

HARVEST

R E S T A U R A N T

2 Courses \$80 | 3 Courses \$99

Entrée

Shrimp Bisque Soup

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

Oyster Trio

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

Lamb Medallion

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

Cauliflower Fritters

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

Bone Marrow & Steak Tartare

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

Main

Braised Lamb Shank

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

Fried Tofu Crepe

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

Sesame Crusted Salmon

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

Beef Tenderloin

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

Chicken Breast

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

Mango cream, sugar coated almond, raspberry, fruit leather

Coconut Mousse

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

Crème Brulee Tartelette

Chocolate cremeux, raspberry coulis, milk foam

Harvest Cheese Plate

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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