

lunch.

BITES

warm alto olives 8

woodfired sourdough,
freshly churned butter 2.5 ea.

smoked macadamias 9

oysters, kelp oil & pandanus vinegar 4.5 ea.

salumi charcuterie, sourdough 19

fried chat potatoes,
spiced tomato & tarragon 9

fish rillette, sourdough, capers,
pickles 19

pulled lamb, cos lettuce,
lime & peppercorn dressing 15

VEGETABLES

wild greens salad,
coastal tea tree vinaigrette 12

cooper's shoot tomato, buttermilk,
candied olive, pandanus 13

cos lettuce, egg, chive 13

eggplant, pete's soy 13

braised sugarloaf cabbage,
shaved parmesan 13

STARTERS

kingfish ceviche, fingerlime, chilli 22

steamed mussels, fermented capsicum,
kohlraabi 21

ballina prawns, lemon aspen,
kipfler potato 29

beetroot, radish, cultured cream,
seaweed vinaigrette 19

MAIN

roast pumpkin, yoghurt, native spiced
macadamia 28

local fish, tomato, cucumber, wakame,
fermented fish sauce 35

grilled pork neck, davidson's plum,
sweetcorn, parmesan 34

kangaroo loin, sweet potato, radicchio,
carrot leaf green sauce 33

SHARED

slow cooked dorper lamb shoulder,
caramelised onion puree 79

byron creek farm organic half chicken,
tarragon oil 65



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10% surcharge applies sundays.
15% public holidays
1.5% all credit cards

dinner

SNACKS

woodfired sourdough,
caramelised butter 2.5 ea.

crudites, yoghurt, rye 9

pickles & cream 9

oysters, kelp oil, pandanus vinegar 4.5 ea.

GARDEN

cos lettuce, apple, caraway, horseradish 18

beetroot, radish, cultured cream,
seaweed vinaigrette 19

cucumber, yoghurt, chive,
quandong, pancetta 24

baby turnip, oyster mushroom, braised
fennel 26

roast sweet potato, pickled onion, mustard 24

SEA

kingfish ceviche, fingerlime, chilli 23

jaboticaba cured mahi mahi, dragon fruit 23

cuttlefish, cauliflower, fish sauce butter 32

LAND

kangaroo tartare, picone capers, fingerlime,
macadamia, pandanus vinaigrette 25

byron bay pork jowl, beer & mustard,
davidson's plum 34

dorper lamb belly, fermented onion,
sheep's yoghurt 36

SHARED

local fish for two, native spiced broth,
fennel, coastal succulents 78

byron creek farm beef short rib,
bone marrow, beer pickled onion 95

chef's tasting menu 95 + wine pairing 55

Harvest

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CHEF'S TASTING MENU

cos lettuce, apple, caraway, horesradish

2017 jilly wine co. petit manseng, new england / clunes, nsw.

kingfish ceviche, fingerlime, chilli

2017 ravensworth riesling, murrumbateman, nsw.

cucumber, yoghurt, chive, quandong, pancetta

wood fired sourdough, caramelised butter

2017 la petite mort pinot noir, sangiovese rosé, granite belt, qld.

cuttlefish, cauliflower, fish sauce butter

2017 ochota barrels 'slint' chardonnay, adelaide hills, s.a.

dorper lamb belly, fermented onion, sheep's yoghurt

2010 tarrington vineyards pinot noir, henty, vic.

fig leaf & buttermilk ice cream, jaboticaba, blueberry

2016 soumah brachetto 'tranquillo', yarra valley, vic.

95 per person + 55 wine pairing



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dessert 16

fig leaf & buttermilk ice cream, jaboticaba, blueberry
bunya nut, macadamia, caramel & kelp mousse
dark chocolate & tarragon, davidson's plum granita

cheese

'cheeses loves you' artisan cheeses, allard's dairy, burringbar
10 per serve with seeded crisp

'little aud'

'velvet chaussette'

'bluey'

Harvest

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WILD HARVEST

- sample menu -

potato bread, strawberry gum butter

adelaide hills distillery rosé vermouth, adelaide hills, s.a.

peach, tomato, peach leaf ricotta

2017 ephemera negroamaro, heathcote, vic.

moreton bay bug, pancetta & plum

2017 la petite mort pinot noir, sangiovese rosé, granite belt, qld.

kangaroo loin, fermented onion, crème fraîche, warrigal greens

2016 tom shobbrook 'sammion' semillon, barossa valley, s.a.

bunya nut, chocolate, coffee fruit wine

maidenii sweet vermouth, harcourt, vic.

tasting menu 70

+ alcoholic beverage 45



1.5% surcharge on all credit cards