



HARVEST

RESTAURANT & BAR

GROUP MENU

2 Course \$75pp

3 Course \$90pp

Entree

LAMB MEDALLION (GF NF)

Lamb fillet 120g, fennel slaw, green peas, red wine glaze

GRILLED HALOUMI CHEESE (NF GF V)

Grilled haloumi, wilted kale, cucumber, red onion, fried chickpeas, watermelon, honey lemon vinaigrette

PRAWN BISQUE (NF P)

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

PUMPKIN AND RICOTTA RAVIOLO (NF V)

Pumpkin and ricotta raviolo, brioche, miso and lemon beurre noisette, wilted spinach, egg yolk

Main

TRUE NORTH BLACK ANGUS PORTERHOUSE MBS3+ 250G

Porterhouse steak, roasted tomato, grilled lemon, beetroot chutney, kipfler potatoes, red wine jus

VEGETABLE TERRINE (GF NF DF V)

Vegetable terrine, grilled pumpkin, zucchini, eggplant, caramelised shallot, feta, fried cauliflower florets, capsicum coulis, pine nut powder

PRAWN AGLIO OLIO (NF VO)

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

CHICKEN BALLOTINE (GF NF)

Chicken thigh fillet wrapped in prosciutto, spinach stuffing, potato disc, green beans, carrot gel, creamy mustard sauce

Desserts

HARVEST FRUIT MEDLEY

Raspberry sorbet, diced seasonal fruits, passionfruit purée

HARVEST CARROT CAKE

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

STRAWBERRY CHEESECAKE

Strawberry cheesecake, strawberry coulis, mango, chocolate sauce, pistachio crumble, dehydrated strawberry