

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 | \$19

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 | \$21

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 creamy potato gratin, apple sauce, rich jus, & a fresh Waldorf salad topped with praline walnuts

GF

Wine pairing suggestion | Seifried Chardonnay

Smoked Fish & Seafood Chowder | \$28

Creamy house-made mixed seafood & smoked fish chowder, served with sourdough bread

Beer pairing suggestion | Hop Federation Pilsner

Mushroom & Leek 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 | \$38

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 | \$26

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 | \$26

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 | \$28

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

Beer pairing suggestion | Hop Federation Lager

Ask your Server for today's Chef's Special

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