



# HARVEST

RESTAURANT & BAR

# LUNCH MENU

Available from 11:00am - 5:30pm

## Small Plates

GARLIC BREAD	\$9
served with parsley & aioli	
POTATO FRIES (V GFO)	\$11
served with garlic aioli and 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)	\$23
served with iceberg chiffonade & ponzu sauce	
GRILLED HALOUMI CHEESE (NF GF V)	\$18
served w wilted kale, cucumber, red onion, fried chickpea, watermelon, & honey-lemon vinaigrette	
PORK WONTON SOUP (DF NF)	\$22
served with chicken broth, shallot, egg noodle, red chilli, coriander & choy sum	

## Between The Bread

Served with fries, tomato sauce & garlic aioli

BARRACKS WAGYU BEEF BURGER (GFO NF)	\$30
House made 180g wagyu beef patty, bacon, caramelised mushroom, cheddar sauce, onion ring, tomato, mustard, garlic aioli, mixed leaf & potato bun	
CHICKEN TOCINO BURGER (GFO NF H)	\$29
Grilled chicken strips, tocino sauce, fennel salad, tomato, cheddar cheese, fried egg & turkish bread bun	
BLACK ANGUS STEAK SANDWICH (GFO NF)	\$32
150gm Black Angus steak, caramelised onion, bacon, swiss cheese, mustard, tomato relish, mayonnaise, red capsicum & sourdough bread	
CHICKPEA & KALE BURGER (GFO V NF VGO)	\$20
Chickpea & kale fritter, haloumi cheese, beetroot, tomato relish, mayonnaise, rocket & brioche bun	

## Big Plates

CHICKEN SCHNITZEL SUPREME (NF H)	\$35
300g chicken schnitzel, fries, green beans Choice of Sauce: Mushroom   Pepper   Red wine jus	
PRAWN AGLIO OLIO (NF VO)	\$29
Spaghetti, cherry tomato, capers, chilli flakes, arugula, garlic & lemon	
FISH & CHIPS (NF)	\$32
Battered whiting fillet, snowpea tendril, lemon, chips, coleslaw, tartare sauce	
BLACK ANGUS SCOTCH FILLET MBS3+ 250G (H)	\$45
Served with fries & garden salad Choice of Sauce: Mushroom   Pepper   Red wine jus	

## Salads

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	
SALAD ADD ONS:	
Smoked Salmon + \$9	
Grilled Chicken + \$7	

## Kids Menu

Each kids meal includes 1 scoop of vanilla ice cream with your choice of chocolate or strawberry topping

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	

## Desserts

RICH CHOCOLATE MUD CAKE	\$18
Chocolate mud cake and dark chocolate mousse, chocolate glaze, and chocolate sauce	
HARVEST CARROT CAKE	\$19
Deliciously moist carrot, pumpkin and orange layered cake with cream cheese & dried orange	

## 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