FOR THE TABLE	M	V
Bread roll white or brown, butter	2.0	2.2
Cheesy garlic bread v garlic and cheese toasted focaccia	8.0	8.9
Bruschetta pb	9.1	10.1
diced tomato, basil, garlic, sourdough		
Salt and pepper squid chilli and soy dipping sauce	16.8	18.7
Thyme and beef fat roasted chats gf garlic sauce	11.9	13.2
Basket of chips pb	11.0	12.2
Garden salad pb gf	7.9	8.8

FOR THE SWEET TOOTH

ION IUF DMFFI		ЛΠ
	M	V
Fresh fruit pavlova gf whipped cream, strawberry, kiwi, passionfruit	11.0	12.2
Churros warm chocolate dipping sauce	11.0	12.2
Crème caramel orange caramel, roasted pistachio	11.0	12.2
Chocolate fudge sundae ice cream, chocolate fudge sauce, your choice of	8.2 3 topping	9.1
Banana split ice cream, whipped cream, banana, your choice of 3 toppings and cherry on top	9.4	10.4
Ice cream bowl soft serve ice cream and a choice of 2 toppings	5.0	5.6
Soft serve cone soft serve ice cream in a cone, sprinkles	3.4	3.8
Additional toppings	1.0	1.2



SMALL MEALS

Real food, just in a smaller portion - ideal for smaller appetites	M	V
Fish and chips <i>df</i> beer battered sustainable fish, tartare sauce	13.0	15.0
Schnitzel and chips df 80g panko crumbed chicken breast	13.0	15.0
Steak Dianne 100g minute steak, Dianne sauce, mashed potato, gree	13.0 en beans	15.0
Cheeseburger and chips wagyu patty, cheese, pickles, tomato sauce	13.0	15.0
Spaghetti carbonara creamy ham and cheese sauce, fresh peas, shallots	13.0	15.0
Pork and vegetable broth carrot, leek, chickpea, black cabbage and shredded po	13.0 ork	15.0

Make it a kids' meal

Add a kids' activity pack and ice cream to any small meal for just **\$1 extra!**Kids' activity packs can be purchased separately for \$2 each.



HARVEST — BISTRO —

M = Member price | V = Visitor price df = dairy free | gf = gluten free | v = vegetarian | pb = plant based

Not all ingredients are listed. Please advise staff of any allergies.

AUTUMN MENU 2024

FROM THE FARMYAR		V
Chicken supreme df gf crispy potato, snow pea leaf salad, chicken jus	25.7	28.6
Chicken schnitzel <i>df</i> 250g panko crumbed breast, chips, coleslaw, gravy	21.9	24.3
Chicken parmigiana 250g panko crumbed breast, tomato sauce, ham, mo	26.4 zzarella	29.3
Singapore noodle <i>df gf</i> pork, vermicelli, vegetables, curry sauce	20.8	23.1
Pork katsu burger crumbed pork, cabbage slaw, tonkatsu sauce	21.9	24.3
Spaghetti carbonara creamy ham and cheese sauce, fresh peas, shallots	22.8	25.3

FROM THE PASTURE

CUSTOMISE

Swap chips and salad for

mashed potato and vegetables

Swap colesiaw for garden salad

I NOM I HE I AOI ONE		
Steak Dianne	M 25.7	V 28.6
200g minute steak, Dianne sauce, mashed potato, green beans		
Rib eye on the bone 350g <i>df</i> chips and salad	41.6	46.2
200g beef eye fillet df chips and salad	39.5	43.9
Add your choice of sauce:		
Dianne, mushroom, pepper, gravy	2.2	2.4
beef jus	4.0	4.4
Crumbed lamb cutlets mashed potato, peas and fennel	36.9	41.0
Harvest double cheeseburger 2 wagyu patties, cheese, pickles, tomato, mustard, let	21.9 ttuce	24.3
Steak sandwich 100g minute steak, caramelised onion, beetroot relish tomato, cheese, aioli	21.9	24.3
Lamb Souvlaki 3 lamb skewers, grilled pita, tzatziki, pickled chilli	25.7	28.6

V

2.2

2.2

2.0

2.0

FROM	THE
S	Served v caulifloweroasted p peas roasted p
	Honeyg
	Boned o
Q	Pot roas lamb sh
	Extra ve
	Swap to and veg
	Gluten f
٤	OR
	Roast m
	vegetal caulifloweroasted proasted poptional g
MCMC	כם



MEMBER SPECIALS

stocks last

While

Monday & Tuesday	Small pork roast available for lunch and dinner	13.0
Wednesday night	Surf and Turf scotch fillet, sauteed prawns, garlic sauce, mashed potato, beans	15.0
Thursday night	250g chicken schnitzel 250g panko crumbed breast, chips, coleslaw,	16.0 gravy
Sunday lunch	Kids Eat Free Purchase a menu item valued at \$20 or more to receive 1 free kids' meal from the Small Med	

FROM THE OCEAN	M	V
Fish and chips df	24.9	27.7
beer battered sustainable fish, tartare sauce		
Fisherman's basket df	29.6	32.9
beer battered fish, salt and pepper squid, tempura pro tartare, lemon and tempura vegetables	awn skew	er,
Seafood curry	24.9	27.7
prawns, green lip mussels, white fish, curry sauce, rice		
Roast barramundi fillet	30.6	34.0
sauteed squash, caper butter, chickpeas		
Spaghetti marinara df	28.0	31.1
half shell mussels, squid, prawns, fish, eschalots, basil, pangritata, Napoli sauce		

FROM THE GARDE	IN M	V
Chopped salad gf roasted savoy cabbage, kale, bacon, cherry to mustard mayonaise	17.7	19.7
Grilled halloumi salad <i>gf v</i> beetroot, orange, baby spinach, chickpeas, me	17.7 aple dressing	19.7
Seasonal Harvest bowl gf pb roasted sweet potato, crisp kale, dried cranbe	17.7 rry, apple and qu	19.7 uinoa
Falafel burger pb wheat bun, oak lettuce, beetroot relish, chimic pickled onion	18.7 hurri, sliced tomo	20.8 ato,
Salad additions		
Salt and pepper squid	6.4	7.1
Grilled halloumi gf v	4.8	5.3
Grilled chicken df gf	6.8	7.6
Prawn skewers	7.8	8.7

PLANT BASED Falafel burger pb wheat bun, oak lettuce, beetroot relish, chimichurri, sliced tomato pickled onion Seasonal Harvest bowl of / pb 17.7 19.7

Seasonal Harvest bowl *gf | pb* **17.7** 19.7 roasted sweet potato, crisp kale, dried cranberry, apple and quinoa

Pumpkin and chickpea curry gf | pb 18.8 20.9

sweetcorn, coconut yoghurt, rice