

Harvest Restaurant



Appetizers

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

- \$22 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
 - \$20 Zucchini Blossoms, Petit Vegetables, Lentils & Housemade Labneh (gf, v)
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Main Course

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

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Sides

\$12 Asian Greens in Garlic & Soy (v, df, gf)

\$10 Seasonal Steamed Vegetables with Olive Oil (v, df, gf)

\$12 Sweet Potato Fries with Aioli (v)

\$10 Rocket, Parmesan & Pear Salad (v)

Desserts

\$17 Peanut Butter Parfait, Peanut Dacquoise, Chocolate Ganache, Salted Caramel Sauce

\$16 Gingerbread & Poached Pear Pudding, Vanilla Ice Cream

\$17 Chocolate Mousse, Honeycomb, Shortbread Crumb, Orange Gel & Hazelnut Foam (gf)

\$18 Artesian Cheese Plate, Blue, Brie & Cheddar, Muscatels, Fruit, Quince Paste & Lavosh
