

## STARTERS SMALL MEALS

	M	V
<b>Garlic and rosemary focaccia <i>pb</i></b> house-made olive oil and balsamic	5.4	6.0
<b>Cheesy garlic bread <i>v</i></b> garlic and cheese toasted focaccia	8.8	9.8
<b>Salt and pepper squid</b> chilli and soy dipping sauce	17.0	18.9
<b>Sweet potato chips <i>v</i></b> rosemary salt, garlic yoghurt dip	12.4	13.8
<b>Crispy fried potatoes <i>gf   v</i></b> sour cream, sweet chilli	12.3	13.7
<b>Basket of chips <i>v</i></b> aioli	11.0	12.2
<b>Garden salad <i>pb   gf</i></b>	8.2	9.1
<b>Burratina <i>v   gf   🌶️</i></b> heirloom tomato, marinated olives, Calabrese chilli	16.0	17.8
<b>Peach and tomato gazpacho <i>pb   gf</i></b> chilled, sweetcorn, avocado, basil	14.0	15.6
<b>Prawn hot pot <i>df   🌶️🌶️</i></b> grilled prawns (4), Napoli sauce, toasted sourdough	20.0	22.2

## EVERYDAY VALUE MEALS

	M	V
<b>Fish and chips <i>df</i></b> beer battered sustainable fish, tartare sauce	13.5	15.0
<b>Schnitzel and chips <i>df</i></b> 80g panko crumbed chicken breast	13.5	15.0
<b>Steak Dianne</b> 100g minute steak, Dianne sauce, mashed potato, green beans	13.5	15.0
<b>Cheeseburger and chips</b> wagyu patty, cheese, pickles, tomato sauce	13.5	15.0
<b>Linguine boscaiola</b> creamy ham and cheese sauce, mushrooms, shallots	13.5	15.0
<b>Slow cooked beef short rib <i>gf</i></b> broccolini, roast tomato, creamy polenta, and red wine jus	13.5	15.0

**KIDS BIRTHDAY PARTIES**

T&C'S APPLY  
To book, contact our events team on 4625 0000 or visit our website.

FROM  
**\$30**  
PER PERSON

## KIDS MEALS

	M	V
<b>Fish and chips <i>df</i></b> beer battered sustainable fish, tartare sauce	13.5	15.0
<b>Schnitzel and chips <i>df</i></b> 80g panko crumbed chicken breast	13.5	15.0
<b>Steak Dianne</b> 100g minute steak, Dianne sauce, mashed potato, green beans	13.5	15.0
<b>Cheeseburger and chips</b> wagyu patty, cheese, pickles, tomato sauce	13.5	15.0
<b>Linguine boscaiola</b> creamy ham and cheese sauce, mushrooms, shallots	13.5	15.0

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

## FOR THE SWEET TOOTH

	M	V
<b>Fresh fruit pavlova <i>gf</i></b> whipped cream, strawberry, kiwi, passionfruit	11.4	12.7
<b>Churros</b> warm chocolate dipping sauce	11.4	12.7
<b>Raspberry and chocolate mousse <i>gf</i></b> raspberry jelly, dark chocolate mousse	11.4	12.7
<b>Chocolate fudge sundae</b> ice cream, chocolate fudge sauce, your choice of 3 toppings	8.6	9.6
<b>Banana split</b> ice cream, whipped cream, banana, your choice of 3 toppings and cherry on top	9.7	10.8
<b>Ice cream bowl</b> soft serve ice cream and a choice of 2 toppings	5.2	5.8
<b>Soft serve cone</b> soft serve ice cream in a cone, sprinkles	3.0	3.0
<b>Additional toppings</b>	1.1	1.2



# HARVEST

— BISTRO —

M = Member price | V = Visitor price

df = dairy free | gf = gluten free | v = vegetarian | pb = plant based |

🌶️ = spice level

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

## FROM THE FARMYARD

	M	V
<b>Portuguese chicken</b> <i>df   gf</i>	26.0	28.9
Maryland, lentil tabouleh, spiced mayo		
<b>Chicken schnitzel</b> <i>df</i>	22.7	25.2
250g panko crumbed breast, chips, coleslaw, gravy		
<b>Chicken parmigiana</b>	27.4	30.4
250g panko crumbed breast, tomato sauce, ham, mozzarella		
<b>Singapore noodles</b> <i>df</i>	21.6	24.0
wok fired vermicelli with pork, vegetables, curry sauce		
<b>Pork belly burger</b> <i>df</i>	22.0	24.3
pork belly, char sui sauce, sesame, rocket, cucumber		
<b>Linguine boscaiola</b>	23.0	25.6
creamy ham and cheese sauce, mushrooms, shallots		

## FROM THE PASTURE

	M	V
<b>Steak Dianne</b>	26.6	29.6
200g minute steak, Dianne sauce, mashed potato, green beans		
<b>Rib eye on the bone 350g</b> <i>df</i>	43.5	48.3
chips and salad		
<b>250g MB2 pinnacle sirloin</b> <i>df</i>	33.0	36.7
chips and salad		
<b>200g beef eye fillet</b> <i>df</i>	41.3	45.9
chips and salad		
<b>Add:</b>		
Gravy <i>df</i> , Dianne, mushroom, pepper,	2.3	2.5
<b>3 prawns &amp; garlic cream sauce</b>	9.0	10.0

<b>Slow cooked beef shortrib</b> <i>gf</i>	35.3	39.2
broccolini, roast tomato, creamy polenta, and red wine jus		
<b>Crumbed lamb cutlets</b>	36.9	41.0
mashed potato, peas, fennel		
<b>Harvest double cheeseburger</b>	21.9	24.3
2 wagyu patties, cheese, pickles, tomato, mustard, lettuce		
<b>Steak sandwich</b>	24.0	26.7
200g minute steak, provolone, chimichurri, caramelised onion, tomato, cheese, aioli		
<b>Lamb Souvlaki</b>	28.0	31.1
3 x lamb skewers, hummus, fattoush salad, tzatziki		

## MEMBER SPECIALS

While stocks last

<b>Monday &amp; Tuesday</b>	<b>Small pork roast</b>	13.0
	available for lunch and dinner	
<b>Wednesday night</b>	<b>Surf and Turf</b>	15.0
	scotch fillet, sauteed prawns, garlic sauce, mashed potato, beans	
<b>Thursday night</b>	<b>250g chicken schnitzel</b>	16.0
	250g panko crumbed breast, chips, coleslaw, gravy	
<b>Sunday lunch</b>	<b>Kids Eat Free</b>	
	Purchase a menu item valued at \$20 or more to receive 1 free kids' meal from the Small Meals. Kids Eat Free not available on special event days.	

## FROM THE CARVERY

# ROASTS

### Served with all the trimmings

cauliflower cheese  
roasted potato  
peas  
roasted pumpkin

		M	V
<b>Honey glazed ham</b>	SMALL	16.9	18.8
	LARGE	22.3	24.8
<b>Boned and rolled leg of pork</b>	SMALL	16.9	18.8
	LARGE	22.3	24.8
<b>Pot roasted lamb shoulder</b>	SMALL	17.9	19.9
	LARGE	23.0	25.6
<b>Extra vegetable (each)</b>		1.0	1.1
<b>Swap to mashed potato and vegetables</b>		2.0	2.2

### OR

**Roast meat roll** 12.3 13.7  
your choice of meat with gravy in a fresh roll

**Vegetable roast** *v* SMALL 13.7 15.2  
cauliflower cheese, roasted potato, peas, roasted pumpkin, optional gravy  
LARGE 16.4 18.2

## CUSTOMISE

	M	V
<b>Swap chips and salad for mashed potato and vegetables</b>	2.0	2.2
<b>Swap coleslaw for garden salad</b>	2.0	2.2

## FROM THE OCEAN

	M	V
<b>Fish and chips</b> <i>df</i>	24.9	27.7
beer battered sustainable fish, tartare sauce		
<b>Fisherman's basket</b>	30.7	34.1
beer battered fish, salt and pepper squid, tempura prawn skewer, tartare sauce, lemon, tempura vegetables		
<b>Atlantic salmon fillet</b>	32.5	36.1
warm cous cous medley, dill aioli		
<b>Sauteed prawn linguine</b> <i>df</i>   🌶️🌶️	28.0	31.1
sauteed prawns, eschallot, zucchini, Napoli, chilli thread		

## FROM THE GARDEN

	M	V
<b>Caesar salad</b>	18.5	20.6
truffle pecorino, pancetta, boiled egg, pangritata		
<b>Grilled halloumi salad</b> <i>gf   v</i>	18.0	20.0
beetroot, orange, baby spinach, chickpeas, maple dressing		
<b>Pork belly noodle salad</b>	19.7	21.9
pork belly, soba noodle, sprouts, fried onion, capsicum, radish, sugar snap peas		
<b>Seasonal Harvest bowl</b> <i>gf   pb</i>	18.0	20.0
papaya, butter beans, rocket, grape tomato, alfalfa and baby turnip		
<b>Salad additions</b>		
<b>Salt and pepper squid</b>	6.7	7.4
<b>Grilled halloumi</b> <i>gf   v</i>	5.0	5.5
<b>Grilled chicken</b> <i>df   gf</i>	7.0	7.8
<b>Battered prawn skewers</b> <i>df</i>	8.1	9.0

## PLANT BASED

	M	V
<b>Sweet potato chips</b> <i>pb</i>	12.4	13.8
rosemary salt, coconut yoghurt		
<b>Cauliflower steak</b> <i>gf   pb</i>	19.4	21.6
cauliflower, black garlic puree, charred broccolini, orange salad		
<b>Seasonal Harvest bowl</b> <i>gf   pb</i>	18.0	20.0
papaya, butter beans, rocket, grape tomato, alfalfa and baby turnip		
<b>Chickpea curry</b> <i>gf   pb</i>	19.5	21.7
panang sauce, potato, capsicum, chick pea, coconut yoghurt, rice		
<b>Plant based Singapore noodles</b> <i>pb</i>	20.0	22.2
wok fired vermicelli with vegetables and curry sauce		
<b>Peach and tomato gazpacho</b> <i>pb   gf</i>	14.0	15.6