



Summer Menu – Large Tables

House Made Dips with Toasted Artisan Bread **17**

Great for sharing

Warm Ciabatta Loaf Bread filled with Garlic Butter **15**

Enough for 2

Chicken Liver Pate with Seifried Rose Jelly, Gherkins, Pickled Onions & Toasted Crostini

(GF Bread available on Request) **28**

Creamy Smoked Fish & Mussel Chowder with Ciabatta Bread & Butter **28**

Greenshell Mussels in a Garlic, Riesling & Lemon Butter Sauce with Toasted Ciabatta (GF on request) **30**

Harissa Roast Eggplant with Chickpea, Roast Red Onion, Cucumber, Spinach Salad, Pomegranate Dressing & Preserved Lemon Labneh (Vegetarian) (vegan without labneh) **30**

Hot Smoked Salmon Niçoise Salad, Gourmet Potato, Green Beans, Olives, Tomato, Salad Greens & Soft-Boiled Egg with Lemon & Dill Mayonnaise (GF) (DF) **33**

Crunchy Karaage Chicken Burger, Crispy Fried Chicken, Asian Slaw, Soy Ginger Mayo, Sesame Brioche Bun with Fries & Harvest Tomato Sauce **30** (Karaage Tofu Burger available on request)

Twice Cooked Pork Belly, Crispy Fried Agrias, Apple Sauce, Jus & Waldorf Salad (GF) (DF) **35**

Our Harvest Restaurant Signature dish – Perfect with Seifried Chardonnay

Ploughman's Platter for 2

Little River Cheese Selection
Mouster Sausage Press Salami
Marinated Olives
Gherkins & Pickled Onions
Chicken Liver Pate
Harvest Dips
Hot Smoked Salmon
Artisan Breads

58

SIDES/EXTRAS

Fries with Harvest Smokey Tomato Sauce **12**
Kumara Fries with Spice Salt & Sour Cream **15**
Side of Slaw/Side Salad **12**
Gluten Free Bread **3**
Extra Crostini **3**
Extra Platter Bread **6**
Extra Sauces **2**

If you have a serious food allergy, please advise the team when you are ordering.

Many of our dishes are gluten free and others can be altered to suit dietary needs.