

# Jay PLATES

## LIGHT BITES

### Chermoula Chicken Nibbles | \$20

Moroccan spiced chicken nibbles, served with a mint & preserved lemon yogurt sauce

GF

Wine pairing suggestion | Seifried Riesling

### Smoked Chicken & Avocado Bagel | \$18

Toasted bagel filled with smoked chicken, creamy lemon & parsley mayo, cos lettuce & smashed avocado

Wine pairing suggestion | Seifried Sauvignon Blanc

### Rosemary Polenta Chips | \$15

Chunky polenta chips served with a spiced tomato kasundi relish

GF, DF & Vegan

Wine pairing suggestion | Seifried Pinot Gris

### Crispy Salt & Pepper Prawns | \$20

Crispy fried prawns tossed with Togarashi spice salt, served with zesty lime mayo

GF DF

Wine pairing suggestion | Seifried Gewürztraminer

### Pulled Pork & Jalapeno Croquettes | \$20

Croquettes filled with tender pulled pork, spicy jalapeños, & cheese. Served with house-made ranch sauce.

Beer pairing suggestion | Hop Federation Hazy IPA

### Bowl of Fries | \$12

Crunchy fries served with housemade tomato sauce

GF DF

ADD: Gravy & Melted Cheese | \$8

### Warm Garlic Loaf | \$15

Whole ciabatta loaf filled with garlic butter

## MAIN PLATES

### Twice Cooked Pork Belly | \$36

Our Harvest Kitchen signature dish. Succulent pork belly, twice cooked, served with crispy agrias, apple sauce, rich jus, & a fresh Waldorf salad topped with praline walnuts

GF DF

Wine pairing suggestion | Seifried Chardonnay

### Smoked Fish & Seafood Chowder | \$28

Creamy house-made mixed seafood & smoked fish chowder, served with sourdough and garlic butter

Beer pairing suggestion | Hop Federation Pilsner

### Leek & Mushroom Risotto | \$26

Creamy risotto with sautéed leeks and mushrooms, finished with crème fraîche, lemon & parsley gremolata, and shaved parmesan

GF

Wine pairing suggestion | Seifried Chardonnay

### Pearl Pastures Sirloin Steak | \$36

Grass-fed sirloin steak served with creamy mash, rich Pinot Noir and mushroom gravy, garlic butter & parsnip crisp

GF

Wine pairing suggestion | Seifried Pinot Noir

### Harissa Pumpkin Salad | \$25

Roasted harissa spiced pumpkin on quinoa, baby spinach & roasted red onion served with whipped feta, roast beets topped with seed dukkah

GF, Vegetarian, Vegan on request

Wine pairing suggestion | Seifried Rosé

### Tex Mex Bean Nachos | \$25

House-made chilli beans over corn chips with melted cheese, served with sour cream, guacamole, and jalapeños

GF, Vegetarian

Beer pairing suggestion | Hop Federation Hazy IPA

### Italian Chicken Parmigiana Sandwich | \$27

Crumbed chicken breast, crispy bacon, Napoletana sauce, and grilled cheese, sandwiched between thick-cut sourdough

Beer pairing suggestion | Hop Federation Lager

### Ploughmans Platter for 2 | \$58

A curated selection of local Little River cheese, Moutere Sausage Press salami, marinated olives, gherkins, pickled onions, chicken liver pâté, Harvest dips, and hot smoked salmon, served with an assortment of artisan breads

GF bread available on request

Extras | Gluten-free bread \$3 | add on a side of fries \$5 | Additional Ploughmans Platter bread \$6 | Extra sauces \$3