

ALL DAY MENU

Please order + pay at counter

HARVEST TOAST

Sourdough - 7 Grain | White | Fruit ^{ALL VG}
Gluten Free ^{DF} + \$1.5
Served with butter + your choice of the following;
Harvest Raspberry or Blackberry Jam | Orange Marmalade
Honey | 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

BREAKFAST SANDWICH OR WRAP ^{GFO}

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

SAUTEED MUSHROOMS ^{VGO}

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

HARVEST CORN + PEA FRITTERS ^{V + GF}

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

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

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

Per slice

WARM VEGAN BREAKY BOWL ^{GF + VG}

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

VEGAN SAVOURY WAFFLE ^{GF + VG}

Sweet potato + polenta waffle served with sauteed soy maple mushrooms, topped with sweet potato crisps \$24

EGGS BENEDICT ^{GF + VO}

Served with poached eggs on house made sweet potato rosti w/ spinach, bacon + house made hollandaise sauce \$25.5

SMASHED AVO ^{VGO + DFO + GFO}

Served on sourdough with heirloom tomatoes, pickled onion + goats cheese with Harvest dukkah + caramelised balsamic \$21.5

HARVEST SWEET PANCAKES ^V

Served with maple syrup + ice cream \$18
Add berry compote or grilled banana + \$4

HARVEST BIG BREAKFAST BOWL ^{GFO}

Poached eggs, bacon, roasted field mushrooms, blistered cherry tomatoes, haloumi + hashbrown \$28.5

POTATO ROSTI STACK ^{GF}

House made potato rosti served with smoked salmon, avocado, topped with dill yoghurt \$24.5

OMELETTE OF THE DAY

Please ask our friendly staff for today's omelette \$23

EXTRAS ^{To add to meals only}

Bacon (per rash) \$4.5	Roasted field mushrooms \$5.5
Smoked salmon \$7.5	Spinach (fresh or wilted) \$4.5
Grilled chicken \$5.5	Free-range poached or fried egg \$4
Grilled haloumi \$5.5	Free-range scrambled eggs ^{x2} \$7
Hashbrown \$3.5	House made hollandaise \$4
Asparagus \$5.5	Blistered cherry tomatoes \$4
Avocado \$4.5	Harvest sourdough (per slice) \$4

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

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
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	50c
Vanilla	
Caramel	
Hazelnut	

ICED DRINKS

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

ORGANIC TEAS + INFUSIONS

English Breakfast	\$4.5
Earl Grey	
Jasmine Green	
Sencha Green	
Chamomile	
Ginger Glow	
Lemon Lift	
Peppermint	
Brewed Pots	\$5.5
Sticky Chai	

FRESHLY SQUEEZED

JUICES

SERVED ON ICE \$9.5

Apple Bomb

Apple, pineapple, lime, mint + ginger

Divine Pine

Pineapple, orange, apple

Watermelon Crush

Watermelon, mint, lime, apple + pineapple

Orange

Fresh Oranges

Beetle Juice

Beetroot, carrot, apple, celery + orange

Ginger Megs

Carrot, celery, apple + ginger

Green Detoxer

Cucumber, celery, apple, lemon + ginger

SHAKES

MILKSHAKES	\$7	FRAPPES	\$8
THICKSHAKES	\$9	Topped with cream	
Chocolate		Chocolate	
Caramel		Coffee	
Vanilla		Mocha	
		Caramel	
		Vanilla	

SMOOTHIES

\$9.5

Bananarama ^{VGO}

Banana, nutmeg, vanilla, honey yoghurt + milk

Banana Chai ^{VGO}

Banana, chai spice, honey yoghurt + milk

Cacao Banana ^{VG}

Cacao, banana, dates + almond milk

Berry Kiss ^{VGO}

Raspberry, strawberry, mint, honey yoghurt + milk

Blushing Beauty ^{VGO}

Banana, mango, strawberry, honey yoghurt + milk

Tropicoco ^{VGO}

Mango, pineapple, banana, coconut yoghurt + milk

Green Goddess ^{VG}

Banana, spinach, mango, + coconut water

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