

Harvest  
Restaurant



Toasted Pane di Casa	4
Garlic Bread to share	9

Entrées

Swordfish Ceviche (gf, df) Caraway Spiced Pineapple, Pickled Eschallots, Chilli, Cucumber, Mint, Shallots, Yarra Valley Salmon Caviar	18
Prawn & Chicken Sesame Toast Fried Sourdough, Tom Yum Mayonnaise, Cherry Tomato & Herb Salad	12
Sticky Chinese Five Spiced Chicken (df) Gai Lan, Tomato & Mustard seed Rice	14
Seared Lamb Loin (gf) Baby Corn, Smokey Pumpkin Puree, Pearl Cous Cous Salsa, Jannei Dairy Goat's Cheese	18
Confit of Pork Belly (gf) Spiced Maple Glaze, Parsnip Puree, Roasted Onions, Cranberry Reduction	14
Warm Pearl Barley & Cavolo Nero Salad (v, df) Potato Dauphinoise, Grilled Asparagus, Confit Witlof, Pureed Cepes, Salsa Verde	15

*df= Dairy Free, gf= Gluten Free, v= Vegetarian*

*Should you have any other dietary requirements please do not hesitate to ask our friendly restaurant staff  
& we will endeavour to do our best to fulfil your requirements.*

*A 10% surcharge applies on Public Holidays*

## Mains

<b>Golden Salmon Fishcake</b>	<b>34</b>
Pickled Fennel, Bilpin Apple & Wild Rocket Salad, Dijon Mustard Aioli	
<b>Pan Seared Backstrap of Veal (gf)</b>	<b>36</b>
Creamed White Polenta, Confit of Petite Onions, Oyster Mushrooms, Port Wine Jus	
<b>Ballotine of Chicken</b>	<b>34</b>
Pistachio & Cream Cheese Stuffing, Butternut Pumpkin & Mersey Valley Cheddar Puree, Charred Baby Cos, Lyonnaise Potatoes, Pine Nut & Pecorino Pangrattato	
<b>200gm Beef Tenderloin</b>	<b>40</b>
Mushy Peas, Battered Onion Rings, Thyme Jus	
<b>Sous Vide Berkshire Pork Cutlet (gf)</b>	<b>36</b>
Cauliflower Puree, Savoy Cabbage filled with Apple & Speck, Green Peppercorn Jus	
<b>Blackened Spiced Tofu (vegan, gf)</b>	<b>28</b>
Roasted Vegetable Hash, Melange of Mushrooms, Mild Yellow Curry	

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### Sides

Bilpin Apple, Wild Rocket, Dried Cranberries, Jannei Dairy Goat's Cheese (gf)

Grilled Asparagus, Cherry Tomatoes, Kalamata Olives, Ricotta (gf)

Truffle Infused Potato Mash (gf)

Zucchini Au Gratin

Seasonal Steamed Vegetables (gf, df)

**All sides are \$9.00 each**

Dessert

<b>Crème Fraiche Pannacotta (gf)</b>	<b>14</b>
Lemon Coulis, Strawberry & Lemon Thyme Salsa	
<b>Sans Rival</b>	<b>15</b>
Vanilla Buttercream, Meringue, Cashew Nuts, Grape Terrine	
<b>Tropical Mille Feuille</b>	<b>16</b>
Puff Pastry, Mango Coulis, Coconut Mousse, Passionfruit Gel, Pineapple & Mango Relish	
<b>Dark Chocolate &amp; Orange Cremeux Tart</b>	<b>15</b>
Chocolate Soil, Candied Orange, Whipped cream, Belgian Chocolate Ice Cream	
<b>Chocolate Cookie Sundae</b>	<b>14</b>
Salted Caramel Paste, Sugared Apples & Banana, Buttermilk Ice Cream	
<b>Toffee Apple &amp; Cinnamon Cheesecake</b>	<b>15</b>
Cream Cheese, Cinnamon Sugar Crumble, A Shot of Happiness	

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