



HARVEST

RESTAURANT & BAR

LUNCH MENU

Available from 11:00am - 5:30pm

Small Plates

GARLIC BREAD	\$12
Served with parsley & aioli	
POTATO FRIES (V GFO)	\$11
Served with garlic aioli & tomato sauce	
POTATO WEDGES (V NF)	\$12
Served with sweet chilli & sour cream	
CHICKEN SHAWARMA (NF)	\$20
Sumac marinated chicken, hommus, tabouli, garlic cream & tortilla served with lemon wedge & coriander	
BUFFALO CHICKEN WINGS (GF NF)	\$21
Served with celery, parsley & yoghurt ranch dip	
FRIED PRAWN GYOZA (NF DF M)	\$23
Served with iceberg chiffonade & ponzu sauce	
CRISPY PORK BELLY BAO BUN (NF DF)	\$21
3pc served with Asian slaw & hoisin sauce	

Between The Bread

BARRACKS WAGYU BEEF BURGER (GFO NF)	\$30
House made 180g wagyu beef patty, bacon, pickles, cheddar sauce, garlic aioli, mixed leaf & potato bun. Served with fries, tomato sauce & garlic aioli	
CHICKEN KARAGE BURGER (NF)	\$29
Crispy chicken, slaw salad, pickles, Japanese mayo & milk bun. Served with fries, tomato sauce & garlic aioli	
BLACK ANGUS STEAK SANDWICH (GFO NF)	\$32
150gm Black Angus steak, caramelised onion, bacon, swiss cheese, mustard, tomato relish, mayonnaise, rocket & sourdough. Served with fries, tomato sauce & garlic aioli	
GRILLED VEGETABLE MELT (V NF)	\$18
Grilled zucchini, pumpkin & pepper, spinach & swiss cheese served on buttered sourdough. Served with fresh garden salad	
HAM & CHEESE MELT (NF)	\$12
Smoked ham & aged cheddar served on buttered sourdough. Served with fresh garden salad	
CHICKEN CAESER WRAP (NF)	\$21
Fresh spinach & herb tortilla, grilled chicken, avocado, bacon, fresh cos lettuce & caesar dressing. Served with fresh garden salad	

Big Plates

CHICKEN SCHNITZEL (NF H)	\$35
300g chicken schnitzel, fries & fresh garden salad	
Choice of Sauce: Mushroom Pepper Red wine jus	
PRAWN AGLIO OLIO (NF VO M)	\$29
Spaghetti, cherry tomato, capers, chilli flakes, arugula, garlic & lemon	
FISH & CHIPS (NF A)	\$32
Battered whiting fillet, snowpea tendril, lemon, chips, coleslaw & tartare sauce	
BLACK ANGUS SCOTCH FILLET MBS3+ 250G (H NF)	\$45
Served with fries & garden salad	
Choice of Sauce: Mushroom Pepper Red wine jus	
GRILLED SALMON & GREENS (GF NF A)	\$32
Tasmanian salmon fillet, green beans, broccolini, citrus vinaigrette, capers, dill	
CAESAR SALAD (GFO VO NF)	\$21
Cos lettuce, poached egg, parmesan shaved, crouton, crispy bacon & Caesar dressing	
POKE BOWL (P GF VGO)	\$20
Sushi rice, carrot, cucumber, radish, teriyaki sauce, edamame, sesame seed, Japanese mayo & seaweed flakes.	
HAWKESBURY HARVEST SALAD (GF DF V)	\$22
Roasted sweet potato, quinoa, kale, pepitas, activated almonds & lemon tahini	
GREEN GODDESS BOWL (GF DF NF)	\$21
Kale, edamame, cucumber, avocado, miso dressing, black sesame & nori	

Salad add ons:
ADD Grilled Chicken + \$7
ADD Smoked Salmon (M) + \$9

Kids Menu

BURGER DELIGHT (NF GFO)	\$15
Beef patty, potato bun, tomato sauce, tasty cheese & potato fries	
CHICKEN TENDERS (NF DF)	\$15
Fried tenderloin, potato fries & tomato sauce	
JAFFLE SANDWICH (NF GFO)	\$15
Cheese, mayo, ham, tomato sauce & potato fries	
FISH & CHIPS	\$15
Battered fish fillet, potato fries, tartare sauce & lemon wedge	
SPAGHETTI BOLOGNESE	\$15
Spaghetti, bolognese, parmesan & garlic bread	

Desserts

BAKED CHEESECAKE (V NF)	\$24
A creamy New York style baked cheesecake on a biscuit base & chocolate crumb	
HARVEST CARROT CAKE	\$19
Deliciously moist carrot, pumpkin and orange layered cake with cream cheese dried orange & marscarpone	