



HARVEST

RESTAURANT & BAR

GROUP MENU

2 Course \$75pp

3 Course \$90pp

Entree

NATIVE SALTBUSH LAMB KOFTA (NF)

Beetroot hummus, green pea, tabouli & red wine glaze

GRILLED HALLOUMI WITH SPICEY HONEY (NF GF V)

Mint, cherry tomato salad & raspberry vinaigrette

PRAWN BISQUE (NF P)

King prawns, leek, kohlrabi, carrot, pine nuts, parsley, herb oil

CAESAR SALAD (GFO VO NF)

Cos lettuce, poached egg, parmesan shaved, crouton, crispy bacon & caesar dressing

Main

BLACK ANGUS PORTERHOUSE MBS3+ 250G

Roasted tomato, grilled lemon, beetroot chutney & kipfer potatoes
+ your choice of sauce

MAPLE GLAZED PUMPKIN (V GF NF VGO)

Quinoa, charred broccolini, beetroot hummus, pepita seed, persian feta & pomegranate

PRAWN AGLIO OLIO (NF VO)

Grilled king prawns, spaghetti, cherry tomato, capers, chilli flakes, arugula, garlic, lemon

GRILLED CHICKEN SUPREME (GF NF)

Free range chicken breast stuffed with spinach and ricotta, garlic pomme puree, grilled baby broccolini & red wine jus

Desserts

CHOCOLATE & RASPBERRY COCONUT PEBBLE (VG GF DF)

Dark chocolate mousse, crunchy chocolate base & fresh berries

HARVEST CARROT CAKE

Carrot, pumpkin and orange layered cake, cream cheese, dried orange,
mascarpone

COFFEE STONE (GF V)

Soft caramel, hazelnuts, coffee mascarpone mousse, fresh berries &
chocolate soil