

HARVEST *Menu*

2 Courses \$75 | 3 Courses \$95

Entrée

Stracciatella, pickled beetroot, hazelnut, cima de rapa, flat bread

Hasselback Jerusalem artichoke, ajo blanco, pomegranate caper, Mount Wilson walnut

Octopus escabeche, clarence river octopus, preserved lemon, chive & fennel

Sovereign lamb sausage, pan sauce, burnt onion, ashed leek

Main

Jacks Creek beef brisket, preserved tomato, cracked freekeh, rainbow chard, purple basil

Borrowdale porchetta, herb salad, local radish, chive, apple mustard, beurre monte

Cacio e pepe, Spaghettoni, pickled saffron milk caps

Market fish, swiss chard, de puy lentil, fish consommé, wild garlic leaves

Dessert

Stout cake, warm chocolate fudge sauce, Chantilly

Tartlet of lacto-fermented rhubarb, fig sabayon, strawberry, orange mascarpone

Aero chocolate, whipped nougat, caramel, milk shards, white snow

Cheese, house-made lavosh, citrus get, muscatels

Sides \$12 each

Crispy russet potato, pecorino, chive

Mixed leaves & house mustard dressing

Wilted winter greens, kefir cream

Roast vegetable medley, almond cream, local fennel pollen

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

Our ethos

Locally grown, sustainably sourced produce that tells the story of our farm to table philosophy.

Our menu's follow the seasons, with each dish undergoing months of refinement prior to final preparation. We're committed to producing a delicious, flavoursome, handmade dining experience that hails from the Hawkesbury region, Sydney's original food bowl. Whether it's our original sourdough recipe, in-house butchered meats or hazelnuts picked fresh from our Executive Chefs back yard in Bilpin, every aspect of our menu has a story not far from here. We invite you to learn about this story as you enjoy a relaxed culinary experience alongside our warm hospitality.

Welcome to Harvest Restaurant.