



HARVEST

R E S T A U R A N T

HARVEST

GROUP MENU

2 Course \$90 | 3 Course \$105

Entrée

BEEF TATAKI

*Black Angus tenderloin MBS3+, potato straw, shallot, daikon, yuzu dressing
(gf, nf, df, h)*

PUMPKIN & RICOTTA RAVIOLO

*Brioche, miso and lemon beurre noisette, ricotta cheese, wilted spinach, egg yolk
(nf, v)*

PRAWN BISQUE

King prawn, leek, kohlrabi, carrot, pine nut, parsley, herb oil (nf, p)

Main

CHICKEN BALLOTINE

Chicken thigh fillet wrapped in prosciutto, stuffed with spinach, potato disc, green beans, carrot gel, creamy mustard sauce (gf, nf, h)

PORK BELLY

Braised pork belly, apple and sweet potato mash, pickled radish, charred grilled onion salsa, coriander, apple gel, tocino sauce (gf, nf,df)

BLACK ANGUS EYE FILLET

Black angus eye fillet 220g MBS3+, confit cherry tomato, beurre noisette pomme, caramelised shallot, carrot mosaic, Asian jus (gf, nf)

Dessert

STRAWBERRY CHEESECAKE

Strawberry coulis, mango caviar, chocolate sauce, strawberry dacquoise, pistachio crumble, dehydrated strawberry

CHOCOLATE CREMEUX

Tea ganache, milk tea sponge, mascarpone cream, tea fluid gel, chocolate crumble

APPLE MILLE-FUEILLE

Granny smith, puff pastry, apple sorbet, vanilla sauce, cinnamon cream