

HARVEST *Menu*

2 Courses \$75 | 3 Courses \$95

Entrée

Oysters 3 Ways

Oyster Mignonette

Oyster Wrapped in Pancetta with Cheese Sauce

Spicy Watermelon Oyster Shot

(P,GF)

Sweet Corn Panna Cotta

with Crab cannelloni, kohlrabi salad, fried pea, corn gel, brioche

Deconstructed Fattoush

*Asparagus, fried chickpea, pita bread, scallion, bell pepper, shaved cucumber,
confit cherry tomato, mint, coral lettuce, house dressing (VG,V,DF)*

Salmon Duet

Salmon tartare, fried capers, avocado, baby coriander smoked salmon rosette, horseradish cream (P,GF)

Pulled Lamb

Braised lamb shoulder, fried parsnip, lentil, kaffir lime emulsion, dill, chili salt (GF)

Main

Beetroot Carpaccio

Charred broccoli, goat cheese, beet wedges, pear, beer soil (V)

Chicken Ballotine

Red pepper coulis, chicken waffle, mushroom cream, aubergine torte, micro green, chicken skin crisp (GF, NF)

Pan Fried Snapper

Saffron potatoes, caramelized fennel, parsley infused eschalot, bisque hollandaise (GF, P, NF)

Pork Belly

Ginger sauce, parsnip puree, heirloom tomato confit, miso cream, apple gel (GF, NF)

Beef Short rib

Pumpkin-maple puree, asparagus, baby carrot, beer-glazed onion, jus (GF, DF, NF)

(V) vegetarian, (VG) vegan, (P) pescatarian, (GF) gluten free, (NF) nut free, (DF) dairy free

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

Dessert

Chocolate Mystique

Cheesecake, chocolate brownie, spiced figs, raspberry gel, caramelized chocolate cream (NF)

Cardamom Panna Cotta

Vanilla and cardamom cream, pistachio crumble, basil oil

Sweet Nibbles

Mango mousse cake, sesame sable, bailey cremeux, chocolate powder, cilantro coulis

Australian Fine Cheese Plate

Brie, blue cheese, lavosh, mixed berry gel, infused pear, hazelnut brittle

Sides \$12 each

Gado Gado

boiled egg, tofu, shaved cucumber, bean sprout, potato, cherry tomato, carrot, broccoli, satay sauce

Brussel sprouts

pancetta crumble, pine nuts, crispy shallots, parmigiana Reggiano

Oven roasted kipfler potato

duck fat, flaky salt

Sauteed Mushroom

sea lettuce, lemon infused olive oil, peanut crumble

Parsnip Chips with chili salt

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