty limoncello and gin meet citrus and a velvety foam for the perfect balance of sweet and tart

26

Harrys Spiced Negroni

A bold take on the classic, featuring spiced gin, Campari and vermouth for a rich and warming depth

24

Salted Caramel Espresso Martini

A smooth blend of vodka, Kahlua, salted caramel and freshly extracted Montville coffee shaken to perfection

28

Walnut Old Fashioned

A refined nutty take on the classic, with Woodford Reserve Bourbon, walnut bitters, and a hint of maple syrup for smooth sophistication

26

MOCKTAILS

17

“Nah’garita

All the bright citrusy goodness of a margarita, with Lyres Agave Blanco Spirit, zesty lime and salted rim

Passionfruit Mule

A twist on the classic mule, with ginger, passionfruit and fresh lime for a refreshing zing

Lyres G&T

A non-alcoholic take on a classic gin and tonic featuring Lyres Dry London Spirit and Fever-Tree Indian Tonic

Tropical Punch

A smooth and refreshing mix of roasted pineapple, lime and coconut water served over ice

CHAMPAGNE & SPARKLING

			GLS	BTL
N.V	Borgo San Pietro Asolo Prosecco Superiore	Veneto, <i>Italy</i>	14	55
2023	Villain & Vixen Blanc de Blanc	<i>Adelaide Hills, SA</i>	15	58
2019	Josef Chromy Brut Finesse	<i>Launceston, Tas</i>		113
N.V	Taittinger “ <i>Prelude</i> ” Grand Crus Champagne	Champagne, <i>France</i>		340
N.V	Brockenchack “ <i>Great Scott</i> ” Sparkling Shiraz	Eden Valley, Barossa		55

ROSE

2023	Marquis De Pennautier Rose	Languedoc-Roussillon, <i>France</i>	16	59
2024	Brockenchack “ <i>Tru-Sun</i> ” Rose	<i>Eden Valley, Barossa, SA</i>		50

WHITE WINES

			GLS	BTL
2023	Brockenchack “ <i>Mackenzie Williams</i> ” Riesling	<i>Eden Valley, Barossa, SA</i>		58
2024	Pikes “ <i>Traditionale</i> ” Riesling	<i>Clare Valley, SA</i>		69
2025	Brockenchack “ <i>On Point</i> ” Pinot Grigio	<i>Eden Valley, SA</i>		58
2023	Santi Sortesele Pinot Grigio	<i>Veneto, Italy</i>	15	55
2025	Whipbird Chenin Blanc	<i>Margaret River, WA</i>	14	55
2022	Konrad Gruner Veltiner	<i>Marlborough, NZ</i>		52
2023	La Chablisienne Petit Chablis	<i>Burgundy, France</i>		110
2024	Josef Chromy Sauvignon Blanc	<i>Launceston, TAS</i>		80
2023	Mudhouse Sauvignon Blanc	<i>Marlborough, NZ</i>	15	68
2022	Petaluma Chardonnay	<i>Adelaide Hills, SA</i>	14	55
2022	Brockenchack “ <i>Charli Jaye</i> ” Chardonnay	<i>Eden Valley, Barossa, SA</i>		62
2016	Lark Hill Bio Dynamic Chardonnay	<i>Canberra, NSW</i>		115

RED WINES

			GLS	BTL
2023	Philip Shaw “ <i>The Wire Walker</i> ” Pinot Noir	<i>Orange, NSW</i>	15	60
2021	Brockenchack “ <i>Hare Hunter</i> ” Pinot Noir	<i>Eden Valley, Barossa, SA</i>		70
2022	Chateau De Varennes	Beaujolais-Villages <i>France</i>	15	65
2023	Philip Shaw “ <i>The Conductor</i> ” Merlot	Orange, NSW	15	55
2020	Brockenchack “ <i>Miss Bronte</i> ” Cabernet Sauvignon	<i>Eden Valley, Barossa, SA</i>		64
2021	Bests Great Western Cabernet Sauvignon	<i>Great Western, VIC</i>	15	55
2021	Brockenchack “ <i>Zip Line</i> ” Shiraz	<i>Barossa Valley, SA</i>		57
2022	Taltarni Estate Shiraz	<i>Pyrenees, VIC</i>		72
2023	Hentley Farm Shiraz	<i>Barossa Valley, SA</i>	16	70
2020	Brockenchack “ <i>Jack Harrison</i> ” Shiraz	<i>Eden Valley, Barossa, SA</i>		118
2020	Brockenchack “ <i>William Frederick</i> ” Shiraz	<i>Eden Valley, Barossa, SA</i>		230
2014	Kopparossa Estate “ <i>Vintage Reserve</i> ” Shiraz 1.5L	<i>Coonawarra, SA</i>		280
2020	La Linea “ <i>Sureno</i> ” Tempranillo	<i>Adelaide Hills, SA</i>		145

DESSERTS WINES

Fiore White Moscato <i>Leonards, NSW - 200ml</i>	14
2023 Heggies Botrytis Riesling (Vegan) <i>Eden Valley, SA - 75ml</i>	10/47
2015 Chateau Rieussec Sauternes <i>France</i>	85
2014 Royal Tokaji, 5 Puttonyos Aszu <i>Hungary</i>	80
DeBortoli Classic Muscat <i>Rutherglen Estate, VIC - 60ml</i>	13/60
Grant Burge 10y/o Tawny Port <i>Barossa, SA - 60ml</i>	8
Valespino Pedro Ximinez <i>Spain - 60ml</i>	10 / 55

SOFT DRINKS

Coke, Coke Zero, Lemonade, Ginger Ale, Ginger Beer, Tonic, Soda	7
Lemon, Lime & Bitters	8

EAST COAST JUICES

Orange, Apple, Pineapple	7
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ARTEA THE TEA MERCHANT 7

Classic Black
Earl Grey
Green
Masala Chai
Blue Lavender
Hibiscus Mint

MONTVILLE ESPRESSO COFFEE 6

Full Cream, Skinny, Lactose Free,
Almond, Soy or Oat Milk.

AFFOGATO 10

Espresso, vanilla ice cream, biscotti

AFFOGATO WITH LIQUEUR 18

Espresso, vanilla ice cream, liqueur, biscotti
Frangelico / Disaronno / Kahlua / Nocello