

STARTERS & SIDES

	M	V
Bread rolls <i>v</i>	4.0	4.4
fresh baked rolls, butter		
Cheesy garlic bread <i>v</i>	8.8	9.8
garlic and cheese toasted focaccia		
Salt and lemon pepper squid	17.0	18.9
citrus and chilli mayonnaise, lime		
Sweet potato chips <i>v</i>	12.4	13.8
rosemary salt, aioli		
Potato wedges <i>v gf</i>	12.3	13.7
sour cream, sweet chilli		
Pea and ham soup <i>gf</i>	11.0	12.2
ham, peas, crispy pancetta		
Basket of chips <i>v</i>	11.0	12.2
aioli		
Garden salad <i>pb gf</i>	8.2	9.1
Wild mushroom arancini (4) <i>v gf</i>	16.0	17.8
truffle aioli, smoked sea salt		
Prawn hot pot <i>df</i> 🌶️	20.0	22.2
grilled prawns (4), Napoli sauce, toasted sourdough		

EVERYDAY VALUE MEALS

	M	V
Fish and chips <i>df</i>	13.5	15.0
beer battered sustainable fish, tartare sauce		
Schnitzel and chips <i>df</i>	13.5	15.0
80g panko crumbed chicken breast		
Linguine Napoli	13.5	15.0
house made Napoli sauce, parmesan		
Steak Diane	13.5	15.0
100g minute steak, Diane sauce, mashed potato, green beans		
Cheeseburger and chips	13.5	15.0
Wagyu patty, cheese, pickles, tomato sauce		
Linguine boscaiola	13.5	15.0
creamy ham and cheese sauce, mushrooms, shallots		
Slow cooked beef short rib <i>gf</i>	13.5	15.0
roasted root vegetable, mashed potato, jus		

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
Fish and chips <i>df</i>	13.5	15.0
beer battered sustainable fish, tartare sauce		
Schnitzel and chips <i>df</i>	13.5	15.0
80g panko crumbed chicken breast		
Linguine Napoli	13.5	15.0
house made Napoli sauce, parmesan		
Steak Diane	13.5	15.0
100g minute steak, Diane sauce, mashed potato, green beans		
Cheeseburger and chips	13.5	15.0
Wagyu patty, cheese, pickles, tomato sauce		
Linguine boscaiola	13.5	15.0
creamy ham and cheese sauce, mushrooms, shallots		

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
Fresh fruit pavlova <i>gf</i>	11.5	12.8
whipped cream, seasonal fruit		
Churros	12.5	13.9
warm chocolate dipping sauce		
Sticky date and walnut pudding	12.5	13.9
warm sticky date, butterscotch sauce, vanilla bean ice cream		
Chocolate fudge sundae	8.6	9.6
ice cream, choc fudge sauce, choice of toppings (3)		
Banana split	9.7	10.8
ice cream, whipped cream, banana, choice of toppings (3), cherry on top		
Ice cream bowl	5.2	5.8
soft serve ice cream and a choice of toppings (2)		
Soft serve cone	3.0	3.0
soft serve ice cream in a cone, sprinkles		
Additional toppings	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
Confit duck <i>gf</i>	29.0	32.2
duck maryland, english spinach, parsnip puree, dutch carrot, duck jus		
Chicken saltimbocca	26.7	29.7
mashed potato, green beans, pancetta, mushroom, cream sauce		
Chicken schnitzel <i>df</i>	22.7	25.2
250g panko crumbed breast, chips, coleslaw, gravy		
Chicken parmigiana	27.4	30.4
250g panko crumbed breast, tomato sauce, ham, mozzarella		
Nasi goreng <i>df</i>	23.0	25.6
spiced pilaf rice, marinated chicken, cucumber, tomato, fried egg, chilli		
Pork loin schnitzel	24.3	27.0
200g crumbed pork, mashed potato, mustard greens, lemon		
Linguine boscaiola	23.0	25.6
creamy ham and cheese sauce, mushrooms, shallots		

FROM THE PASTURE

	M	V
Steak Diane	26.6	29.6
200g minute steak, Diane sauce, mashed potato, green beans		
Rib eye on the bone 400g <i>df</i>	47.0	52.2
chips, salad		
250g MB2 sirloin <i>df</i>	34.0	37.8
chips, salad		
200g fillet mignon <i>df</i>	43.5	48.3
mashed potato, green beans		
Add:		
mushroom, pepper, Diane, gravy <i>df</i>	2.7	3.0
prawns (3) & garlic sauce	9.0	10.0
Slow cooked beef short rib <i>gf</i>	35.3	39.2
roasted root vegetable, mashed potato, jus		
Lamb shank madras	32.0	35.6
mint raita, pappadum, kachumber salad, rice		
Harvest double cheeseburger	23.0	25.6
Wagyu patties (2), cheese, pickles, tomato, mustard, lettuce		
Steak sandwich	24.0	26.7
onion, beetroot, red Chimichurri, swiss cheese, tomato, aioli		
Lamb souvlaki	28.0	31.1
lamb skewers (3), hummus, fattoush salad, tzatziki		

MEMBER SPECIALS

Monday & Tuesday	Small pork roast	13.0
	available for lunch and dinner	
Wednesday night	Surf and turf	15.0
	scotch fillet, sauteed prawns, garlic sauce, mashed potato, beans	
Thursday night	250g chicken schnitzel	16.0
	250g panko crumbed breast, chips, coleslaw, gravy	
Sunday lunch	Kids Eat Free	
	Purchase a menu item valued at \$20 or more to receive 1 free kids' meal from the Kids 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
	Honey glazed ham	SMALL	16.9	18.8
		LARGE	22.3	24.8
	Boned and rolled leg of pork	SMALL	16.9	18.8
		LARGE	22.3	24.8
	Pot roasted lamb shoulder	SMALL	17.9	19.9
		LARGE	23.0	25.6
	Extra vegetable (each)		1.5	1.7
	Swap to mashed potato and vegetables		3.0	3.3
OR				
Roast meat roll		12.3	13.7	
	your choice of meat with gravy in a fresh roll			
Vegetable roast <i>v</i>	SMALL	13.7	15.2	
	LARGE	16.4	18.2	

CUSTOMISE

Swap chips and salad for mashed potato and vegetables	M	V
	3.0	3.3
Swap coleslaw for garden salad	M	V
	3.0	3.3

FROM THE OCEAN

	M	V
Fish and chips <i>df</i>	24.9	27.7
beer battered sustainable fish, tartare sauce		
Crumbed barramundi burger	21.7	24.1
steamed bun, lettuce, pickles, tomato, chunky herb mayo		
Atlantic salmon fillet <i>df gf</i>	32.5	36.1
infused truffle mashed potato, sauce vierge, green beans, lemon		
Monkfish puttanesca <i>df</i>	28.0	31.1
olive, capers, peppers, Napoli sauce, linguine		

FROM THE GARDEN

	M	V
Caesar salad	20.0	22.2
truffle pecorino, pancetta, boiled egg, pangritata		
Grilled halloumi salad <i>v</i>	20.0	22.2
pickled mandarin, rocket, cucumber, eschalot, fresh herb		
Citrus winter salad	19.0	21.1
pecans, goats cheese, citrus, kale, cinnamon apple, butternut squash		
Seasonal harvest bowl <i>pb</i>	19.0	21.1
barley, eschalot, bell peppers, curly parsley, poached pear		
Add		
Salt and pepper squid	6.7	7.4
Grilled halloumi <i>gf v</i>	6.0	6.7
Grilled chicken <i>df gf</i>	7.0	7.8

PLANT BASED

	M	V
Roasted root vegetables <i>pb gf</i>	16.5	18.3
hummus, dukkah, coconut yoghurt		
Seasonal harvest bowl <i>pb</i>	19.0	21.1
barley, eschalot, bell peppers, curly parsley, poached pear		
Panang curry <i>pb df v gf</i>	19.5	21.7
vegetable medley, rice, pappadum		
Sweet potato chips <i>pb</i>	12.4	13.8
rosemary salt and coconut yoghurt		