

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 19

fried chat potatoes, eschallot aioli 9

VEGETABLES

cos lettuce, wakame, kelp, sesame 13

baked sweet potato, macadamia cheese,
davidson's plum 15

ox heart tomato, caramelised buttermilk,
pomelo, pandanus, mountain pepper berry 15

zucchini – roasted, tempura battered
and charred, sunflower seeds 12

green beans, black cabbage, lemon myrtle,
quandong, walnut vinaigrette 14

spring leaves, coastal tea tree vinaigrette,
sprouted grains 12

braised sugarloaf cabbage, charred kelp
vinegar, shaved parmesan 13

ENTRÉE

kingfish ceviche, macadamia, round lime,
whitlof 22

grilled octopus, fermented capsicum, bottarga,
kohlrabi 21

smoked beetroot, mulberry, walnut,
kangaroo floss 20

lamb empanadas, davidson's plum, radish 19

MAIN

handmade reginette, sautéed sea succulents,
warrigal greens, charred kelp, finger lime 29

roast carrot, fermented grains, celeriac,
radicchio 28

local fish, nimbin valley brown rice, house
fermented fish sauce, cashew purée 35

pork neck, charred kelp, potato, muntries,
choko 34

grilled kangaroo, sweet potato, native dukkah,
davidson's plum ketchup 33

SHARED

12 hour slow cooked lamb shoulder,
daisy's mint sauce 79

byron creek farm organic half chicken,
bread sauce 65

Harvest

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10% surcharge applies sundays.
15% public holidays

dinner

alto olives 8

woodfired sourdough, wattleseed butter 2.5 pp

raw oysters, kelp oil, pandanus vinegar 4.5 each

ENTREE

pumpkin & wattleseed custard, pickled raddichio, pumpkin seeds 16

ox heart tomatoes, clam butter, sea lettuce 20

kingfish ceviche, macadamia, pickled palm heart, lemon aspen 22

paperbark smoked beetroot, kangaroo floss, walnut, mulberry 23

whole quail, celeriac, strawberry gum 25

MAIN

roast cauliflower, ricotta gnudi, kohlrabi, sprouts 30

local fish, jerusalem artichoke, pickled kelp stem, turnip 39

braised brisket, carrots, charred kelp, horseradish 37

kangaroo loin, nimbin valley rice, wattleseed, quandong, caramelised pumpkin 36

dorper lamb cutlet, fermented grains, carrots, peppermint gum 39

chat potatoes, shallot aioli 9

sugarloaf cabbage, charred kelp vinegar, parmesan 13

spring leaves, coastal tea tree vinaigrette 12

Harvest

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| .5% surcharge on all credit cards
10 % surcharge applies on sunday and 15% public holiday

CHEF'S TASTING MENU

-spring-

paperbark smoked beetroot, kangaroo floss, walnut, mulberry
pennyweight 'constance' fino, beechworth, vic.

whole quail, celeriac, strawberry gum
*2017 jilly wine co. 'the lone ranger' gewurtztraminer,
new england / clunes, nsw*

local fish, jerusalem artichoke, pickled kelp stem, turnip
2015 rob hall chardonnay, yarra valley, vic.

kangaroo loin, nimbin valley rice, wattleseed, quandong,
caramelised onion
2016 ochota barrels 'texture like sun' field blend, basket range, s.a.

bergamot parfait, sourdough & wattleseed ice cream, pecan & kelp
2015 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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