

Jay PLATES

LIGHT BITES

Mediterranean Loaded Hummus | \$20

House made hummus, topped with fresh tomato, cucumber, olives, herb oil and served with toasted pita. GF bread available on request, Vegetarian.
Wine pairing suggestion | Aotea Sauvignon Blanc

Harvest Poutine Fries | \$21

Crunchy fries, topped with Redwine jus, melted cheese and house made aioli.
GF
Hop federation Beer suggestion | Lager

Warm Garlic Ciabatta | \$15

Whole ciabatta loaf filled with garlic butter, served warm.

Chicken Liver Pâté | \$26

Chicken liver pâté paired with truffle butter, Rosé jelly and blueberry chutney. Served with toasted crostini.
GF bread available on request.
Wine pairing suggestion | Seifried Rosé

Mills Bay Mussel Croquettes | \$21

Creamy mussel croquettes, house made tartare sauce served with fresh lemon.
Wine pairing suggestions | Seifried Riesling

Bowl of Fries | \$12

Crunchy fries served with house made smokey tomato sauce.

Kumara Fries | \$15

Kumara fries with spice salt served with sour cream.

MAIN PLATES

Mussel & Smoked Fish Chowder | \$28

Creamy mussel & smoked fish chowder, served with warm ciabatta bread & butter.
Wine pairing suggestion | Seifried Pinot Gris

Harissa Eggplant | \$29

Harissa Eggplant, spiced chickpea, spinach, roast red onion, preserved lemon Labneh & seed dukkah.
DF DF (Vegan on request).
Wine pairing suggestion | Seifried Gewürztraminer

Smoked Chicken Greek Salad | \$30

Tomato, cucumber, red onion, smoked chicken and salad greens served with feta cheese, lemon dressing and toasted seeds.
GF, DF on request
Wine pairing suggestion | Seifried Chardonnay

Ploughmans Platter | \$56

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

Twice Cooked Pork Belly | \$36.

Our Harvest kitchen signature dish featuring succulent twice-cooked pork belly, paired with crispy fried Agria potatoes, apple sauce and jus. Served alongside our fennel and apple salad, topped with candied walnuts.
GF DF.
Wine pairing suggestion | Seifried Chardonnay

Harvest Bean Nachos | \$28

Smokey house made chili beans, corn chips and melted cheese served with sour cream, guacamole and jalapenos.
GF, Vegetarian.
Wine pairing suggestion | Seifried Syrah

Double Chipotle Cheeseburger | \$30

Double Pearl Veal patties, double cheese, shredded lettuce, jalapenos, kosher pickles & chipotle mayo, served with onion rings.
Add on Fries \$5
Beer pairing suggestion | Fields of Green Hazy IPA

Soba Prawn Salad | \$30

Soba noodles, prawns, carrot, daikon, edamame, chili, sesame and coriander served with a miso ginger dressing.
DF
Wine pairing suggestion | Seifried Gewürztraminer

EXTRAS

Side of salad \$12 | Gluten-free bread \$3 | Extra Pate crostini \$3 | Side of fries for burger \$5
Additional Ploughmans Platter bread \$6 | Extra sauces \$3