

Kids

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	

All kids meals include kids ice cream

Dessert

BAKED CHEESECAKE (V NF)	\$24
A creamy New York style baked cheesecake on a biscuit base & chocolate crumb	
CHOCOLATE & RASPBERRY COCONUT PEBBLE (VG GF DF)	\$22
Dark chocolate mousse, crunchy chocolate base & fresh berries	
HARVEST CARROT CAKE	\$19
Moist carrot, pumpkin and orange layered cake with cream cheese & dried orange served with marscapone	
COFFEE STONE (GF V)	\$22
Soft caramel, hazelnuts, coffee mascarpone mousse, fresh berries & chocolate soil	
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	\$12
POTATO FRIES (V GFO) Served with garlic aioli & tomato sauce	\$11
POTATO WEDGES (V) Served with sweet chilli & sour cream	\$12
NATIVE SALTBUSH LAMB KOFTA (NF) Beetroot hummus, green pea, tabouli & red wine glaze	\$25
GRILLED HALOUMI CHEESE WITH SPICEY HONEY (NF GF V) Served with mint, cherry tomato salad & raspberry vinaigrette	\$22
BUFFALO CHICKEN WINGS (GF NF) Served with celery, parsley & yoghurt ranch dip	\$21
PRAWN BISQUE (P M) King prawn, leek, kohlrabi, carrot, pine nut, parsley & herb oil	\$28
CHICKEN SHAWARMA (NF DF) Sumac marinated chicken, hommus, tabouli, garlic cream & tortilla served with lemon wedge & coriander	\$20

Burgers & Sandwiches

<i>All served with fries, tomato sauce & aioli</i>	
BARRACKS WAGYU BEEF BURGER (GFO NF) House made 180g wagyu beef patty, bacon, pickles, cheddar sauce, tomato, garlic aioli, mixed leaf & potato bun	\$30
CHICKEN KARAGE BURGER (NF H) Crispy chicken, slaw salad, pickles, Japanese mayo & milk bun	\$29
BLACK ANGUS STEAK SANDWICH (GFO NF) 150gm Black Angus steak, caramelised onion, bacon, swiss cheese, mustard, tomato relish, mayonnaise, rocket & sourdough bread	\$32



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	\$52
WESTHOLME WAGYU RUMP FILLET MBS3+ 300G	\$51
TRUE NORTH BLACK ONYX SCOTCH FILLET MBS4+ 300G	\$60
TRUE NORTH BLACK ANGUS OP RIB MBS4+ 400G	\$75
WESTHOLME WAGYU EYE FILLET MBS5+ 220G	\$72
TASMANIAN SALMON (A)	\$45

Sauces

RED WINE JUS
MUSHROOM SAUCE
PEPPER SAUCE
BLUE CHEESE SAUCE
TRUFFLE BUTTER

Salads

CAESAR SALAD (GFO VO NF) Cos lettuce, poached egg, parmesan shaved, crouton, crispy bacon & caesar dressing	\$21
POKE BOWL (P GF VGO) Sushi rice, carrot, cucumber, radish, teriyaki sauce, edamame, sesame seed, Japanese mayo & seaweed flakes	\$20
HAWKESBURY HARVEST SALAD (GF DF V) Roasted sweet potato, quinoa, kale, pepitas, activated almonds & lemon tahini	\$22
GREEN GODDESS BOWL (GF DF NF) Kale, edamame, cucumber, avocado, miso dressing, black sesame & nori	\$21
Salad add ons: ADD Grilled Chicken + \$7 ADD Smoked Salmon (M) + \$9	

Mains

CHICKEN SCHNITZEL (NF) 300g chicken schnitzel, fries, fresh garden salad & sauce of your choice	\$35
MAPLE GLAZED PUMPKIN (V GF NF VGO) Quinoa, charred broccolini, beetroot hommus, pepita seed, Persian feta & pomegranate	\$30
PRAWN AGLIO OLIO (NF VO M) Grilled king prawns, spaghetti, cherry tomato, capers, chilli flakes, arugula, garlic & lemon. Served with a piece of garlic bread	\$29
PORK BELLY (GF NF) Overnight braised pork belly, carrot and fennel cream, pineapple chilli salsa, saffron poached baby pear & tocino sauce	\$42
GRILLED CHICKEN SUPREME (GF NF) Free range chicken breast stuffed with spinach and ricotta, garlic pomme puree, grilled baby broccolini & red wine jus	\$40

Sides

STEAMED JASMINE RICE	\$9
GREEN BEANS & CHERRY TOMATOES (GF V) In seasoned butter, with almond flakes	\$15
ROCKET & PEAR SALAD (GF V DF) Served with cherry tomato, pine nuts & balsamic vinaigrette	\$14
ROASTED KIPFLER POTATOES (V) Thyme & sea salt flakes	\$15

Please inform staff if you have any dietary preferences

GF - Gluten free | NF - Nut free | DF - Dairy free

V - Vegetarian | O - Option available

A - Australian Seafood | I - Imported Seafood | M - Mixed Origin Seafood



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:
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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 & marscapone	