



# HARVEST RESTAURANT

autumn - winter

## STARTERS

Baked Focaccia with Rosemary & Salt Garlic & Herb Bread	9 9
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## ENTREES

Confit Pork Belly with Purple Cabbage Cream, Forest Mushrooms, Nashi Pear & Jus	19
Lamb Loin with Vanilla Bean Parsnip, Blackberry Preserve, Salt Baked Beetroot & Cocoa Nibs	18
Sashimi of Salmon with Ponzu, Daikon & Wakame Salad (GF & DF)	22
Pumpkin & Pine Nut Pappardelle with Sage & House Ricotta (Vegan & DF option)	20

## MAINS

Slow Cooked Beef Cheek with Mash, Dutch Carrot & Fried Tuscan Kale (GF)	32
Barramundi with South Australian Pipis, Butter Emulsion, Watercress & Fennel Salad (GF)	38
Shitake Pho with Choy Sum, Shitake Mushroom, Charred Leek & Rice Noodles (GF, Vegan, DF)	28

## FROM THE GRILL

Corned Chicken Breast	36
Riverina Sirloin 300G	40
Haloumi & Field Mushroom	32
Served with Broccolini, Roasted Onion & Duck Fat Kipfler Potato with your choice of Red Wine, Pepper or Mushroom Jus	

## SIDES

Truffle Parmesan Fries	All 9
Miso Glazed Eggplant with Sesame & Fried Nori	
Vegetable Medley with Lemon Butter (GF)	
House Marinated Olives with Focaccia & Balsamic	
Roasted Pumpkin Salad with Fetta, Wild Rocket & Caramelised Lemon (GF)	

## DESSERT

Pavlova with Honey Crème Fraiche, Lemon Curd, Strawberry & Passionfruit	16
Chocolate Brulee with Hazelnut Praline & Raspberry Sorbet	18
Pineapple Carpaccio with Coconut Sorbet, Pomegranate & Almond Crumb (GF, Vegan, DF)	14
Selection of Australian Cheese with Water Crackers & Lavosh	23