

HARVEST

RESTAURANT

RUSTICALLY WHOLESOME

V = Vegetarian Friendly

THE FEAST

Parmigiano-Reggiano & Herb-Crusted Rack of Lamb 750g (to share between 2-3 persons) / 1.5kg (to share between 4-6 persons) Free range Australian lamb, served with roasted garlic, baby carrots, shallots, baby potatoes & demi-glace	3,500/6,500.-
Wagyu Tomahawk (1.3kg) w/o or w Truffle Australian MB 4/5, served with roasted garlic, baby carrots, shallots, baby potatoes & demi-glace	5,200/5,700.-

CHEESE & COLD CUTS

3 Cheeses & 2 Cold Cuts Board A selection of cheeses and cold cuts of the day, accompanied with: Rye cracker, grapes, mix nuts, marinated vegetables, pickles, olives & dried fruits	1,290.-
5 Cheeses Board A selection of cheeses, accompanied with: Rye cracker, grapes, mix nuts, marinated vegetables, pickles, olives & dried fruits	1,500.-

MUSSELS

(approximately 500g. per portion)

PICK A SAUCE <ul style="list-style-type: none"> • Zesty White Wine - shallot, garlic, capers, cilantro, parsley, lemon zest • Creamy Garlic - cream, roasted garlic, onion, parsley, thyme • Spicy Tomato (Pick Heat Level: 1, 2, 3) - cherry tomatoes, garlic, onion, basil, dried chili 	890.-
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STARTER

Truffle Mushroom Soup V Champignon mushroom, cream, shaved fresh truffle	390.-	Butter-Seared Scallops with Celeriac & Cauliflower Purée With deep-fried shallot rings, seared cherry tomatoes, roasted cauliflower florets, red mustard leaves, seaweed crumbs	750.-
Garden of Tomatoes V Fresh fancy tomatoes, torched cherry on vine tomatoes, & herb-poached beef tomato, with mustard tarragon vinaigrette dressing & chunks of fresh burrata	680.-	Charcoal-Grilled Octopus with Risotto Australian octopus marinated with smoked oil served with squid ink risotto, roasted fennel, garlic chips, potato, carrot leaves & cayenne	790.-
Shaved Fresh Brussels Sprouts with Aroma Pear V Toasted almonds, pomegranate, watercress, pecorino, mature cheddar, maple cherry vinegar dressing	580.-	Crispy & Tender Pork Belly Creamy cannellini purée, raw purple kale, chives, drizzled with maple horseradish soy sauce & herbaceous chili oil	670.-
Figs & Baby Kale Salad V Torched fresh figs, baby kale, spiced chickpeas, roasted butternut squash, crisped beni haruka, toasted sunflower seeds, pecans, feta cheese, with Greek yogurt dill dressing & herb oil	580.-	Housemade Pork Sausage Creamy polenta, caramelized shallot, sage, romesco sauce & demi-glace	490.-
Mussels Escabeche & Pico de Gallo Vinegar-pickled blue mussels with salsa fresca on grilled sourdough baguette, chive ricotta, lemon zest	450.-		

Prices are subject to 10% service charge and 7% government tax.

MAIN

<p>Lamb Stew Lamb shoulder, slow cooked until tender in navarin sauce, with baby carrots, green beans & snow peas</p> <p>Baked Gindara (Black Cod) With smoked paprika & cherry tomato sauce, seared artichoke hearts, vegetables, lemon wedge, olives & caper berries</p> <p>Seared King Salmon Ora King (cooked to medium), charred asparagus, mushrooms, roasted baby potatoes, lemon wedge, creamy sun-dried tomato sauce</p> <p>Hay-Smoked Chicken w/o or w Truffle With crispy leek, roasted mushrooms, carrot leaves, roasted garlic, chicken jus</p> <p>Honey Ginger Pork Tenderloin w/o or w Truffle Brined and marinated overnight, baked with butter, comes with creamy sweet potatoes purée, grilled carrot, sautéed broccolini and mushrooms, roasted baby potatoes, drizzled with its own jus</p>	<p>730.-</p> <p>1,590.-</p> <p>1,100.-</p> <p>620/950.-</p> <p>820/1,150.-</p>	<p>Smoked Veal Tenderloin With grilled mushrooms & vegetables, potato stack, parsnip chips & bourbon mustard sauce</p> <p>Braised Beef Shank w/o or w Truffle Slowly braised in red wine, beef stock and aromatics until tender, comes with, buttery potatoes purée, sautéed mushrooms, grilled baby carrot & butter-braised shallots</p> <p>Angus Rib-Eye (300 g) w/o or w Truffle Australian Angus, 200 days grain-fed, blasted in herb butter, served with grilled mushrooms, potatoes wedges, crispy shallot, demi-glace</p> <p>Angus Tenderloin (200 g) w/o or w Truffle Australian Angus, 200 days grain-fed, blasted in herb butter, served with grilled mushrooms, potatoes wedges, crispy shallot, demi-glace</p> <p>Rack of Lamb w/o or w Truffle Australian (approx.375g), served with roasted garlic, mash potato, baby potatoes, demi-glace</p>	<p>1,450.-</p> <p>1,250/1,580.-</p> <p>1,650/1,980.-</p> <p>1,750/2,080.-</p> <p>1,450/1,780.-</p>
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HOUSEMADE FRESH PASTA

<p>Spaghetti Spicy Seafood Mildly spicy tomato based sauce, tiger prawns, blue mussels, cuttlefishes, chili, basil</p> <p>Pappardelle Amatriciana with Pork Sausage Homemade pappardelle with homemade pork sausage, Swiss brown mushrooms, red bell pepper, red chili & basil</p> <p>Fettuccine Pomodoro ✓ Classic tomato sauce with Parmigiano-Reggiano</p>	<p>890.-</p> <p>520.-</p> <p>380.-</p>	<p>Garganelli Beef Ragù Hand pressed & rolled pasta, with dark rich meat ragù topped with seared rib-eye</p> <p>Truffle Ricotta Scapinocc ✓ Stuffed with a blend of cheeses & truffle, grilled orinji ribbon, crisped shimeji, sautéed champignon with garlic brown butter & shredded black truffle</p> <p>Fettuccine Truffle ✓ With truffle cream & shaved truffle</p>	<p>780.-</p> <p>890.-</p> <p>690.-</p>
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ON THE SIDE

<p>Hand-Cut Potato Wedges w/ or w/o Truffle</p> <p>Mash Potato w/ or w/o Truffle</p>	<p>285/120.-</p> <p>285/120.-</p>	<p>Roasted Baby Carrots</p> <p>Foie Gras</p>	<p>120.-</p> <p>480.-</p>
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DESSERTS

<p>Sticky Toffee Pudding With toffee sauce, pecans & vanilla ice-cream</p>	<p>320.-</p>	<p>Figs & Cream Caramelized figs, light zesty cream cheese, coconut crumble, crushed pistachio, salted maple brandy syrup</p>	<p>350.-</p>
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