

Harvest On Queen

AL A CARTE MENU

Breakfast

From 7am - 11am



TOAST & SPREADS

w/ the choice of Peanut butter, Vegemite, Honey, Strawberry Jam, Nutella on white or multigrain bread

On Turkish, Sourdough, Rye, Fruit Toast + 1.0

4.0

LOADED SOURDOUGH TOASTS

Sliced banana, peanut butter & honey

Butter, Vegemite & grilled cheese

Nutella & strawberries (GFO)

6.9

EGGS ON TOAST

choose from poached, scrambled or fried free range eggs, served on sourdough toast (GFO)

9.9

GET SMASHED ON SOURDOUGH

Smashed avo w/ marinated goats cheese feta, cherry tomatoes, toasted almonds & balsamic glaze (GFO)

11.5

EGG BENEDICT

w/ fresh spinach, poached eggs & hollandaise sauce on sourdough (GFO)

Add ham/bacon \$15.9

Add salmon \$16.9

12.9

BEETROOT & FETA FRITTERS

w/ wilted spinach, green tomato relish, grilled haloumi & avocado (GF/V)

Add smoked salmon + \$4.5

16.9

SUMMER BERRY BIRCHER

Overnight fruit'n'nut oats, topped w/ coconut yoghurt & seasonal fruit (Vegan)

10.9

HARVEST HOUSE MINCE

w/ roasted sweet potato, corn, zucchini, grilled haloumi & poached egg served in a crispy tortilla shell (GFO)

15.9

SUMMER BODY BREAKFAST BOWL

2 poached eggs, wilted kale, balsamic baby beets, avocado, char grilled pumpkin, house seed mix & roast romesco sauce (GF/V)

16.9

BEEF BRISKET OMELETTE

12 hour braised beef in a spicy sauce w/ sweet potato, feta, spinach & roast capsicum (GF)

15.5

POTATO CREPE

Filled w/ chicken, mozzarella & spinach topped w/ chorizo crumb, fried egg & hollandaise sauce (GF)

16.9

ADD ON'S

Avocado, Salmon

+\$4.5

Bacon, champagne ham

+\$4.0

Grilled tomato, mushrooms, 2 poached eggs, spinach, haloumi

+\$3.5

Gluten free bread, feta, hollandaise, chilli jam, tomato relish

+\$1.5



Harvest On Queen

AL A CARTE MENU

Lunch

From 11:30am - 3pm



HALOUMI SALAD

16.9

Grilled haloumi layered w/ charred eggplant, honeyed baby carrots, grilled pumpkin & capsicum in herb vinaigrette (GF)

SEARED SCALLOPS SALAD

18.9

w/ fresh mango, avocado & zucchini ribbons in a chimichurri dressing (GF)

VEGAN DELIGHT

15.9

Cajun cauliflower 'steak' served w/ sweet potato, roast capsicum, avocado, baby radish & lemon hummus schmear (Vegan/GF)

MYO SAN CHOY BOW

15.9

w/ peking duck, spring onion, cucumber & capsicum served w/ cos lettuce cups

CRAB CLAW LINGUINI

16.9

Crab, chilli, red onion, garlic, tomato & linguini dressed w/ lemon EVOO

CALZONE

16.9

Sopressa salami, leg ham, kalamata olives, bocconcini & napoli sauce

CHICKEN CAPRESE

18.9

Grilled chicken, topped w/ spinach, tomato & bocconcini in a pesto cream sauce served w/ smashed chat potatoes (GF)

250GM RUMP STEAK

23.9

Cooked to your liking served w/ hasselback parmesan potatoes, watercress slaw & gravy (GF)

FISH OF THE DAY

25.0

Grilled & served on a warm salad of carrots, pumpkin, balsamic onions, wilted kale & house seed mix (GF)

BATTERED BARRAMUNDI BURGER

16.9

w/ house made tartare sauce, coleslaw, mesclun, onion rings & steak cut fries

CHEESE STEAK BAGUETTE

17.9

Grilled beef, capsicum, mushroom & onion in a spicy black sauce w/ American cheese & sweet potato fries (GFO)

VEGETARIAN BURGER

17.9

w/ beetroot feta fritter, tomato chutney, smashed avocado, mixed lettuce on rye w/ haloumi fries (GFO) (V)

