



## 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. A meat lovers delight!

\$31.00 for one  
\$59.90 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** If you would like to be a little indulgent and treat yourself, why not have all platters in one?

\$37.00 for one  
\$69.90 for two  
\$130 for four

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### -Meals-

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

**Lamb Tagine** Moroccan style tender pieces of lamb slow cooked in numerous spices and delicious tomato based sauce. Served with rice. \$34.95

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

**Harvest Snags** Our own free range, no preservatives, no fillers, pork sausages served with creamy mash and seasonal greens. Ask us which variety we are serving this week. \$30.50

**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  
for kids under 10 - \$15.00**

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### -Something Sweet -

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**Choc fudge brownie \$9.50 (GF)**

**Dutch Apple slice \$9.50**

**Salted caramel and choc tart \$10.50**

**Lemon 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*