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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
Dom Torzi's field blend olives	8
House made labneh with herb and dukkah	9
Bowl of chips with rosemary salt and aioli	9
Grilled asparagus with curd and pea salad, pine nuts and basil oil	18
Truffled mushrooms with smoked white bean puree	20
Baby beetroot salad with pickled celery, fresh dill and yoghurt	19
Panzanella salad with local heirloom tomatoes and grilled sour dough	19
Ceviche of market fresh fish with citrus and herb dressing	23
Tartare of local beef with sourdough Croutons, mustard cress and anchovy	22

Eden Valley pork ribs, green tomato salsa, braised cabbage and chipotle mayo 25

Fava and herb falafel with shanklish, pumpkin and red lentil puree 22

Spiced jackfruit with cashew cheese on farrow, black rice and pea salad 24

Chickpea tagine with bessara, fresh herbs and flatbread 24

Hutton Vale lamb with millet salad, yoghurt and barberries 26

Crispy fried free range chicken with Harissa mayonnaise 25

Sweet

Salted caramel sundae with toffee popcorn 13

Dark chocolate tart with white chocolate mousse 14

Apple and rhubarb nut crumble with vanilla anglaise and dried fruits 15

Cheese

English 18 month aged 14

Cloth Bound Cheddar – UK

Le Crottin D'Antan 13

Fromage de Cherve - FRA

Section 28 15

Monforte - AUS

Cured Meats

Morcon – salami 15

Barossa Heritage Pork – cured leg ham 13

Jamon Serrano – boneless leg 14

Three Selection Plate 36

Any three meats or cheeses

FEED ME LIKE A BAROSSAN

\$62 per person

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

(min 2 people – full table experience)