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#harvestkitchenbarossa

Open Seven Days
11am to 6pm Sunday to Thursday
11am to late Friday & Saturday nights
p. (08) 8563 3935



MENU

Share

- Harvest sourdough with butter 7
- House made labneh with herb and dukkah 9
- Chicharrónes with lemon 11
- Brussel sprouts, hazelnuts and salted honey with creamed parsnip 16
- Roasted heirloom carrots, black pearl barley, onion jam and local vache curd 18
- Local and foraged mushrooms with smoked white bean skordalia 20
- Roasted baby beetroot with Persian feta, watercress and fresh horseradish 19
- Fava and herb falafel with shanklish and roast pumpkin 22
- Free-range local chicken liver pate with Wermut jelly & brioche 24

- Confit swordfish with agrodolce, fresh dill and toasted pine nuts 26
- Slow braised pork empanadas with house made relish 23
- Chickpea tagine with spiced broad bean puree and flatbread 24
- Slow cooked Hutton Vale lamb with cous cous, pomegranate and yoghurt 25
- Crispy fried free range chicken with kohlrabi and cabbage slaw 26
- Pork belly with celeriac puree, roasted quince and radicchio 29
- Cheese**
- Coulommiers brie style - FRA
- Sartori BellaVitano raspberry - USA
- Fleuron vache brebis – FRA per serve 12
- Cured Meats**
- Morcon Ahumado - salami
- Lomo - cured tenderloin
- Jamon Serrano – boneless leg per serve 14
- Three selections plate 35
choose any 3 from above.

Sweet

- Salted caramel sundae with toffee popcorn 13
- Brioche doughnuts with house made quince jam 14
- Chocolate and Barossa vincotto fondant with Barossa Coffee Roasters ice cream 15

FEED ME LIKE A BAROSSAN

\$59 per person (min 2 ppl)

Let our kitchen team feed you and see what it feels like to be a true local.