

lunch

BITES

warm alto olives 8
woodfired sourdough
wattleseed butter 2.5 ea
smoked macadamias 9
oysters, kelp oil and pandanus vinegar 4.5 ea
salumi charcuterie board with sourdough 18
fried chat potatoes, eschallot aioli 8

VEGETABLES

roast baby carrots, yogurt, native dukkah 12
baked sweet potato, macadamia cheese,
davidson's plum 14
roasted and pickled beetroot, caramelised
buttermilk, wattleseed balsamic 14
zucchini – roasted, tempura battered
and charred, sunflower seeds 11
green beans, black cabbage, lemon myrtle,
quandong, walnut vinaigrette 13
autumn leaves, coastal tea tree vinaigrette,
sprouted grains 11
braised sugarloaf cabbage, pandanus vinegar
shaved parmesan 12

ENTRÉE

pickled white anchovy, bottarga,
charred cos 14
ballina prawns, pickled seaweed, dooja lime,
kelp butter 22
grilled octopus, fermented capsicum,
pickled sea purslane 20
roast bone marrow, davidson's plum,
horseradish 21
pressed lamb, harissa, salted cucumber 17

MAIN

handmade reginette, sautéed sea succulents,
warrigal greens, charred kelp, finger lime 28
roast celeriac, cumin eucalyptus, ricotta gnudi,
fermented grains 27
local fish, nimbin valley brown rice, house
fermented fish sauce, cashew purée 34
pork neck, potato, pickled raddichio,
wild guava 33
grilled kangaroo, sweet potato,
davidson's plum ketchup 32

SHARED

12 hour slow cooked lamb shoulder,
daisy's mint sauce 78
byron creek farm organic half chicken,
bread sauce 64

Harvest

dinner

alto olives 8

woodfired sourdough, wattleseed butter 2.5 pp

raw oysters, kelp oil, pandanus vinegar 4.5 each

ENTREE

cucumber, macadamia, lemon myrtle, fingerlime 15

smoked beetroot, quark, buckwheat, bitter greens 18

ballina bug, dorrigo pepper, fingerlime, charred kelp 22

lamb tartare, cumin eucalyptus, neptune's pearls sourdough 22

MAIN

zucchini, ricotta, sprouts, coastal succulents 29

local fish, cashew, nimbin valley rice, sea purslane, fish sauce 38

byron creek farm chicken, corn, wattleseed, macadamia, kohlrabi 38

kangaroo, beetroot, davidson's plum, native ginger shoot 36

lamb shoulder, syrian nut rice, baby carrots, yoghurt, native dukkah (for 2) 86

coopers shoot tomatoes, quark, nectarine, pandanus 10

sugarloaf cabbage, charred kelp vinegar, parmesan 10

garden leaves, davidson's plum, sesame 10

The logo for Harvest is written in a black, cursive, handwritten style. The word "Harvest" is written in a fluid, connected script. A thin, horizontal line is drawn above the letters, starting from the left and ending under the 't', giving it a signature-like appearance.

CHEF'S TASTING MENU

-autumn-

pumpkin & wattleseed custard, pickled raddichio, pepita seeds
2016 unico zero 'slate farm' fiano, clare valley, s.a.

ballina prawn, dorrigio pepper, fingerlime, charred kelp
2015 rob hall chardonnay, yarra valley, vic.

whole quail, celeriac, strawberry gum
2016 brash higgins 'zbo' zibibbo, riverland, s.a.

kangaroo loin, kipfler potato, pickled onion, brush cherry
2016 allies 'assemblage' pinot noir, mornington peninsula, vic.

pear & coastal tea tree sorbet, macadamia shortbread
2012 xanadu 'cane cut' viognier, margaret river, w.a..

85 per person / 135 with paired wines

surcharge applies: 10% Sunday and 15% Public Holidays

Harvest

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WILD HARVEST WEDNESDAYS

5 April 2017

-sample menu-

dorrigo pepper damper

roasted jackfruit seeds / pumpkin and wattleseed custard

nv stefano lubiana brut, granton, tas.

spanish mackerel / brandade / pickled sea purslane / warrigal greens

2016 unico zelo 'slate farm' fiano, clare valley, s.a.

brisket / brazilian cherry / pine mushrooms / native grape shoot

2016 amato vino 'rosso' nero d'avola, tinta berocca, negroamaro, riverland, s.a.

chocolate / wattleseed ice cream / 10 year aged zig zag wattle syrup

turkey flat pedro ximenez, barossa valley, s.a.

tasting menu 70

+ alcoholic beverage 45

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