



H A R V E S T

BREADS + CAFÉ

ALL DAY MENU

Please order + pay at counter

Monday - Friday 7am - 2pm
Saturday - 7am - 12pm
Kitchen closes 30 minutes prior to closing time

ALL - DAY BREAKFAST

HARVEST TOAST

Sourdough - 7 Grain White Fruit ^{ALL VG}	\$5
Gluten Free ^{DF} Spelt ^{VG}	+ \$1.5
Seeded + Nutty Paleo Toast ^{GF+VG+V+P}	+ \$2

Served with butter + your choice of the following;

Harvest Raspberry or Blackberry Jam

Honey

Orange Marmalade

Vegemite

Peanut Butter

HARVEST CLASSIC BUTTER CROISSANTS

w/ Butter + Jam	\$7.5
w/ Cheese + Tomato	\$9
w/ Ham + Cheese	\$10
w/ Ham, Cheese + Tomato	\$11
w/ Chives Scrambled Eggs + Smoked Salmon	\$16.5

EGGS YOUR WAY ^{V+GFO+DFO}

Served on 2 slices of Harvest Toast

Free - Range Poached or Fried \$14

Free - Range Scrambled \$16

BREAKFAST SANDWICH OR WRAP ^{GFO}

Fried eggs, bacon, cheese, fresh spinach + Harvest tomato relish \$16.5

SMASHED AVO ^{VGO+DFO+GFO}

Served on sourdough with lemon + feta, seasoned Harvest dukkah + caramelised balsamic \$19.5

PROTEIN BREAKFAST ^{DF+GF}

Eggs, bacon + mushrooms with wilted garlic spinach \$22

HOUSE MADE BEANS ^{GFO+VGO}

House beans served on toasted sourdough \$18

HOUSE MADE SAVOURY MINCE ^{GFO}

House savoury mince served on toasted sourdough \$20

SAUTEED MUSHROOMS ^{VGO}

Sauteed mushrooms, cherry tomatoes + onion with baby spinach served on Harvest sourdough seasoned with Harvest dukkah + aioli \$19.5

HOUSE MADE PROVISIONS ^{GF+VG}

Chilli pepper jam	Onion marmalade	
Tomato relish	Pineapple chutney	\$2 each
Beetroot relish	Caramelised balsamic	
Mango chutney	Aioli	

Love our house made provisions?? Our jars are available to purchase in-store + online!

EGGS BENEDICT ^{GFO}

Ham \$23.5

Bacon \$23.5

Mushrooms \$23.5

Smoked salmon, avocado + dill \$26

Served with poached eggs + house made hollandaise sauce on toasted sourdough

HARVEST BIG BREAKFAST ^{GFO}

Bacon, eggs, mushroom, blistered cherry tomatoes, chorizo, hashbrown, sourdough + house made tomato relish \$28.5

HARVEST SWEET PANCAKES ^V

Served with maple syrup + ice cream \$18

Add berry compote or grilled banana + \$4

HARVEST SAVOURY PANCAKES ^{GF+V}

Potato + feta pancakes served with rocket, avocado, aioli + onion marmalade \$22

HARVEST WAFFLES ^{GF+VO}

Sweet potato, zucchini, danish feta, bacon, poached egg + chilli maple glaze \$24

COCONUT CREAMED RICE ^{GF+VG}

Vanilla creamed rice served with seasonal fruit + a macadamia crumb (served warm) \$18

HARVEST CORN + PEA FRITTERS ^{V+GF}

Corn, green pea, feta + mint fritters served with house made chilli jam with a rocket, mint, aioli + avocado salad \$22

PALEO BREAKFAST BOWL ^{GF+DF+P}

Bacon, avocado, mushrooms, blistered cherry tomatoes, sweet potato hashbrowns, poached egg + house made bacon jam \$25

WARM VEGAN BREAKY BOWL ^{GF+VG}

Broccoli, pumpkin, mushrooms, blistered cherry tomatoes, wilted garlic spinach, quinoa + avocado \$25

EXTRAS

To add to meals only

Bacon (per rash)	\$4.5
Smoked leg ham	\$5
Grilled chorizo	\$5.5
Smoked salmon	\$7.5
Grilled chicken	\$5.5
Danish feta	\$5
Grilled haloumi	\$5.5
Hashbrown	\$3.5
Roasted field mushrooms	\$5.5
Spinach (fresh or wilted)	\$4.5
Asparagus	\$5.5
Avocado	\$4.5
Free - range poached or fried egg	\$4
Free - range scrambled eggs ^{X2}	\$7
House made hollandaise	\$4
Blistered cherry tomatoes	\$4
Harvest sourdough toast (per slice)	\$4
House made beans	\$5
House made bacon jam	\$4.5
Sauce - Tomato or Barbeque	\$1

SANDWICHES + WRAPS

Fresh or toasted served on;
Harvest Sourdough or wrap

Gluten free bread + \$3 or gluten free wraps +\$2

Side of chips ^{GF}

\$5

Bowl of Hot Chips ^{GF}

\$8.5

Served with sauce or aioli

GOURMET

HARVEST RUEBEN

Pastrami, swiss cheese, gherkins, dijon
mustard, aioli + sauerkraut

\$17

HAM

Smoked leg ham, cheese, tomato,
greens, aioli, tomato relish + dijon mustard

\$15

CHICKEN

Seared chicken fillet, avocado, bacon,
greens, aioli + herb dressing

\$17

SALAD ^{VGO}

Hommus, avocado, tomato, cucumber,
carrot, greens, aioli + beetroot relish

\$14

SOMETHING SIMPLE

Ham, cheese + tomato

\$13.5

Chicken breast + cheese

\$13.5

Avocado, cheese, tomato + onion

\$13.5

Pumpkin, feta, spinach, beetroot

\$14.5

FOR THE KIDS

12 YEARS + UNDER

Bacon + egg muffin with sauce + cheese

\$8

Sourdough toast served with fresh avocado <sup>V+GFO
+VGO</sup>

\$8

Cheese toastie on sourdough ^{GFO}

\$8

Eggs ^{X2} on Harvest Toast ^{GFO+DFO}

\$11

Pancakes of choice;
(served with maple syrup + ice cream)

\$11

w/ berry compote or grilled banana

+ \$2.5

GOURMET SALADS

SALMON

Smoked salmon, avocado, spinach,
ricotta + salsa verde

\$21.5

TURKEY

Turkey breast, avocado, bacon, tomato,
greens + chilli lime aioli

\$19.5

CHICKEN

Seared chicken fillet, avocado, bacon,
greens, aioli + herb dressing

\$19.5

SALAD ^{VGO}

Hommus, avocado, tomato, cucumber,
carrot, greens, aioli + beetroot relish

\$16.5

DID YOU KNOW...

Almost EVERYTHING that you see and eat from us at Harvest is ALL freshly hand made? From our range of sourdough breads to sweets, treats, pastries and provisions, everything you eat is made with love from our kitchen.

We do catering! We cater for most events.
Visit our website or enquire in store

Prices are inclusive of GST
* 15% surcharge applies on public holidays
* 1% surcharge applies on credit card payments

Please ensure all allergies or intolerance's are stated before ordering your meal and drinks

VG - Vegan **VGO** - Vegan Option **DF** - Dairy Free **GF** - Gluten Free **GFO** - Gluten Free Option
DFO - Dairy Free Option **V** - Vegetarian **VO** - Vegetarian Option **P** - Paleo

Love what we do?
Leave us a review!

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Facebook



Instagram



Website



HOT DRINKS

	Sml	Med
Espresso	\$3.5	-
Double Espresso	\$4.5	-
Piccolo	\$4	-
Short Macchiato	\$4	-
Long Macchiato	\$4	-
Flat White	\$4.5	\$5.5
Latte	\$4.5	\$5.5
Cappucino	\$4.5	\$5.5
Long Black	\$4.5	\$5.5
Hot Chocolate	\$4.5	\$5.5
Mocha	\$5	\$6
Chai Latte	\$4.5	\$5.5
Dirty Chai	\$5	\$6
Tumeric Latte	\$4.5	\$5.5
Bulletproof	\$4.5	\$5.5
Affogato	-	\$5.5
Bubbacino	\$2	-

EXTRAS

Ice-cream	\$2
Extra coffee shot	50c
Decaf	50c
Whipped cream	50c
Pouring cream	50c
Honey	\$1
Sweetener	
Raw sugar	

Alternate Milks

Lactose free \$1

Almond
Coconut
Oat
Soy

Flavoured Syrups

Vanilla 50c
Caramel
Hazelnut

ICED DRINKS

	Sml	Lge
Iced Latte	\$4.5	\$5.5
Iced Long Black	\$4.5	\$5.5
Iced Chai Latte	\$4.5	\$5.5
Iced Dirty Chai Latte	\$6	\$6.5
Iced Coffee (w/ ice cream + cream on top)	\$6	\$7
Iced Chai (w/ ice cream + cream on top)	\$4.5	\$5.5
Iced Dirty Chai (w/ ice cream + cream on top)	\$7.5	\$8.5
Iced Chocolate (w/ ice cream + cream on top)	\$6	\$7
Iced Mocha (w/ ice cream + cream on top)	\$6	\$7

SHAKES

MILKSHAKES	\$7	FRAPPES	\$8
SMALL MILKSHAKE	\$5.5	Served with cream	
THICKSHAKES	\$9	Chocolate	
Chocolate		Coffee	
Strawberry		Mocha	
Banana		Salted Caramel	
Caramel		Vanilla	
Vanilla			

ORGANIC TEAS + INFUSIONS

	Pot for 1	Pot for 2
English Breakfast	\$4.5	\$8
Earl Grey		
Rooibos		
Jasmine Green		
Chinese Green		
Sencha Green		
Chamomile		
Ginger Glow		
Lemon Lift		
Peppermint		
Peppermint, lavender + lemon myrtle		
Brewed Pots	Pot for 1	Pot for 2
Sticky Chai	\$5.5	\$10

FRESHLY SQUEEZED JUICES

Apple Bomb	SERVED ON ICE
Apple, pineapple, lime, mint + ginger	Sml \$8 Lge \$9.5
Divine Pine	
Pineapple, orange, apple	
Watermelon Crush	
Watermelon, mint, lime, apple + pineapple	
Orange Blush	
Orange, apple + raspberry	
Beetle Juice	
Beetroot, carrot, apple, celery + orange	
Ginger Megs	
Carrot, celery, apple + ginger	
Green Detoxer	
Cucumber, celery, apple, lemon + ginger	

SMOOTHIES

All smoothies blended with ice

Bananarama ^{VG}	Lge \$9.5
Banana, nutmeg, vanilla, honey yoghurt + milk	
Banana Chai ^{VG}	
Banana, chai spice, honey yoghurt + milk	
Cacao Banana ^{VG}	
Cacao, banana, dates + almond milk	
Berry Kiss ^{VG}	
Raspberry, strawberry, mint, honey yoghurt + milk	
Blushing Beauty ^{VG}	
Banana, mango, strawberry, honey yoghurt + milk	
Tropicoco ^{VG}	
Mango, pineapple, banana, coconut yoghurt + milk	
Green Goddess ^{VG}	
Banana, spinach, mango, + coconut water	