

ALL DAY MENU

Please order + pay at counter - Serving from 6am - 1.30pm

HARVEST TOAST

Sourdough - 7 Grain | White | Fruit ^{ALL VG}
Gluten Free ^{DF} + \$2.5
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 \$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

BREAKFAST SANDWICH OR WRAP ^{GFO}

Fried eggs, bacon, cheese, fresh spinach \$18
+ Harvest tomato relish

EGGS YOUR WAY ^{V + GFO + DFO}

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

SAUTEED MUSHROOMS ^{VGO}

Sauteed mushrooms, cherry tomatoes + red onion \$21
wilted baby spinach served on Harvest sourdough
toast seasoned with Harvest dukkah + aioli

HARVEST CORN + PEA FRITTERS ^{V + GF}

Corn, green pea, feta + mint fritters served on house \$24
made chilli jam with a rocket, mint, aioli + avocado salad

SANDWICHES + WRAPS

Fresh or toasted served on Harvest sourdough or wrap
Gluten free bread + \$3.50 or gluten free wraps +\$2.50

Side of chips ^{GF} \$5.5 Bowl of Hot Chips ^{GF} \$9
Served with sauce or aioli

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

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

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

SALAD ^{VGO} Hommus, avocado, tomato, \$15.5
cucumber, carrot, greens, aioli + beetroot relish

SOMETHING SIMPLE

Ham, cheese + tomato \$14.5
Chicken breast + cheese \$14.5
Avocado, cheese, tomato + onion \$14.5
Pumpkin, feta, spinach, beetroot \$15.5

WARM VEGAN BREAKY BOWL ^{GF + VG}

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

GRANOLA BOWL ^{GF}

Housemade granola served w/ honey yogurt + \$16
fresh seasonal fruit

EGGS BENEDICT ^{GF + VO}

Served with poached eggs on house made \$27.5
sweet potato rosti w/ spinach, bacon + house
made hollandaise sauce

SMASHED AVO ^{VGO + DFO + GFO}

Served on sourdough with heirloom tomatoes, \$23.5
pickled onion + goats cheese with Harvest
dukkah + caramelised balsamic

HARVEST SWEET PANCAKES ^V

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

HARVEST BIG BREAKFAST BOWL ^{GFO}

Poached eggs^{x2}, bacon^{x2}, mushrooms, haloumi \$29
blistered cherry tomatoes, hashbrown + tomato relish

POTATO ROSTI STACK ^{GF}

House made potato rosti served with smoked \$26.5
salmon, avocado, topped with dill yoghurt

OMELETTE OF THE DAY

Please ask our friendly staff for today's omelette \$25

EXTRAS ^{To add to meals only}

Bacon (per rash) \$5	Roasted field mushrooms \$6
Smoked salmon \$8.5	Spinach (fresh or wilted) \$5
Grilled chicken \$6.5	Free-range poached or fried egg \$4.5
Grilled haloumi \$6	Free-range scrambled eggs ^{x2} \$8
Hashbrown \$4	House made hollandaise \$4.5
Asparagus \$6	Blistered cherry tomatoes \$4.5
Avocado \$5	Harvest sourdough (per slice) \$4

GOURMET SALADS

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

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

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

SALAD ^{VGO} Hommus, avocado, tomato, \$18
cucumber, carrot, greens, aioli + beetroot relish

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
Cappucino	\$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
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 \$1

Lactose free
Almond
Coconut
Oat
Soy

Flavoured Syrups 75c

Vanilla
Caramel
Hazelnut

ICED DRINKS

	Lge
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

ORGANIC TEAS + INFUSIONS

English Breakfast	\$5
Earl Grey	
Jasmine Green	
Sencha Green	
Lemon Grass + Ginger	
Peppermint	

Brewed Pots	\$6.5
Sticky Chai	

FRESHLY SQUEEZED JUICES

SERVED ON ICE \$10.5

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	\$8	FRAPPES	\$9.5
THICKSHAKES	\$11	Topped with cream	
Chocolate		Chocolate	
Caramel		Coffee	
Vanilla		Mocha	
		Caramel	
		Vanilla	

SMOOTHIES

\$11

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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