

HARVEST RESTAURANT

A L A C A R T E

Entrée

Cauliflower Fritters \$21

roasted almond, halloumi cheese, basil oil, dill & garlic mayo, fried Leek (GF, V)

Oyster Trio \$22

served w lychee mignonette, seaweed salad & Kilpatrick (GF, DF)

Shrimp Bisque Soup \$29

king prawns, leek, kohlrabi, lemon tabasco aioli, pine nut, carrot, parsley, herb oil (GF)

Lamb Medallion \$28

carrot puree, Dutch carrot, asparagus, shitake mushroom, garlic & parmesan sauce (GF)

Bone Marrow & Steak Tartare \$31

cured quail yolk, green pea mousse, parmesan crisp, sesame & ginger fluid (GF)

Main

Fried Tofu Crepe \$30

roasted peanut, cabbage, green bean, carrot, sweet potato, vegetable coulis (V)

Chicken Breast \$38

savoy cabbage, charred onion salsa, chick pea mash, kaffir lime sauce (GF)

Sesame Crusted Salmon \$43

parsnip cream, wilted bok-choy, caramelised shallot, buerre blanc sauce

Braised Lamb Shank \$46

apple and truffle pomme, confit cherry tomato, young corn, baby carrot, curry jus (GF)

Beef Tenderloin \$52

broccolini, oyster mushroom puree, potato pave, baby herbs, red wine jus (GF)

V- vegetarian VG - vegan GF - gluten free DF - dairy free

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

Dessert

Banana Panna Cotta \$18

Mango cream, sugar coated almond, raspberry, fruit leather

Coconut Mousse \$20

Coconut cake, passion fruit curd, pinacolada, pineapple flambe, mint

Crème Brulee Tartelette \$21

Chocolate cremeux, raspberry coulis, milk foam

Harvest Cheese Plate \$24

Caramelised brioche, blue cheese, brie, cheddar, honeycomb, walnut, dried apricot, maple sauce

Sides

\$12 each

*House Baked Duck Fat & Garlic Potato Wedges
with sea salt flakes (GF, DF)*

*Cumin Honey Roasted Baby Carrots
with ricotta & gremolata (GF)*

Seasonal Vegetables with truffle butter (GF)

Fried Eggplant

with basil, fetta cheese, olive, pine nuts, tomato, capers & green goddess dressing (GF)

Roasted Beetroot

red onion, green apple, goat cheese, walnut, shallot, mixed green, lemon vinaigrette (GF)

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