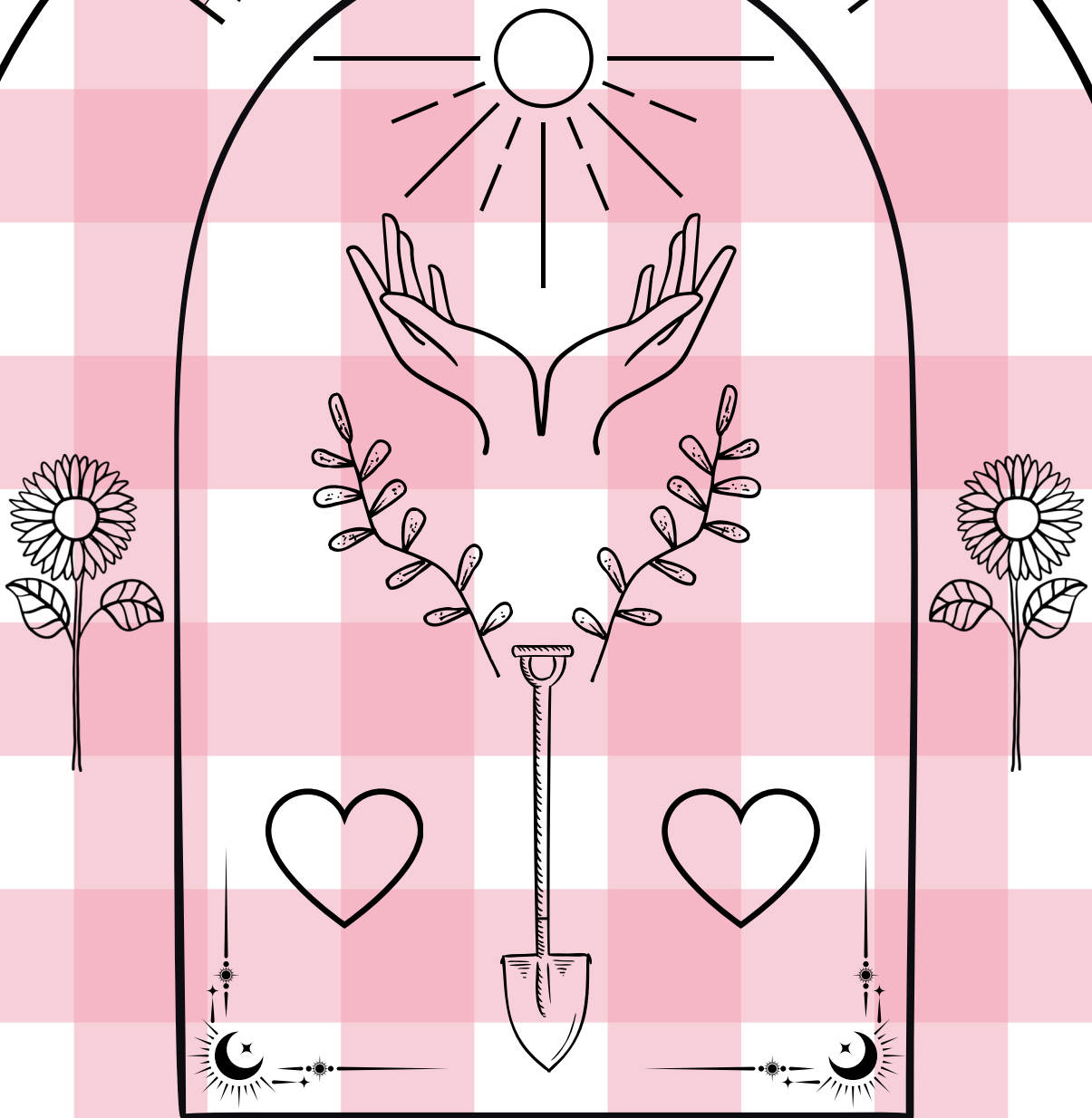


HARROW & HARVEST



TO A PLACE WE GO WHERE THE MAGIC FLOWS.
MANY HAVE SEEN, MANY HAVE BEEN, & MANY
HAVE NEVER FORGOTTEN.

EST: 01.07.20



DRINK

FROM THE COFFEE BAR



A+ COFFEE ROASTERS (HOUSE BLEND)

Cup \$5.00 Mug \$5.50

-Iced Latte \$6.50

-Iced Coffee (with cream & ice cream) \$8.00
+ Extra shot 70c
+ Decaf 70c

ST. ALI COLD BREW

-Orthodox Cold Brew \$5.50

ALTERNATIVE MILKS \$1.00

(Bonsoy, Alternative Co Oat Milk,
Milk Lab Almond Milk, Milk Lab Lactose-Free)

SYRUPS 70c

(Vanilla, Caramel, Hazelnut, Butterscotch, Cinnamon,
Gingerbread)

SUZIE JUNE HOT CHOCOLATE (GF,VE)

Cup \$5.50 Mug \$6.00

Ginger Hot Chocolate, Mint Hot Chocolate,
Orange Hot Chocolate, Classic Milk Hot Chocolate

CAPTAIN SPICED STICKY CHAI (VE,GF)

Sticky Chai \$8.00

TEA CO TEA BY THE POT \$5.50

English Breakfast, Earl Grey, Green Tea,
Peppermint, Chamomile, Lemongrass and Ginger,
Chai Sutra

CHAI & SPECIALTY DRINKS

Cup \$5.50 Mug \$6.00

Spiced Chai Latte, Vanilla Chai Latte, Turmeric Latte,
Matcha Latte

HAPPY DRINKS



ICED BUTTERFLY PEA + BROWN SUGAR JELLY PEARL MILK TEA

Butterfly pea dust & white chocolate syrup. Served with brown sugar jelly pearls + whipped cream.

PEACH + HIBISCUS SWEET ICED TEA

Peach & hibiscus nectar served with pomegranate popping pearls, over ice.

ICED RED VELVET + CHERRY BLOSSOM JELLY PEARL MILK TEA

Red velvet dust & red velvet syrup. Served with cherry blossom jelly pearls + whipped cream.

ICED WHITE CHOC MATCHA

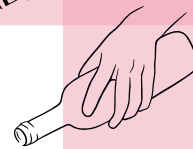
Matcha dust & white chocolate syrup. Served with whipped cream + ice cream.

ICED GINGERBREAD TURMERIC

Turmeric dust & Gingerbread syrup. Served with whipped cream + ice cream.

\$8.50

WINE, CIDER & BEER



H&H Peachy Prosecco

Glass: \$16.50 Bottle: \$48

H&H Chardonnay

Glass: \$11.50 Bottle: \$33

H&H Peachy Moscato

Glass: \$14.50 Bottle: \$35

H&H Pinot Gris

Glass: \$11.50 Bottle: \$33

H&H Blanc De Blancs

Glass: \$14.50 Bottle: \$35

H&H Sav Blanc

Glass: \$11.50 Bottle: \$33

H&H Heathcote Shiraz

Glass: \$11.50 Bottle: \$33

H&H Cabernet Merlot

Glass: \$11.50 Bottle: \$33

H&H Cabernet Sav

Glass: \$11.50 Bottle: \$33

H&H Rose

Glass: \$14.50 Bottle: \$35

H&H CIDERS \$12.50

- Strawberry
- Pear
- Apple
- Ginger

HOPHEN BREWERY \$11.50

- Pale Ale
- Lilydale Lager

COLD PRESSED JUICE

GREEN ELIXIR

Green Apple + Lemon + Ginger +
Celery + Spinach

RUBY RESET

Carrot + Beetroot + Lime + Ginger +
Green Apple

GOLDEN GLOW

Pineapple + Pear + Apple + Lemon +
Mint

AT SUNRISE WE DANCE

100% Seasonal Australian Oranges

PINK VITALITY

Watermelon + Strawberry + Green
Apple + Lime

AN APPLE A DAY

Green Apple + Lemon + Ginger
\$9.90

COLD DRINKS

SOMETHING & NOTHING SODA \$6.50

-Hibiscus + Rose soda
-Cucumber soda
-Yuzu soda

SOFT DRINK \$6.00

- Coke
- Coke no sugar

SPARKLING WATER \$5.50

-Calm & Stormy sparkling
water

E A T

N O S P L I T B I L L S

T H A N K Y O U

Sorry Eddie Breaky Burger

Double hashbrown, fried egg, double tasty cheese, double smoked bacon, garlic aioli cream, fresh rocket & sweet tomato relish. Served on a charcoal brioche bun. \$23.50

Loaded Breakfast Croissant

Freshly baked croissant with an olive, caper & chorizo sugo. Filled with rocket, bacon, fried halloumi, hollandaise, cherry basil tomatoes & two poached eggs. Finished with sriracha cream & dukkah. \$28.00

VEGAN Loaded Croissant

Freshly baked croissant with roasted tomato chutney. Filled with rocket, vegan bacon, vegan sausage, vegan feta, vegan hollandaise, cherry basil tomatoes & two vegan fried eggs. Finished with sriracha cream & dukkah. (VE,V) \$28.50

Breakfast Tacos

Smashed potato hash, roasted tomato chutney, smashed avo, slow-cooked pulled pork, sriracha cream, yuzu cream, pink pickled onions & black sesame seeds. Served in 4 soft shell tacos. \$27.00

VEGAN Breakfast Tacos

Smashed potato hash, roasted tomato chutney, smashed avo, pulled smokey BBQ jackfruit, sriracha cream, yuzu cream, pink pickled onions & black sesame seeds. Served in 4 soft shell tacos. (V, VE)\$27.00

Swedish Rosti

Two house-made potato rostis topped with poached eggs, smashed avo, bacon, fried halloumi & basil cherry tomatoes. Finished with sriracha cream & black sesame seeds. (GF, VO) \$27.00

VEGAN Big Breaky

Two house-made potato rostis topped with smashed avocado, roasted mushrooms, basil cherry tomatoes, enoki mushrooms, spiced gherkins & tofu chilli scramble. Served with creamy gherkin mustard cream, black sesame seeds & dried shallots. (GF, VE, V) \$28.50

Harvest Smashed Pumpkin

Smashed pumpkin on toasted turkish bread with crispy chilli oil. Served with rocket, feta cheese, dukkha, roasted capsicums, pink onion, smoked trout, balsamic popping pearls, hummus, with black sesame, crispy shallots & yuzu cream. (VO) \$27.00 (+ Poached egg \$3)

Pulled Pork Corn Fritters

Corn fritters topped with two poached eggs, pulled pork, house-made yuzu hollandaise & smoked paprika. Served with beetroot puree, rocket, miso glaze & spiced chilli jam. (GF, VO) \$27.50

Harvest Smashed Avocado

Smashed avocado on toasted turkish bread with crispy chilli oil. Served with rocket, smoked salmon, pickled pink onion, beetroot & hummus puree, watermelon radish, with maple & mustard roasted Dutch carrots, roasted pumpkin, black sesame, crispy shallots & yuzu cream. (VO) \$27.00 (+ Poached egg \$3)

The Cypriot Burger

House-made potato rosti, fried halloumi, smashed avocado, fried egg, rocket, tomato chutney, sriracha cream & balsamic reduction. Served in a lightly-toasted charcoal brioche burger bun. (V) \$23.50

Pancake Dreams

Two fluffy oven-baked pancakes layered with custard & biscoff spread. Topped with dragon fruit, seasonal berries, Persian fairy floss, vanilla ice cream & biscoff crumb. Served with a maple syrup pour-over. (V) \$26.00

Croffle Ice Cream Sandwich

House made Croffle coated in sweet cinnamon sugar. Served with vanilla custard, vanilla ice cream, biscoff sauce, biscoff crumb, dragon fruit & seasonal berries. Topped with brown sugar jelly pearls & rosewater meringue shards. \$26.00

Breakfast Bowl

Dragon fruit, banana, strawberry, granola, coconut shards, almonds, stewed blueberries & popping pearls. Topped with hemp seeds, pepitas & goji berries. Served with your choice of coconut or greek yogurt. (GFO, VEO, V) \$19.50

Acai Bowl

Acai sorbet, fresh banana, seasonal berries & dragon fruit puree. Topped with muesli, hemp seeds, pepitas, coconut, almonds & organic peanut butter. Finished with cherry blossom jelly pearls. (GFO,VE,V) \$21.50

Build Your Own

- Fried, poached or scrambled eggs. Served with toasted Vienna & butter. \$13.50
- Vegan chilli scramble or vegan fried eggs. Served with toasted Vienna & Nuttelex \$15.50

Add On's

+ \$3.00- Extra egg or Extra toast.
+ \$5.00- Spinach, Hash brown, Fried tomato, Bacon, Feta or Hollandaise.
+ \$6.00- Pork sausage, Chorizo, Avocado, Smoked salmon, Mushrooms or Halloumi.
+ \$6.50- BBQ jackfruit, Vegan smoked bacon, Vegan sausage, Vegan feta or Vegan hollandaise.
+ \$2.00- Aioli, Tomato sauce, BBQ sauce, Sriracha cream, Extra butter or Tomato relish.

- Bowl of chips \$9.50

VE = VEGAN V = VEGETARIAN GF = GLUTEN FREE O = OPTION

1.5HR SEATING TIMES. NO CHANGES TO THE MENU. PLEASE NOTIFY STAFF OF ANY ALLERGIES.

SOME DISHES COME WITH SEASONAL STYLING INCLUDING SEEDS & GARNISHES.

PLEASE NOTE WE ARE NOT A "FREE FROM" KITCHEN

FOR THE LITTLE ONES

MADE FOR LITTLE ONES 12 AND UNDER

*No outside food allowed,
No split bills,
1.5 hr seating times apply to all tables.*



KIDS PANCAKE

1x pancake, topped
with vanilla ice
cream, sprinkles &
maple syrup.

\$10.50



KIDS BREAKY

1x scrambled egg
on toast with bacon
and avo quarter.

(GFO,VO)

\$10.50



NUGGETS & CHIPS

Chicken Nuggets
and chips served
with tomato sauce.

\$10.50



RAISIN TOAST

1x piece of rasin
toast
served with nuttelex.
(VO)

\$5.50



KIDS TOASTIE

Your choice of ham,
cheese & tomato on
toasted white bread.

(GFO)

\$9.50



TEDDY TOAST

1x piece of toast with
Nutella & Tiny Teddies,
raisins & banana,
creating a teddy bear
face (GFO)

\$7.50

FRUIT BOWL



Coconut or Greek
yogurt, banana,
strawberries,
granola & dragon fruit.
(GFO,VEO)

\$10.50

SUGAR COOKIE



Please see our selection
of handmade kids
sugar cookies at the
main bar or ask one our
friendly staff.

\$6.50

KIDS SMASH



1x piece of toast with
smashed avo & cherry
tomato's.
(GFO,VE)

\$12.50