

Day PLATES

LIGHT BITES

Panko Camembert | \$20

Crispy panko crumbed camembert, served with a romesco sauce.

(Contains Nuts) (Vegetarian)

Wine pairing suggestion | Seifried Riesling

Toasted Sourdough with Hummus & Olives | \$20

Hummus, olive oil & balsamic vinegar, served with marinated olives, seed dukkah & toasted artisan sourdough. (vegetarian)

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

Chipotle Chicken Burger | \$28

Grilled chipotle chicken breast, house slaw, avocado & roast corn salsa & ranch dressing served between a buttermilk bun.

Vegetarian black bean burger available on request

Add GF bun | \$2 - Add on fries | \$5

Beer pairing suggestion | Hop Federation Pilsner

Harissa Eggplant | \$28

Harissa roasted eggplant served with spiced chickpeas, roast red onion, cucumber, spinach & mint with roast beetroot hummus & seed dukkah.

GF, Vegan

Wine pairing suggestion | Seifried Rosé

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

Crispy Salt & Pepper Prawns | \$23

Crispy Fried Prawns tossed with togarashi spice salt, served with daikon, carrot & a zesty lime mayo.

GF DF

Wine pairing suggestion | Seifried Gewürztraminer

Duck & Orange Pâté | \$24

Harvest made duck & orange pâté with herb butter, pear & fig relish, baby gherkins & served with baguette crostini.

GF Crostini available | \$2

Wine pairing suggestion | Seifried Chardonnay

Creamy Mussel Croquettes | \$25

Mills Bay mussel croquettes with house made tartare sauce & a slice of fresh lemon.

Beer pairing suggestion | Hop Federation Hazy IPA

Bowl of Fries | \$13

Crunchy Fries served with house made tomato sauce.

GF DF

Add house gravy & melted cheese | \$8

Smoked Chicken Nicoise Salad | \$28.50

Smoked chicken and gourmet potato, served with green beans, olives, tomato, salad greens, soft-boiled egg & a lemon mayonnaise.

GF, DF

Wine pairing suggestion | Seifried Sauvignon Blanc

Mushroom, Leek & Asparagus Risotto | \$28

Field mushroom & asparagus risotto with crème fraîche, basil oil and topped with parmesan cheese.

GF

Add Smoked Chicken | \$6

Wine pairing suggestion | Seifried Riesling

Harvest Seafood Chowder | \$28

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

Beer pairing suggestion | Hop Federation Pilsner

Steak Sandwich } \$30

Grilled beef rump steak, tomato, onion, lettuce, smoked cheese, kosher pickles & aioli, served on a thick cut sourdough.

Add GF bread | \$2 - Add on fries | \$5

Beer pairing suggestion | Hop Federation Pilsner

Hot Smoked Salmon Fillet | \$34

Warm hot smoked salmon, lemon potato smash with dill & horseradish crème fraîche, served with beets & rocket.

Wine pairing suggestion | Seifried Chardonnay