



## AUTUMN HARVEST

### A Taste of Things to Come

Welcome to the first of our new seasonal menus, showcasing fresh local produce from the Greater Ipswich Region, Somerset, Lockyer Valley and the Scenic Rim.

The harvest was once the focus of seasonal celebrations. We continue this tradition by championing what is produced by the local community and what is in season, delivering the best our region has to offer.

**LUNCH** Open Weekdays 11.30am to 2.30pm ( closed public holidays )

**DINNER** Open 7 Days from 5.30pm to 8.30pm

**PHONE** (07) 3812 8077 **ADDRESS** 43 South Street, Ipswich, QLD 4305



**HARVEST**  
RESTAURANT & BAR

## RESTAURANT MENU

### STARTERS

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House made bread, local butter, garlic, thyme (V)	8
Local Pine Mountain olives <sup>1</sup> , lime (V GF)	8
Crumbed haloumi <sup>2</sup> , native tomato chutney (V)	13
Mussels <sup>3</sup> , tomato, garlic, wild rocket (GF)	15
Ricotta gnocchi <sup>4</sup> , pumpkin, pine nuts, sage (V)	15
Autumn soup, pea, smoked ham, cress, croutons	15
Seasons Harvest Board <sup>5</sup> , cured meats, cheese, house pickles & preserves, crusty bread	29

### SUGGESTED ACCOMPANIMENTS

1. This Little Pinot Gris
2. Long Row Moscato
3. Mt Riley NZ Marlborough Sauvignon Blanc
4. Sirromet VS Chardonnay
5. Wolf Blass Barossa Valley Shiraz OR Peroni Nastro Azzurro



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### MAINS

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<b>Pappardelle</b> <sup>1</sup> , local mushrooms, garlic, lemon thyme, rosemary breadcrumb (V)	26
<b>Salmon</b> <sup>2</sup> , local purple & gold beetroot, pea shoots, hazelnuts (GF)	28
<b>Herb crusted chicken</b> <sup>3</sup> , coal roasted onions, crushed potato, pancetta, house gravy	28
<b>Slow roasted brisket</b> <sup>4</sup> , brussel sprouts, bacon, seeded mustard, house gravy (GF)	29
<b>Pork cutlet</b> <sup>5</sup> , kipfler potato, braised cabbage, pickled apple, apple reduction (GF)	28
<b>Grilled sirloin steak</b> <sup>6</sup> , shoestring fries, watercress, thyme & garlic butter, house gravy (GF)	32

### SUGGESTED ACCOMPANIMENTS

1. Sirromet VS Chardonnay
2. Mt Riley NZ Malborough Sauvignon Blanc
3. Mt Riley NZ Malborough Pinot Gris OR James Squire Pale Ale
4. Truvee Pinot Noir OR Great Northern Beer
5. Sirromet Vintage Selection Cab Sauv OR Asahi Beer
6. Dance with the Devil Margaret River Cab Sauv OR James Squire Amber Ale



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### SIDES

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Shoestring fries, confit garlic aioli (V, GF)	7
Local salad leaves, garden vegetables, house dressing (V, GF)	6
Crushed kipfler potato, herb butter (V, GF)	6
Peas, bacon, mint (GF)	7
Pan fried brussel sprouts, hazelnut, butter (V, GF)	7



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### DESSERT

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- House made brownie <sup>1</sup>, toffee crumb, rosemary salted caramel, vanilla ice cream (V) 11
- Vanilla pana cotta <sup>2</sup>, local honey, banana, honeycomb (V, GF) 11
- Poached pear <sup>3</sup>, shortbread, puff pastry, warm poaching syrup, vanilla ice cream (V) 11
- Cheese <sup>4</sup>, house made accompaniments, local honeycomb, lavosh (V) 10 per cheese

### SUGGESTED ACCOMPANIMENTS

1. Organic Barista Coffee or Hot Chocolate
2. Organic Barista Coffee or Long Row Moscato
3. Organic Barista Coffee or Long Row Moscato
4. Wolf Blass Barossa Valley Shiraz