

breakfast

8 am until 10.30am

harvest bakery fruit and nut toast, honey and blueberry 12

harvest granola, organic milk, yoghurt, berries 14

corella pear crumble, harvest honey, sheep's yoghurt

smoked salmon, poached egg, cucumber, radish and horseradish 22

toasted rye bread, coopers shoot heirloom tomatoes, avocado, basil, olive oil 19

harvest bakery croissant, grilled leg ham, smoked cheddar, grain mustard 17

omelette of goats curd, zucchini, mint, fermented capsicum 23

byron bay pork belly, scrambled egg, santi's kimchi

eggs any style, slow roasted vine tomatoes, field mushrooms, byron bay bacon,
toasted harvest sourdough 20

woodfired sourdough 2

egg any style 3

byron bay bacon 6

vine-ripened tomato 4

field mushroom 6

toasted sourdough, vegemite parfait 9



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10% surcharge applies on sundays 15% on public holidays

lunch

BITES

warm alto olives 9

woodfired sourdough,
freshly churned butter 2.5 ea.

duck creek farm smoked macadamias 11

oysters, kelp oil & pandanus vinegar 4.5 ea.

salumi charcuterie, sourdough 21

fried chat potatoes,
spiced tomato & tarragon 9

fish rillette, sourdough, capers,
pickles 21

pulled lamb, cos lettuce,
lime & peppercorn dressing 16

VEGETABLES

wild greens salad,
coastal tea tree vinaigrette 12

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

cos lettuce, egg, chive 14

boon luck farm, snow peas, sprouts,
nasturtium, milk curd 16

grilled asparagus, poached egg, parmesan,
buttermilk 21

STARTERS

kingfish ceviche, fingerlime, chilli 23

local fish sashimi, apple & caper vinaigrette,
redearth farm radish 25

ballina prawns, lemon aspen,
kipfler potato 29

beetroot, radish, cultured cream,
seaweed vinaigrette 19

MAIN

roast broccoli, smoked corn, parmesan
sprouts 28

local fish, coopers shoot tomatoes, zucchini,
wakame, fermented fish sauce 39

organic fox farm chicken, warrigal greens,
young leeks 42

kangaroo loin, sweet potato, radicchio,
carrot leaf green sauce 34

SHARED

slow cooked dorper lamb shoulder,
caramelised onion puree 82

byron bay pork saddle for two,
peas & mint 85

Harvest

#harvestnewrybar | harvestnewrybar.com.au
10% surcharge applies sundays.
15% public holidays
1.5% all credit cards

dinner

WILD HARVEST

wild harvest is inspired by our forager and chef and what they are able to get from the land, local farms, and from the sea at this time. the menu runs for one week only and is an expression of this region in this moment.

13 - 19 february 2019

oyster, native limes

2018 brave new wine 'glitter us' petillant naturel, vermentino, chardonnay, sauvignon blanc, riesling, great southern, w.a.

tomato & avocado, pickled mussels, chilli vinaigrette, seaweeds

2017 eastern peake 'pinot taché' pinot noir, ballarat, vic.

smoked beetroot, fig, harvest honey, charred kelp, goats cheese

2018 ephemera negroamaro, heathcote, vic.

~~ kangaroo tartare, neptunes pearls, fingerlime, radish ~~

2018 jilly wine co. 'miami white' sauvignon blanc, new england / clunes, nsw.

barramundi curry, fermented wild rice, pete's pickles

2017 unico zelo 'slate' fiano, adelaide hills, s.a.

~~ smoked prosciutto cream, watermelon granita ~~

2017 inkwell 'dub style' sparkling viognier, tatachila, s.a.

chocolate mousse, cherries, coffee fruit wine, plum

nv adelaide hills distillery rosso vermouth, adelaide hills, s.a.

5 courses 85

~~ 7 courses 105 ~~

+ alcoholic beverage 50 / 65

non alcoholic beverage 25 / 35

Harvest

1.5% surcharge applies to all credit cards

a la carte

WILD HARVEST

oyster, native limes 12

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tomato & avocado, pickled mussels, chilli vinaigrette, seaweeds 24

smoked beetroot, fig, harvest honey, charred kelp, goats cheese 26

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local pumpkin & squash, parmesan, pumpkin seeds, coastal tea tree 29

barramundi curry, fermented wild rice, pete's pickles 39

charred kangaroo loin, seaweed, radish, broccoli, bok choy 39

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salad of zucchini & mint, coastal tea tree vinaigrette 9

charred carrots, kelp & miso, coriander seeds 12

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smoked prosciutto cream, watermelon granita 16

chocolate mousse, cherries, coffee fruit wine, plum 16

**it is our pleasure to cater to all dietaries and aversions.
please let your server know and the chefs will be happy to accommodate.*

Harvest

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