

Jay PLATES

LIGHT BITES

Panko Camembert | \$20

Crispy Panko Camembert, Roquette & Romesco sauce
GF

Wine pairing suggestion | Seifried Riesling

Toasted Sourdough with Dip & Olives | \$19

House made Dip, olive oil & balsamic, seed dukkah & toasted artisan Sourdough

Wine pairing suggestion | Aotea Sauvignon Blanc

Smoked Salmon Rosti | \$26

Potato & Herb Rosti, topped with Cold Smoked Salmon, lemon creme fraiche, capers and red onion

GF

Beer pairing suggestion | Hop Federation Hazy IPA

Crispy Salt & Pepper Prawns | \$22

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 house made tomato sauce

GF DF

ADD: House Gravy & Melted Cheese | \$8

Rosemary Polenta Chips | \$15

Served with house made relish

GF DF

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

Chipotle Chicken Burger | \$28

Grilled Chipotle Chicken breast, ranch slaw with roast corn & avocado salsa in a buttermilk bun

ADD: Side of Fries | \$6

Wine pairing suggestion | Seifried Reisling

Mushroom & Leek Risotto | \$28

Creamy Leek, Field Mushroom & Thyme Risotto with creme fraiche, herb oil and parmesan cheese

GF

Wine pairing suggestion | Seifried Pinot Noir

Harissa Pumpkin & Lentil Salad | \$26

Roasted Harissa spiced Pumpkin, Lentils Kale & roasted Red Onion served with Citrus Labneh, Beets, toasted seeds & sumac

GF, Vegetarian, Vegan on request

Wine pairing suggestion | Seifried Rosé

Gochujang Duck Noodle Salad | \$29

Korean Spiced Duck, Soba Noodles, Daikon, Carrot, Spring onion, Edamame with Coriander and Chilli Peanuts

DF

Wine pairing suggestion | Seifried Pinot gris

Grilled Sirloin Steak | \$38

Grilled Sirloin, Creamy Garlic Mash, Mushroom & Green peppercorn jus with fried parsnips

GF

Beer pairing suggestion | Hop Federation Pilsner

Ploughmans Platter for 2 | \$58

A curated selection of local Cheese, Moutere Sausage Press Salami, marinated Olives, Gherkins, pickled Onions, Chicken Liver Pâté, Harvest dips, and hot smoked Salmon, served with artisan Sourdough

GF bread available on request

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