



LUNCH MENU

House Made Chicken Liver Pate, Seifried Rose Jelly, Gherkins, Pickled Onions, Chutney & Brioche Toast - <i>GF on request</i>	\$22
Green lip Mussels, Chilli, Lime & Coconut Sauce with Crusty Bread - <i>DF, GF</i> <i>Bread available on Request</i>	\$22
Smoked Fish & Mussel Chowder with Ciabatta Garlic Bread	\$21
Roast Pumpkin, Feta & Sage Arancini, Kasundi Relish & Greens - <i>V</i>	\$24
Crispy Chicken Salad, Slaw, Buffalo Sauce & Fried Shallots - <i>GF</i>	\$26
Winter Roast Vegie Salad with Spinach, Blue Cheese, Candied Walnuts & Balsamic Dressing - <i>GF, V</i>	\$26
Hot Smoked Salmon Fillet, Parsnip Parmesan Hash, Salad Greens & Hollandaise Sauce	\$30
Kiwi Style Bluenose Fish & Chips, Salad, Tartare & Brown Vinegar <i>Fish panfried on request</i>	\$26
Southern Fried Chicken Burger, Chilli Jam, Aioli, Slaw, Brioche Bun & Fries – <i>GF Bun Available on request</i>	\$26
Sticky Pork Burger, Buffalo Sauce, Slaw, Brioche Bun & Fries - <i>GF Bun Available on Request</i>	\$26
Harvest Kitchen Twice Cooked Pork Belly, Fried Agrias, Apple Sauce, Red Wine Jus & Waldorf Salad - <i>GF</i>	\$32
House Made Panfried Gnocchi, Redwine Venison Ragout, Rocket & Parmesan Cheese	\$29
250gm Scotch Fillet Steak, Mushroom, Bacon & Onion Gravy, Garlic Butter, Potato Rosti & Salad Greens – <i>GF ADD ON Fried Eggs - \$4.00</i>	\$34
Ploughman's Sharing Platter – Pate, Salami, Hot Smoked Salmon, Cheese, Pickled Onions, Gherkins, Sundried Tomatoes, Olives, Pesto, Harvest Hummus, Grilled Ciabatta Bread - <i>Serves 2 to 3 Sharing</i>	\$65

Sides & Light eats

Fries with Harvest Homemade Smokey Tomato Sauce	\$10
Crispy Fried Potatoes with Smoked Paprika Salt & Garlic Aioli	\$12
Apple Waldorf Side Salad	\$10
Ciabatta Garlic Bread	\$12
Harvest Hummus & Toasted Bread	\$13
Poutine Fries, Gravy, Melted Cheese & Aioli	\$16