

Kids

BURGER DELIGHT \$15
Beef patty, potato bun, tomato sauce, tasty cheese

CHICKEN TENDERS \$15
Fried tenderloin, potato fries, tomato sauce

JAFFLE SANDWICH \$15
Cheese, mayo, ham, tomato sauce

FISH & CHIPS \$15
Battered fish fillet, potato fries, tartare sauce, lemon wedges

SPAGHETTI BOLOGNESE \$15
Spaghetti, bolognese, parmesan and garlic bread

Dessert

HARVEST FRUIT MEDLEY \$17
Raspberry Sorbet served with diced seasonal fruits & passionfruit puree

RICH CHOCOLATE MUD CAKE \$18
Chocolate mud cake and dark chocolate mousse, chocolate glaze, and chocolate sauce

HARVEST CARROT CAKE \$19
Moist carrot, pumpkin and orange layered cake with cream cheese & dried orange served with marscapone

STRAWBERRY CHEESECAKE \$24
Strawberry coulis, mango bits, chocolate sauce, pistachio crumble, dehydrated strawberry

CHEESE PLATTER \$32
Lavosh crackers, blue cheese, brie, cheddar, honeycomb, walnut, dried apricot and maple sauce



HARVEST

RESTAURANT & BAR

DINNER MENU

Available from 5:30pm - 10:00pm

Starters

GARLIC BREAD served with parsley & aioli	\$9
LAMB MEDALLION (GF NF) Lamb fillet 120gm, fennel slaw, green pea, red wine glaze	\$25
GRILLED HALOUMI CHEESE (NF GF V) served w wilted kale, cucumber, red onion, fried chickpea, watermelon & honey-lemon vinaigrette	\$18
BUFFALO CHICKEN WINGS (GF NF) served with celery, parsley & yoghurt ranch dip	\$21
PRAWN BISQUE King prawn, leek, kohlrabi, carrot, pine nut, parsley, herb oil (nf, p)	\$28
PUMPKIN AND RICOTTA RAVIOLO Brioche, miso and lemon beurre noisette, ricotta cheese, wilted spinach, egg yolk (nf, v)	\$25
CHICKEN SHAWARMA (NF DF) Sumac marinated chicken, hommus, tabouli, garlic cream & tortilla served with lemon wedge & coriander	\$20
PORK WONTON SOUP (DF NF) served with chicken broth, shallot, egg noodle, red chilli, coriander & choy sum	\$22
CAESAR SALAD (GFO VO NF) Cos lettuce, poached egg, parmesan shaved, crouton, crispy bacon & Caesar dressing. ADD Grilled Chicken + \$7	\$21
POKE BOWL (P GF VGO) Sushi rice, carrot, cucumber, radish, teriyaki sauce, edamame, sesame seed, Japanese mayo & seaweed flakes. ADD Smoked Salmon + \$9	\$20
PRAWN SALAD (DF GF) Garlic seared prawn, mango, kohlrabi, cos lettuce, fried shallot, mint, cherry tomato, mango vinaigrette	\$26

Salads



From The Grill

All grill items are served with roasted tomato, grilled lemon, beetroot chutney & kipfler potatoes + your choice of sauce

Protein

TRUE NORTH BLACK ANGUS PORTERHOUSE MBS3+ 250G	\$46
WESTHOLME WAGYU RUMP FILLET MBS3+ 300G	\$51
TRUE NORTH BLACK ONYX SCOTCH FILLET MBS4+ 300G	\$55
TRUE NORTH BLACK ANGUS OP RIB MBS4+ 400G	\$70
WESTHOLME WAGYU EYE FILLET MBS5+ 220G	\$72
TASMANIAN SALMON	\$41

Sauces

RED WINE JUS
MUSHROOM SAUCE
PEPPER SAUCE
BLUE CHEESE SAUCE
TRUFFLE BUTTER

Burgers & Sandwiches

BARRACKS WAGYU BEEF BURGER (GFO NF) House made 180g wagyu beef patty, bacon, caramelised mushroom, cheddar sauce, onion ring, tomato, mustard, garlic aioli, mixed leaf & potato bun	\$30
CHICKEN TOCINO BURGER (GFO NF H) Grilled chicken strips, tocino sauce, fennel salad, tomato, cheddar cheese, fried egg & turkish bread bun	\$29
BLACK ANGUS STEAK SANDWICH (GFO NF) 150gm Black Angus steak, caramelised onion, bacon, swiss cheese, mustard, tomato relish, mayonnaise, red capsicum & sourdough bread	\$32
CHICKPEA & KALE BURGER (GFO V NF VGO) Chickpea & kale fritter, haloumi cheese, beetroot, tomato relish, mayonnaise, rocket & brioche bun	\$25

Mains

CHICKEN SCHNITZEL SUPREME (NF H) 300g chicken schnitzel, fries, green beans & sauce of your choice	\$35
VEGETABLE TERRINE (GF NF DF V) Grilled pumpkin, zucchini, eggplant, caramelised shallot, feta cheese, fried cauliflower florets, capsicum coulis, pine nut powder	\$30
PRAWN AGLIO OLIO (NF VO) Grilled king prawns, spaghetti, cherry tomato, capers, chilli flakes, arugula, garlic & lemon	\$29
PORK BELLY (GF, NF, DF) Braised pork belly, apple and sweet potato mash, pickled radish, charred grilled onion salsa, coriander, apple gel, tocino sauce	\$42
CHICKEN BALLOTINE (GF, NF) Chicken thigh fillet wrapped in prosciutto, stuffed with spinach, potato disc, green beans, carrot gel, creamy mustard sauce	\$40

Sides

STEAMED JASMINE RICE	\$9
POTATO FRIES served with garlic aioli and tomato sauce	\$11
POTATO WEDGES served with sweet chilli & sour cream	\$12
GREEN BEANS AND ASPARAGUS (GF V NF) in seasoned butter	\$15
ROCKET, PEAR, AND ROASTED WALNUT SALAD (GF V DF) with cherry tomato & lemon vinaigrette	\$14
ROASTED KIPFLER POTATOES duck fat, thyme and sea salt flakes	\$15

Please inform staff if you have any dietary preferences
gf - Gluten free | nf - Nut free | df - Dairy free | v - Vegetarian