Appetizers

- Bowen Mountain Sourdough with Whipped Butter: $9
- House Marinated Olives: $8
- Garlic & Herb Bread: $10

Entree

- Pork Belly, Kohlrabi Kimichi, Apple Foam & Black Vinegar Pearls (gf, df): $22
- Hawkesbury Duck Breast Roasted with Honey & Golden Ale, Golden Turnip, Parsnip Cream, Dried Bacon Crumb: $22
- Seared Scallops, Corn Puree, Truffled Speck, Lentils & Herb Oil: $22

Main Course

- 8 Hours Slow Cooked Lamb Shoulder, Heirloom Carrots, Pearl Barley, Celeriac Puree & Mustard Jus: $36
- Blue Eye Cod Fillet, Asian Vegetables, Broad Beans, Wild Mushroom Broth & Scallions (gf, df): $35
- Gnocchi, Roast Pumpkin, Sage, Brown Butter & Raisins (v): $32
- 300g Rib Eye, Chat Potatoes, Broccolini, Cherry Tomato, Roast Garlic & Jus (gf, df): $38
Restaurant

Harvest

Desserts

Peanut Butter Parfait, Peanut Dacquoise, Chocolate Ganache, Salted Caramel Sauce

Gingerbread & Poached Pear Pudding, Vanilla Ice Cream

Chocolate Mousse, Honeycomb, Shortbread Crumb, Orange Gel & Hazelnut Foam (gf)

Artesian Cheese Plate, Blue, Brie & Cheddar, Muscatels, Fruit, Quince Paste & Lavosh

Sides

Asian Greens in Garlic & Soy (v, df, gf)

Seasonal Steamed Vegetables with Olive Oil (v, df, gf)

Sweet Potato Fries with Aioli (v)

Rocket, Parmesan & Pear Salad (v)

$12

$10

$12

$10

$17

$16

$17

$18