



## HEATHCOTE HARVEST

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### - PLATTERS -

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**Harvest Deli Cuts & Condiments:** a selection of Heathcote Harvest deli meats with condiments and lightly toasted bread  
\$31.00 for one  
\$59.90 for two

**The Resting Ploughman:** house made terrine served with local cheeses, condiments and lightly toasted bread.  
\$29.50 for one  
\$58.00 for two

**Vegetarian Board** a delight for all tastes including house made carrot and harissa falafels, local cheeses, condiments, salad, lightly toasted bread and house made garlic and yoghurt sauce.  
\$29.50 for one  
\$58.00 for two

**Mixed Platter:** Or if you would like to be a little indulgent and have a real treat, why not have all three platters in one!

\$69.90 for two  
\$120.00 for four

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### - MEALS -

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**Harvest Pork Schnitzel** a delicious tender pork Schnitzel, coated in house made sour dough crumb, cooked until golden, served with creamy mash and spiced cabbage. \$32.90

**Spiced Chorizo** Our very own amazing free range Chorizo smothered in a spicy tomato and white bean sauce. Topped with our freshly picked jalapeño and farm fresh boiled eggs and served with our house made sour dough. A spice lovers delight!! \$30.50

**Mild Chicken Curry:** Flavoursome but not too spicy, served with rice and house made naan. \$29.90

**Mushroom Ragu with Semolina Gnocchi:** Lots of herbs and spices perfectly accompany the mushrooms with a tomato based Ragu to create a filling and tasty vegetarian meal . \$29.90

**Kids size meals are as above, available for \$15 for kids under 10.**

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### - SOMETHING SWEET -

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**Choc fudge brownie** \$8.50

**Danish Apple slice** \$8.50

**Lemon Tart** \$10.50

**Salted Caramel & Choc Tart** \$10.50

**Cheese platter** \$22.90

St Michael's fortified wine is a perfect accompaniment to your sweets \$10.50/50ml glass-\$42/ 375ml bottle

Or perhaps Wild Duck's Fortified Duck \$12.50/50ml glass, \$55/375ml bottle,\$69/750ml bottle.

## *The Heathcote Harvest Story*

*Welcome to an extension of our home that is Heathcote Harvest. The idea for our beautiful cafe was born after having a breakfast with our friends in 2014 using all of our produce. It included house made sour dough, small goods, hams, freshly laid eggs, condiments, fresh veggies and herbs from our garden.*

*After we sold our business on the Sunshine Coast in Queensland, we fell in love with the picturesque blank canvas that is the 20 acres that our home and shop now sits on. We moved here with the intention to be self sufficient and are passionate about food. Living in one of the most amazing wine producing areas of Australia, we are delighted how wonderfully complimenting the wines are to our produce. We predominantly breed Berkshire pork which is all available for purchase in our produce store along with freshly laid eggs, our home made condiments and fantastic local produce. We believe in supporting local. Our motto is: Everything we sell is either grown by us, made by us or as local as possible. This is also reflected in our drinks menu which includes only local wines, beers and ciders.*

*We ask that you respect the signage as there are electric fences to keep in our inquisitive very large pigs. Also please don't feed them as they are on a very specific nutritionally balanced diet that helps to produce our spectacular pork. Please also ensure that kids are supervised at all times particularly around the road area and avoid the wood heap as we have a resident snake.*

*Our cafe is smoke free, however if you need a cigarette, there is a smoking area across the road from the chookpen.*

*So sit back and relax, enjoy the scenery, enjoy the food and wine and if you have any questions please don't hesitate to let us know.*

*Cheers*

*Steve and Lyndal*



*Everything on our farm has a good life*