

Harvest

Sourdough with whipped butter	6
Oysters with burnt lemon & thyme or natural	7 ea
Marinated olives	9
White anchovy, crostini, olive, parmesan crisp	7 ea
Tempura eggplant, miso, spiced capsicum	18
Bbq octopus, garden chimichurri	18
Raw fish, jalapeno, pickled eschalots, cucumber, mint	32
Charred Ballina prawns, orange vinegar, finger lime	38
Bay lobster 'fish and chips', aioli	42
Crab spaghetti, soffritto, parsley	46
Sugarloaf cabbage, candied pineapple, ginger, grain	38
Market fish, burnt butter, lemon, local greens	48
Bbq sirloin, umeboshi jus	56
Salt baked beetroot, goats curd, pine nuts, sorrel	26
Hibachi grilled zucchini, garden pesto, almonds	14
Local leaves, olive oil, harvest vinegar	13
Chips, paprika & oregano, aioli	12

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Bar Menu

Sourdough, whipped butter	6
Oysters with burnt lemon & thyme or natural	7 ea
Spiced mixed nuts	9
House made salumi, pickles	7 ea
Fried cauliflower hummus, garden herb salsa verde	18
Hibachi grilled zucchini, garden pesto, almonds	18
Local leaves, olive oil & harvest vinegar	13
Chips, paprika and oregano, confit garlic aioli	12

10% surcharge applies Sundays, 15% on public holidays, 1.5% all credit, debit & Amex cards.

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Dessert

Macadamia slice, chocolate, oat milk sorbet	18
Stone fruit, creme patissiere, meringue, almonds	18
Rice pudding, coconut, mango	18
Harvest affogato with vanilla ice cream, custard vodka, no-spresso liqueur, espresso, dark chocolate	18

Housemade digestif

1 yo nv 'tawny'	14
1,000 vines vermouth	11
Orange liqueur	12
Cherry brandy, hot or cold	13
Pistachio & macadamia liqueur	14
'No-spresso' liqueur	11

Full digestifs list available

