



HARVEST
RESTAURANT & BAR

Spring HARVEST

A taste of things to come

Welcome to our new seasonal menus, showcasing fresh local produce from the Greater Ipswich Region, Somerset, Lockyer Valley and the Scenic Rim.

The harvest was once the focus of seasonal celebrations. We continue this tradition by championing what is produced by the local community and what is in season, delivering the best our region has to offer.

DINNER

Open 7 Days from 5.30pm to 8.30pm

PHONE

(07) 3812 8077

ADDRESS

43 South Street, Ipswich, QLD 4305



HARVEST
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R E S T A U R A N T M E N U

Entrée

House made bread, local butter, garlic, thyme
3 pp

Spring vegetable minestrone,
house made broth, herb oil (V)
14

Crispy fried quail, green mango, pawpaw,
mint, coriander, palm sugar dressing (GF)
16

Salmon cured with beetroot, dill, horseradish,
crème fresh, lemon, melba toast
16

Crumbed cauliflower, sticky Asian dressing,
fresh herbs (V)
13



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Sides

Mac and cheese
with crispy herb crumb (V)
4 pp

Shoestring fries,
confit garlic aioli, sea salt (V,GF)
7

Zesty slaw
with pineapple, mint dressing (V,GF)
6

Spring salad
with house pickles (V,GF)
6

Steamed market vegetables (V,GF)
7



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Main

Silver perch, spring peas, bacon,
fresh herbs, warm fish broth (GF)

28

Slow cooked duck, sweet potato, orange,
endive, caramelised orange vinaigrette (GF)

29

300g aged rib fillet,
local green, shoestring fries, jus (GF)

33

Ramen, noodles, roast tomato, house pickles,
mushroom, nori, broth (V)

24

Local kangaroo fillet, ribbon salad, potato,
pickled carrot, juniper dressing (GF)

31

Roast chicken, potato, mushrooms, fresh herbs (GF)

28

Lamb shank pappardelle, roast tomato,
parsley, mint, parmesan

28

Braised pork, zesty slaw, pineapple salsa
with mojo sauce (GF)

28



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Dessert

Camomile panna cotta with strawberry 3 ways (V)
10

Banoffee pie, banana, caramel, cream,
meringue (V,GF)
10

House made brownie, toffee crumb,
rosemary salted caramel, vanilla ice cream (V)
10

Cheese, house made accompaniments,
local honey, lavosh
10 per cheese

Dessert Accompaniments

Organic barista coffee made to order