

HARVEST RESTAURANT MENU



Toasted Pane di Casa 4
Garlic Bread to share 9

Entrées

Swordfish Ceviche (gf, df) 18
Caraway Spiced Pineapple, Pickled Eschallots, Chilli, Cucumber, Mint, Shallots,
Yarra Valley Salmon Caviar

Prawn & Chicken Sesame Toast 12
Fried Sourdough, Tom Yum Mayonnaise, Cherry Tomato & Herb Salad

Sticky Chinese Five Spiced Chicken (df) 14
Gai Lan, Tomato & Mustard seed Rice

Seared Lamb Loin (gf) 18
Baby Corn, Smokey Pumpkin Puree, Pearl Cous Cous Salsa, Jannei Dairy Goat's Cheese

Confit of Pork Belly (gf) 14
Spiced Maple Glaze, Parsnip Puree, Roasted Onions, Cranberry Reduction

Warm Pearl Barley & Cavolo Nero Salad (v, df) 15
Potato Dauphinoise, Grilled Asparagus, Confit Witlof, Pureed Cepes, Salsa Verde

Mains

Golden Salmon Fishcake 34
Pickled Fennel, Bilpin Apple & Wild Rocket Salad, Dijon Mustard Aioli

Pan Seared Backstrap of Veal (gf) 36
Creamed White Polenta, Confit of Petite Onions, Oyster Mushrooms, Port Wine Jus

Ballotine of Chicken 34
Pistachio & Cream Cheese Stuffing, Butternut Pumpkin & Mersey Valley
Cheddar Puree, Charred Baby Cos, Lyonnaise Potatoes, Pine Nut & Pecorino Pangrattato

200gm Beef Tenderloin 40
Mushy Peas, Battered Onion Rings, Thyme Jus

Sous Vide Berkshire Pork Cutlet (gf) 36
Cauliflower Puree, Savoy Cabbage filled with Apple & Speck, Green Peppercorn Jus

Blackened Spiced Tofu (vegan, gf) 28
Roasted Vegetable Hash, Melange of Mushrooms, Mild Yellow Curry

Sides

Bilpin Apple, Wild Rocket, Dried Cranberries, Jannei Dairy Goat's Cheese (gf)

Grilled Asparagus, Cherry Tomatoes, Kalamata Olives, Ricotta (gf)

Truffle Infused Potato Mash (gf)

Zucchini Au Gratin

Seasonal Steamed Vegetables (gf, df)

All sides are \$9.00 each

Dessert

Crème Fraiche Pannacotta (gf) 14
Lemon Coulis, Strawberry & Lemon Thyme Salsa

Sans Rival 15
Vanilla Buttercream, Meringue, Cashew Nuts, Grape Terrine

Tropical Mille Feuille 16
Puff Pastry, Mango Coulis, Coconut Mousse, Passionfruit Gel, Pineapple & Mango Relish

Dark Chocolate & Orange Cremeux Tart 15
Chocolate Soil, Candied Orange, Whipped cream, Belgian Chocolate Ice Cream

Chocolate Cookie Sundae 14
Salted Caramel Paste, Sugared Apples & Banana, Buttermilk Ice Cream

Toffee Apple & Cinnamon Cheesecake 15
Cream Cheese, Cinnamon Sugar Crumble, A Shot of Happiness