

HARVEST

RESTAURANT

RUSTICALLY WHOLESOME

V = Vegetarian
T = Truffle

THE FEAST

If you like big portions and love sharing food, we'd like you to try any dish from this section. They're all wholesome, hearty, and ideal for feasting. Or if you simply have a big appetite, why not go ahead and have it all to yourself because it's awesome and you deserve it!

Black Angus T-bone & Bone Marrow (700g) w/o or w/Truffle T	3,500/4,000.-
Australian, marble 3, served with roasted bone marrow topped with herb crust; roasted garlic, tomatoes on vine, baby potatoes; grilled butternut squash, gravy & green sauce	
Côte de Boeuf (1.2kg) w/o or w/Truffle T	3,990/4,490.-
120 days grain-fed Australian Black Angus from Jack's Creek farm, served with roasted garlic, baby carrots & baby potatoes	
Parmigiano-Reggiano & Herb Crusted Rack of Lamb 750g (to share between 2-3 persons) /1.5kg (to share between 4-6 persons)	2,600/4,950.-
Parmigiano-Reggiano and herb crusted charcoal grilled free range Australian lamb, served with roasted garlic, baby carrots, baby potatoes, lamb gravy	

CHEESE & COLD CUTS

CHEESE BOARD

Comes with rye crackers, fresh figs, grapes, mix nuts, dried fruits & honey

3 TYPES **790.-**
Emmental, Gruyère, Manchego

COLD CUTS BOARD

Comes with grilled marinated vegetables, pickles, habanero & olives

3 TYPES **650.-**
Coppa di Parma, Toscano Salami, Ventricina Salami

STARTERS

Truffle Mushroom Soup V T	380.-	Charcoal Grilled Octopus with Risotto	790.-
Champignon mushroom, cream, shaved truffle, drizzled with truffle oil		Spanish octopus marinated with smoked oil served with squid ink risotto, roasted fennel, garlic chips, potato, chervil and cayenne	
Tomatoes & Burrata V	580.-	Pan Seared Scallops	690.-
Tomatoes on vine, heirloom tomatoes, cherry tomatoes, fresh figs, red maple leaves, tarragon flowers, fig vinaigrette dressing		Served with sweet potato purée, roasted cauliflower, butternut squash chips, mizuna leaves	
Caesar Salad	320.-	Truffle Beef Tartare T	590.-
Baby cos, crispy bacon, bread crisps, Parmigiano-Reggiano and homemade Caesar dressing		Mixed with shallots, Dijon mustard, Parmigiano-Reggiano, cornichon, caper berries, red vein sorrel and carrot leaves, topped with cured quail yolk and shaved fresh black truffle	
		Homemade Pork Sausage	470.-
		Creamy polenta, caramelized shallots, sage, corn, romesco sauce & demi-glace	

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

MAINS

Lamb Stew		690.-	Charcoal Grilled Pork Neck w/o or w/Truffle T	650/980.-
Lamb shoulder cooked overnight until tender in navarin sauce with baby carrots, green beans & snow peas				
Grilled Barramundi		400.-	Organic pork served with grilled fennel caramelized balsamic fig, herb sautéed buckwheat, watercress & demi-glace	
Marinated in coriander and garlic-infused oil, broccolini, sautéed tomatoes on vine & roasted new potatoes				
Hay - Smoked Farmer's Chicken		590.-	Parmigiano-Reggiano & Herb Crusted Lamb w/o or w/Truffle T	1,250/1,580.-
Smoked & brined overnight, then charcoal grilled, served with crispy leek, roasted mushrooms, carrot leaves, roasted garlic, chicken jus				
			Beef Tenderloin w/o or w/Truffle T	1,250/1,580.-
			Australian, 120 days grain-fed, blasted in herb butter, served with grilled mushrooms, potatoes terrine, crispy shallot & mushroom cream gravy	
			Add foie gras	295.-

HOMEMADE PASTA

Spicy Seafood Spaghetti alla Chitarra	490.-	Lorighittas Beef Ragù	780.-
Octopus, prawns and clams sautéed with white wine, black olives, basil, paprika, red chili, and dill			
Pappardelle Amatriciana with Pork Sausage	490.-	Pasta ai Funghi V T	890.-
Homemade pappardelle with homemade pork sausage, Swiss brown mushrooms, red bell pepper, red chili, and basil			
Fettuccine Pomodoro V	320.-	Fettuccine Truffle V T	690.-
Classic tomato sauce with Parmigiano-Reggiano			
Garganelli alla Carbonara	390.-	With truffle cream, topped with shaved truffle	
Homemade garganelli with creamy carbonara, Parmigiano-Reggiano, crispy bacon and cured egg yolk			

ON THE SIDE

Hand-Cut Potato Wedges w/o or w/Truffle T	120/285.-
Mashed Potato w/o or w/Truffle T	120/285.-
Roasted Baby Carrots	120.-
Truffle Mayonnaise	85.-
Cheese & Cured Ham Croquettes with truffle aioli	180.-

DESSERTS & BAKERY

Char-Grilled Pumpkin Pie	300.-	Loaf of Brioche	290.-
Grilled pumpkin purée topped with a layer of fresh vanilla Chantilly cream and orange zest, served with grilled pumpkin chunks, seeds, nuts, tarragon flowers, cinnamon powder and maple syrup			
Chocolate & Hazelnut Semifreddo	300.-	Focaccia	290.-
Semi frozen creamy mousse accompanied with mixed berry compote			
Sticky Toffee Pudding	300.-	Italian bread with caramelized shallots, garlic, sun-dried tomatoes, tomatoes on vine, olives & herbs	
Brownie	200.-		
With toffee icing, almond, hazelnut & blueberry topping			

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