



HEATHCOTE HARVEST

-Platters-

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

-Meals-

The Harvest Pork Schnitzel a delicious tender Heathcote Harvest pork schnitzel coated in house made sour dough crumb, cooked until golden. Served with creamy mash, gravy and spiced cabbage \$33.90

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. \$31.00

Harvest Snags Our free range, no preservatives, no fillers, pork sausages served with creamy mash and seasonal greens. Ask us which variety we are serving this week. \$31.50

Vegetarian Tagine: slow cooked in lots of herbs and spices with chickpeas in a delicious tomato based sauce. Served with rice. \$30.50

Kids size meals are as above, available for for kids under 10 - \$15.00

-Our Home Made Desserts-

Choc fudge brownie \$10.50 (GF)

Dutch Apple slice \$10.50

Salted caramel and choc tart \$11.50

Lemon Tart \$11.50

Cheese platter \$23.90

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.

After selling 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 in 2014 we decided to invite friends to breakfast, serving only food that was produced from our farm. We were very proud of our achievements and wanted to share it with our community. Those attending the breakfast suggested that we should consider selling any excesses that we produce and so the idea for our beautiful café was born!

We breed Heritage Breed, Berkshire pigs, have an extensive veggie patch, are passionate about food and very committed to bringing freshness and flavour to our home cooked meals for you to enjoy. We make our own sough dough, naan, pickled veggies, desserts and anything else we can, to enhance your experience with us.

We are fortunate to be surrounded by the very best Vineyards in one of the most amazing wine producing areas of Australia. Offering a wonderful selection of these local wines is just one of the areas that reflects our commitment to supporting local producers.

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