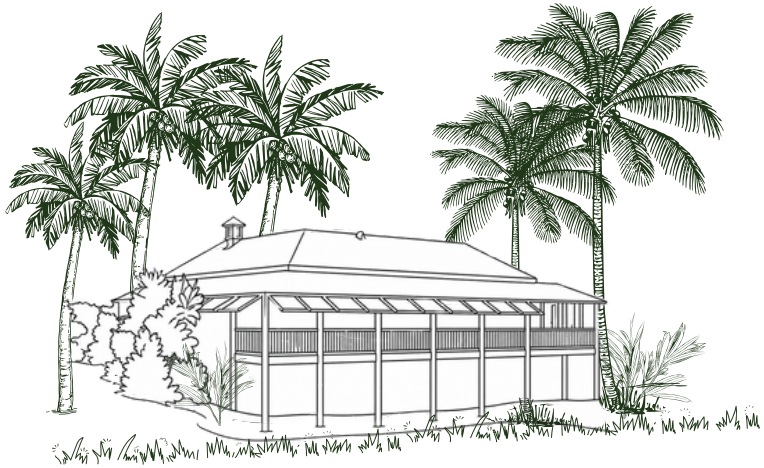


HARRY'S ON BUDERIM

MODERN AUSTRALIAN RESTAURANT

BUDERIM FOREST PARK, QLD

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

WELCOME

Harry’s on Buderim would like to acknowledges 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.

INDEX

ABOUT HARRY'S ON BUDERIM	3
ABOUT CHEF OWNER STUART BELL	4
SPIRITS	5
SPIRITS & LIQUEURS	6
BEERS & CIDERS	7
COCKTAILS, MOCKTAILS	8
CHAMPAGNE, SPARKLING & ROSE	9
WHITES WINES	10
RED WINES	11
DESSERT WINES, TEA & COFFEE	12

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 *London, UK*	40%	16
Sunshine & Sons Dry Gin *Woombye, QLD*	43%	18
Beachtree Organic Quokka Gin *Caloundra, QLD*	42%	18
Beachtree Organic Koala Native Citrus Gin *Caloundra, QLD*	42%	18
Four Pillars Modern Australian Gin *Yarra Valley, SA*	41.8%	18
Four Pillars Modern Shiraz Gin *Yarra Valley, SA*	37.8%	18
Four Pillars Modern Olive Leaf Gin *Yarra Valley, SA*	43.8%	18
Never Never Triple Juniper Gin *McLaren Vale, SA*	43%	18

VODKA

Belvedere Organic Vodka *Poland*	40%	18
Sunshine & Sons Original Vodka *Woombye, QLD*	43%	18
Grey Goose Vodka *France*	40%	18

TEQUILA

El Jimador Blanco Tequila *Mexico*	38%	16
1800 Anejo Tequila *Mexico*	38%	18

RUM

Bundaberg Red Rum *Bundaberg, QLD*	37%	16
Havana Club Añejo 3 Años Rum *Cuba*	40%	16
Nil Desperandum Special Rum Woombye, *QLD*	38%	17

WHISKEY

Makers Mark Bourbon Whisky *USA*	40%	18
Jack Daniels Old No.7 Whiskey *USA*	40%	16
Johnnie Walker Red Label Whisky *Scotland*	40%	16
Johnnie Walker Gold Label Whisky *Scotland*	40%	20
Canadian Club Whisky *Canada*	37%	16
Jameson Whiskey *Ireland*	40%	18
Woodford Reserve Bourbon Whiskey *USA*	40%	19
Nikka Whisky Single Malt Yoichi *Japan*	*45%*	*32*

COGNAC, BRANDY & LIQUEURS

Martell VSOP Cognac *France*	40%	18
Delord Bas Armagnac 1989 *France*	40%	27
Malibu White Rum Liqueur *Barbados*	21%	16
Baileys Irish Cream Liqueur *Ireland*	17%	14
Kahlua Coffee Liqueur *Spain*	16%	15
Cointreau Orange Liqueur *France*	40%	16
Chambord Black Raspberry Liqueur *France*	16.5%	17
Southern Comfort Whiskey Liqueur *USA*	30%	16
Frangelico Hazelnut Liqueur *Italy*	20%	15
Toschi Nocello Liqueur *Italy*	24%	17
Campari Bitter Aperitif *Italy*	25%	16
Disaronno Amaretto *Italy*	20%	15
Strega Limoncello *Italy*	28%	16
Diablo Passionfruit Liqueur *Sunshine Coast, QLD*	16%	16
Bols Crème de Cassis *Netherlands*	17%	15

LOCAL BEERS

Brouhaha Coastal Mid 13
Maleny, QLD 375ml | 3.5%

Brouhaha India Pale Ale 15
Maleny, QLD 375ml | 6.2%

Brouhaha Hinterland Pale 15
Maleny, QLD 375ml | 4.5%

Heads of Noosa Japanese Lager 15
Noosa Heads, QLD 330ml | 4.5%

Heads of Noosa Mid Lager 13
Noosa Heads, QLD 330ml | 3.5%

Heads of Noosa Japanese Black Lager 15
Noosa Heads, QLD 330ml | 5.0%

Sunshine Coast Brewery Summer Ale 15
Kunda Park, QLD 330ml | 3.5%

Sunshine Coast Brewery Pilsner 15
Kunda Park, QLD 330ml | 3.7%

AUSTRALIAN & IMPORTED BEERS

Mornington Peninsula Non- Alcoholic Pale Ale 11
Mornington Peninsula, VIC 375ml | <0.5%

Cascade Light 13
Tasmania 330ml | 2.7%

Corona 15
Mexico 355ml | 4.5%

Peroni Nastro 15
Italy 330ml | 5%

GINGER BEERS & CIDER

Heads of Noosa Ginger Beer 16
Noosa Heads, QLD 330ml | 4.5%

Diablo Ginger Beer 16
Woombye, *QLD 330ml | 4.2%*

Matso's Ginger Beer 16
Eumundi, QLD 330ml 3.5%

Sunshine Coast Pear & Apple Cider 13
Kunda Park, QLD 330ml | 4.3%

Sunshine Coast Cloudy Semi Sweet Apple Cider 13
Kunda Park, QLD 330ml | 4.8%

COCKTAILS

Aperol Spritz 21
A refreshing Italian classic of Aperol, bubbles, and soda over ice with orange slices

Clover Club 25
A timeless blend of Chambord and gin, sweetened with sugar and lemon with a velvety foam

Harry's Star Martini 27
A tropical delight with vodka, passionfruit, vanilla, and lime, finished with a sparkling touch of Prosecco

Old Fashioned 27
A refined take on the classic, with Woodford Reserve Bourbon, angostura bitters, and a hint of maple syrup for smooth sophistication

Caramel Apple Highball 25
A sweet treat for the dark liquor lovers with Woodford Reserve Bourbon, apple juice, bitters, finished with salted caramel syrup

Classic Margarita 28
The classic tequila and lime delight, with a hint of orange, lined with salt for an enhanced experience

Pine-Coconut Margarita 29
Sweet and smokey roasted pineapple infused with tequila, coconut, lime and a hint of sugar for a tropical escape

Limoncello Sour 26
Bright and zesty Limoncello and gin meet citrus and a airy foam for the perfect balance of sweet and tart

Espresso Martini 28
A smooth blend of vodka, Kahlua, freshly extracted Montville coffee shaken to perfection

Salted Caramel Espresso Martini 29
A sweeter take on the classic with added salted caramel syrup to enhance the already loved cocktail

MOCKTAILS 18

Passionfruit Spritz
A classic spritz with passionfruit puree and lime, topped with soda for an aerated zing

Tropical Punch
A fruit lover's dream with the refreshing mix of pineapple, passionfruit, and orange, elevated with coconut water and a dash of lemonade

CHAMPAGNE & SPARKLING

			GLS	BTL
N.V	Borgo San Pietro Asolo Prosecco Superiore	*Veneto, Italy*	17	72
2025	Villain & Vixen Blanc de Blanc	*Adelaide Hills, SA*	17	72
2019	Josef Chromy Brut Finesse	*Launceston, Tas*		125
N.V	Veuve Clicquot	*Champagne, France*	41	195
N.V	Taittinger Champagne Brut Reserve	*Champagne, France*		320
N.V	Brockenchack *"Great Scott"* Sparkling Shiraz	*Eden Valley, Barossa*		71

ROSE

2025	Marquis De Pennautier Rose	*Languedoc-Roussillon, France*	17	69
2024	Brockenchack *"Tru-Sun"* Rose	*Eden Valley, Barossa, SA*		59

WHITE WINES

			GLS	BTL
2024	Brockenchack “*Mackenzie Williams”* Riesling	*Eden Valley, Barossa, SA*		65
2025	Pikes “*Traditionale”* Riesling	*Clare Valley, SA*		72
2025	Bests Great Western Riesling	*Great Western, Victoria*	17	72
2026	Brockenchack “*On Point”* Pinot Grigio	*Eden Valley, SA*		66
2025	The Lane Vineyard Pinot Gris	*Adelaide Hills, SA*	16	66
2024	Santi Sortesele Pinot Grigio	*Veneto, Italy*	16	65
2025	Whipbird Chenin Blanc	*Margaret River, WA*	16	64
2022	Konrad Gruner Veltliner	*Marlborough, NZ*		65
2024	Framingham Sauvignon Blanc	*Marlborough, NZ*	18	75
2025	Josef Chromy Sauvignon Blanc	*Launceston, TAS*		82
2024	La Chablisienne Petit Chablis	*Burgundy, France*		115
2023	Brockenchack “Charli Jaye” Chardonnay	*Eden Valley, Barossa, SA*	19	65
2024	Abbotts & Delaunay Chardonnay	Marseillette, France		*75*
2024	*Peter Lehmann Chardonnay*	*Eden Valley, Barossa, SA*		*75*

RED WINES

			GLS	BTL
2025	Philip Shaw “*The Wire Walker”* Pinot Noir	*Orange, NSW*	17	71
2021	Brockenchack “*Hare Hunter”* Pinot Noir	*Eden Valley, Barossa, SA*		77
2024	Chateau De Varennes	*Beaujolais-Villages, France*	19	69
2024	Philip Shaw “*The Conductor”* Merlot	*Orange, NSW*	19	74
2023	Brockenchack *“Miss Bronte”* Cabernet Sauvignon	*Eden Valley, Barossa, SA*		69
2021	Bests Great Western Cabernet Sauvignon	*Great Western, VIC*	19	66
2022	Brockenchack “*Zip Line”* Shiraz	*Barossa Valley, SA*	17	64
2022	Taltarni Estate Shiraz	*Pyrenees, VIC*		110
2025	Peter Lehmann Shiraz	*Barossa Valley, SA*		88
2020	Brockenchack “*Jack Harrison”* Shiraz	*Eden Valley, Barossa, SA*		110
2021	Brockenchack “*William Frederick”* Shiraz	*Eden Valley, Barossa, SA*		255

DESSERTS WINES

Fiore White Moscato *Leonards, NSW - 200ml*	15
2021 DeBortoli Deen Vat 5 Botrytis Semillon *Riverina, NSW - 75ml*	14/65
DeBortoli Classic Muscat *Rutherglen Estate, VIC - 60ml*	14/85
Galway Pipe 12y/o Grand Tawny Port Langhorne Creek, *SA - 60ml*	18
Barbadillo Pedro Ximinez *Spain - 60ml*	14

SOFT DRINKS

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

EAST COAST JUICES

Orange, Apple, Pineapple	7

ARTEA THE TEA MERCHANT 7

Classic Black
Earl Grey
Green
Peppermint
Masala Chai
Lavender Grey
Chocolate Mint

MONTVILLE ESPRESSO COFFEE 6

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

AFFOGATO 11

Espresso, vanilla ice cream, biscotti

AFFOGATO WITH LIQUEUR 19

Espresso, vanilla ice cream, liqueur, biscotti

Frangelico / Disaronno / Kahlua / Nocello