

# 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)
  - Hawkesbury Duck Breast Roasted with Honey &
  - \$22 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 (v)
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## Main Course

- \$36 8 Hours Slow Cooked Lamb Rump, 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)

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## Desserts

- \$17 Peanut Butter Frozen Parfait, Peanut Dacquoise, Chocolate Ganache, Salted Caramel Sauce
- \$16 Gingerbread & Poached Pear Pudding, Vanilla Ice Cream
- \$17 Deconstructed Chocolate Mousse, Honeycomb, Shortbread Crumb, Orange Gel & Hazelnut Foam (gf) (v)
- \$18 Artesian Cheese Plate, Blue, Brie & Cheddar, Muscatels, Fruit, Quince Paste & Lavosh



**Thank you for  
helping us stay  
COVID safe..**

Information will be held for 28 days and not released to the public or shared with any third party except for the Department of Health & Human Services who will use the information to contact those who may have been exposed to Coronavirus (COVID-19)