

HARVEST *Menu*

2 Courses \$75 | 3 Courses \$95

Entrée

Oysters 3 Ways (P) (GF)

Oyster Mignonette
Oyster Wrapped in Pancetta with Cheese Sauce
Spicy Watermelon Oyster Shot

Sweet Corn Panna Cotta

with Crab cannelloni, kohlrabi salad, fried pea, corn gel, brioche

Deconstructed Fattoush (VG) (V) (DF)

Asparagus, fried chickpea, pita bread, scallion, bell pepper, shaved cucumber,
confit cherry tomato, mint, coral lettuce, house dressing

Salmon Duet (P) (GF)

Salmon tartare, fried capers, avocado, baby coriander smoked salmon rosette, horseradish cream

Pulled Lamb (GF)

Braised lamb shoulder, fried parsnip, lentil, kaffir lime emulsion, dill, chili salt

Main

Beetroot Carpaccio (V)

Charred broccoli, goat cheese, beet wedges, pear, beer soil

Chicken Ballotine (GF) (NF)

Red pepper coulis, chicken waffle, mushroom cream, aubergine torte, micro green, chicken skin crisp

Pan Fried Snapper (GF) (P) (NF)

Saffron potatoes, caramelized fennel, parsley infused eschalot, bisque hollandaise

Pork Belly (GF) (NF)

Ginger sauce, parsnip puree, heirloom tomato confit, miso cream, apple gel

Beef Short rib (GF) (DF) (NF)

Pumpkin-maple puree, asparagus, baby carrot, beer-glazed onion, jus

*If you have a food allergy or any special dietary needs, please notify one of our friendly staff.

Dessert

Chocolate Mystique (NF)

Cheesecake, chocolate brownie, spiced figs, raspberry gel, caramelized chocolate cream

Cardamom Panna Cotta

Vanilla and cardamom cream, pistachio crumble, basil oil

Sweet Nibbles

Mango mousse cake, sesame sable, bailey cremeux, chocolate powder, cilantro coulis

Australian Fine Cheese Plate

Brie, blue cheese, lavosh, mixed berry gel, infused pear, hazelnut brittle

Sides \$12 each

Gado Gado with boiled egg, tofu, shaved cucumber, bean sprout, potato, cherry tomato,

carrot, broccoli, satay sauce

Brussel sprout, pancetta crumble, pine nuts, crispy shallots, parmigiana Reggiano

Oven roasted kipfler potato, duck fat, flaky salt

Sauteed Mushroom, sea lettuce, lemon infused olive oil, peanut crumble

Parsnip Chips with chili salt

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