



**H A R V E S T**  
**BREADS + CAFÉ**

**ALL DAY MENU**

Please order + pay at counter

Monday - Friday 7am - 2pm  
Saturday - 7am - 11.30am  
Kitchen closes 30 minutes prior to closing time

# ALL DAY MENU

SERVING 7am-1.30pm Mon-Fri 7am - 11.00am Sat

Please order + pay at the counter

## HARVEST TOAST

	Per slice
Sourdough - 7 Grain   White   Fruit <sup>ALL VG</sup>	\$5.5
Gluten Free <sup>DF</sup>	+ \$2.5
Seeded + Nutty Paleo Toast <sup>GF + VG + V + P</sup>	+ \$3
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	\$8.5
w/ Cheese + Tomato	\$10
w/ Ham + Cheese	\$11.5
w/ Ham, Cheese + Tomato	\$12.5
w/ Chives Scrambled Eggs + Smoked Salmon	\$18.5

## EGGS YOUR WAY <sup>V + GFO + DFO</sup>

Served on 2 slices of Harvest Toast	
Poached or Fried	\$15
Scrambled	\$18

## BREAKFAST SANDWICH OR WRAP <sup>GFO</sup>

Fried eggs, bacon, cheese, fresh spinach + Harvest tomato relish	\$18
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## SMASHED AVO <sup>VGO + DFO + GFO</sup>

Served on sourdough with lemon + feta, seasoned Harvest dukkah + caramelised balsamic	\$22
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## PROTEIN BREAKFAST <sup>DF + GF</sup>

Eggs, bacon + mushrooms with wilted garlic spinach	\$25
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## HOUSE MADE BEANS <sup>GFO + VGO</sup>

House beans served on toasted sourdough	\$20
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## HOUSE MADE SAVOURY MINCE <sup>GFO</sup>

House savoury mince served on toasted sourdough	\$22
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## SAUTEED MUSHROOMS <sup>VGO</sup>

Sauteed mushrooms, cherry tomatoes + onion with baby spinach served on Harvest sourdough seasoned with Harvest dukkah + aioli	\$22
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## HOUSE MADE PROVISIONS <sup>GF + VG</sup>

Chilli pepper jam	Onion marmalade
Tomato relish	Pineapple chutney
Beetroot relish	Caramelised balsamic
Mango chutney	Aioli

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

## EGGS BENEDICT <sup>GFO</sup>

Ham	\$25.5
Bacon	\$25.5
Mushrooms	\$25.5
Smoked salmon, avocado + dill	\$28
Served with poached eggs + house made hollandaise sauce on toasted sourdough	

## HARVEST BIG BREAKFAST <sup>GFO</sup>

Bacon, eggs, mushroom, blistered cherry tomatoes, chorizo, hashbrown, sourdough + house made tomato relish	\$30
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## HARVEST SWEET PANCAKES <sup>V</sup>

Served with maple syrup + ice cream	\$20
Add fresh strawberries or grilled banana	+ \$4.5

## HARVEST SAVOURY PANCAKES <sup>GF + V</sup>

Potato + feta pancakes served with rocket, avocado, aioli + onion marmalade	\$24
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## HARVEST WAFFLES <sup>GF + VO</sup>

Sweet potato, zucchini, danish feta, bacon, poached egg + chilli maple glaze	\$26.5
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## COCONUT CREAMED RICE <sup>GF + VG</sup>

Vanilla creamed rice served with seasonal fruit + a macadamia crumb (served warm)	\$20
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## HARVEST CORN + PEA FRITTERS <sup>V + GF</sup>

Corn, green pea, feta + mint fritters served with house made chilli jam with a rocket, mint, aioli + avocado salad	\$24
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## PALEO BREAKFAST BOWL <sup>GF + DF + P</sup>

Bacon, avocado, mushrooms, blistered cherry tomatoes, sweet potato hashbrowns, poached egg + house made bacon jam	\$27
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## WARM VEGAN BREAKY BOWL <sup>GF + VG</sup>

Broccoli, pumpkin, mushrooms, blistered cherry tomatoes, wilted garlic spinach, quinoa + avocado	\$27
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# EXTRAS

To add to meals only

Bacon (per rash)	\$5
Smoked leg ham	\$5.5
Grilled chorizo	\$6
Smoked salmon	\$8
Grilled chicken	\$6
Danish feta	\$5
Grilled haloumi	\$6
Hashbrown	\$4
Roasted field mushrooms	\$6
Spinach (fresh or wilted)	\$5
Asparagus	\$6
Avocado	\$5
Poached or fried egg	\$4.5
Scrambled eggs <sup>X2</sup>	\$7.5
House made hollandaise	\$4.5
Blistered cherry tomatoes	\$4.5
Harvest sourdough toast (per slice)	\$4.5
House made beans	\$5.5
House made bacon jam	\$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 <sup>GF</sup> \$5.5

Bowl of Hot Chips <sup>GF</sup> \$9.5

Served with sauce or aioli

## GOURMET

### HARVEST RUEBEN

Pastrami , swiss cheese, gherkins, dijon  
mustard, aioli + sauerkraut \$19

### HAM

Smoked leg ham, cheese, tomato,  
greens, aioli, tomato relish + dijon mustard \$17

### CHICKEN

Seared chicken fillet, avocado, bacon,  
greens, aioli + herb dressing \$19

### SALAD <sup>VGO</sup>

Hommus, avocado, tomato, cucumber,  
carrot, greens, aioli + beetroot relish \$15.5

## SOMETHING SIMPLE

Ham, cheese + tomato \$14.5

Chicken breast + cheese \$14.5

Avocado, cheese, tomato + onion \$14.5

Pumpkin, feta, spinach, beetroot relish \$15.5

## FOR THE KIDS

12 YEARS + UNDER

Bacon + egg muffin with sauce + cheese \$9

Sourdough toast served with fresh avocado <sup>V+GFO</sup>  
<sup>+VGO</sup> \$9

Cheese toastie on sourdough <sup>GFO</sup> \$9

Eggs <sup>X2</sup> on Harvest Toast <sup>GFO+DFO</sup> \$12.5

Pancakes of choice;  
(served with maple syrup + ice cream) \$12.5

w/ fresh strawberries or grilled banana + \$3

## GOURMET SALADS

### SALMON

Smoked salmon, avocado, spinach,  
ricotta + salsa verde \$23.5

### TURKEY

Turkey breast, avocado, bacon, tomato,  
greens + chilli lime aioli \$21.5

### CHICKEN

Seared chicken fillet, avocado, bacon,  
greens, aioli + herb dressing \$21.5

### SALAD <sup>VGO</sup>

Hommus, avocado, tomato, cucumber,  
carrot, greens, aioli + beetroot relish \$18.5

## 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

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Facebook



Instagram



Website



# HOT DRINKS

	Sml	Med
Espresso	\$4	-
Double Espresso	\$5	-
Piccolo	\$4.5	-
Short Macchiato	\$4.5	-
Long Macchiato	\$4.5	-
Flat White	\$5	\$6
Latte	\$5	\$6
Cappuccino	\$5	\$6
Long Black	\$5	\$6
Hot Chocolate	\$5	\$6
Mocha	\$5.5	\$6.5
Chai Latte	\$5	\$6
Dirty Chai	\$5.5	\$6.5
Tumeric Latte	\$5	\$6
Bulletproof	\$5	\$6
Affogato	-	\$6
Bubbacino	\$2	-

## EXTRAS

Ice-cream	\$3
Extra coffee shot	\$1
Decaf	\$1
Whipped cream	\$1
Pouring cream	\$1
Honey	\$1
Sweetener	
Raw sugar	

## Alternate Milks

Lactose free	\$1
Almond	
Coconut	
Oat	
Soy	
<b>Flavoured Syrups</b>	
Vanilla	75c
Caramel	
Hazelnut	

# ICED DRINKS

Iced Latte	\$6
Iced Long Black	\$6
Iced Chai Latte	\$6
Iced Dirty Chai Latte	\$7
Iced Coffee (w/ ice cream + cream on top)	\$7.5
Iced Chai (w/ ice cream + cream on top)	\$6
Iced Dirty Chai (w/ ice cream + cream on top)	\$9
Iced Chocolate (w/ ice cream + cream on top)	\$7.5
Iced Mocha (w/ ice cream + cream on top)	\$7.5

# SHAKES

MILKSHAKES	\$8	FRAPPES	\$9.5
<b>THICKSHAKES</b>	\$11	Served with cream	
Chocolate		Chocolate	
Strawberry		Coffee	
Banana		Mocha	
Caramel		Salted Caramel	
Vanilla		Vanilla	

## ORGANIC TEAS + INFUSIONS

	Pot for 1	Pot for 2
English Breakfast	\$5	\$9.5
Earl Grey		
Jasmine Green		
Sencha Green		
Lemon Grass + Ginger		
Peppermint		

## Brewed Pots

	Pot for 1	Pot for 2
Sticky Chai	\$6	\$11.5

# FRESHLY SQUEEZED COLD PRESS JUICES

## Apple Bomb

Apple, pineapple, lime, mint + ginger

## SERVED ON ICE

\$10.5

## 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 <sup>VGO</sup>

Banana, nutmeg, vanilla, honey yoghurt + milk

\$11

## Banana Chai <sup>VGO</sup>

Banana, chai spice, honey yoghurt + milk

## Cacao Banana <sup>VG</sup>

Cacao, banana, dates + almond milk

## Berry Kiss <sup>VGO</sup>

Raspberry, strawberry, mint, honey yoghurt + milk

## Blushing Beauty <sup>VGO</sup>

Banana, mango, strawberry, honey yoghurt + milk

## Tropicoco <sup>VGO</sup>

Mango, pineapple, banana, coconut yoghurt + milk

## Green Goddess <sup>VG</sup>

Banana, spinach, kale, mango, + coconut water