

ALL DAY BREAKFAST

Smashed avocado 18.0

on sourdough with Australian feta, fresh tomato and Native nut dukkah. (V, Veg, GF options)
add a poached egg 3.5 | bacon 5.0

Wild rosella, apple crumble French toast 22.5

Brioche toast with wild rosella and cinnamon myrtle spiced apples, mascarpone vanilla-cream. Topped with roasted macadamia crumble.
add avocado 5.0 | add hash browns 4.5

Sourdough toast with Native preserves 9.5

2 slices of toasted sourdough with Native jam or local honey.

Eggs Benedict with a Native twist 23.0

Smoked bacon and poached eggs on sourdough, baby spinach, wild basil and macadamia hollandaise-ish sauce.

Bacon and eggs on toast 19.0

2 fried or poached eggs, 2 rashers of premium smoked bacon on sourdough with Native-spiced relish.
add avocado 5.0 | hash browns 4.5 | scrambled 1.5

Smoked salmon omelette 23.5

2 egg omelette with smoked salmon, red onion, fresh tomato. Drizzled with our house-made macadamia and Native basil verde and sprinkled with pepperberry.
add avocado 5.0 | add hash browns 4.5

**Food allergens? Please let our staff know. We do our best to accommodate all (our kitchen handles allergens incl. nuts/gluten/eggs.)*

We'd like to recognise Australia's original custodians; including the Wotobaluk people (the partnership we buy our salt from), the Palawa people (the region where our pepperberry comes from) & the Yugambeh people (where we live). We value & respect their cultural heritage, knowledge & relationship with the land.

Native Australian chilli scramble 21.5

Scrambled eggs infused with house-made bush tomato chilli oil on toasted sourdough. Topped with Australian feta, shaved parmesan. Sprinkled with crispy shallots, fresh herbs and spring onions.
add smoked salmon 6.5 | halloumi 6.5

Bacon and egg burger 17.5

Fried egg, smoked bacon and cheddar on a lightly toasted milk bun with Native-spiced relish.

Big harvest breakfast 26.0

2 fried or poached eggs, 2 rashers of smoked bacon, breakfast sausage, roasted tomato with Native thyme and pepperberry, hash browns and baked beans on sourdough.
add avocado 5.0 | upgrade to scrambled 1.5

ADD A BIT OF...

avocado 5.0 | bacon 5.0 | smoked salmon 6.0
poached/fried egg 3.5 | upgrade to scrambled eggs +1.5
halloumi 6.0 | hash browns 4.5 | baked beans 4.5
breaky sausage 5.5 | cheese 2.5 | mushrooms 4.0

ALL DAY KIDS' MENU (11.5 each)

French toast | with nutella and vanilla ice-cream.

Bacon + egg wrap | tortilla wrap with a fried egg, bacon, cheese and tomato sauce.
- add hash browns 4.5

Chicken tenders | with chips and tomato sauce.

Cheeseburger | with chips and tomato sauce.

GF (Gluten Free), Veg (Vegetarian), V (Vegan) options available
Upgrade a menu item to GF/Veg/V | + 3.0

Native Thyme



Lemon Myrtle



Bush Tomato



Wild Rosella



Some of the Native Australian flavours you'll find on our menu

Familiar favourites with a Native Australian twist

WELCOME TO NATIVE HARVEST CAFE
0415 211 982 | brendan@nativeharvest.com.au
Shop 48A, Sanctuary Cove, Hope Island. Qld.
* Public holiday surcharge 15%

7 DAYS | 6AM - 2PM | BREAKFAST | BRUNCH | LUNCH
OUR SERVICES: Catering | Business Lunches | Client & Settlement
Gifts | Group Meetings | Celebrations | Gifting & Rare Native Products
* BYO wine only (corkage 15.0)

LUNCH (available from 10:30am)

- Zesty chicken caprice salad** 24.0
Buttermilk-marinated chicken tenders, fresh tomato, house-made pickled red onions, Native-spiced relish, grilled halloumi and fresh salad greens. Drizzled with a tangy macadamia and wild basil dressing.
— add a small chips 5.0

- Char-grilled corn & roast pumpkin salad** 22.5
with avocado, crumbled feta, fresh salad greens, coriander and crispy kale. Topped with spring onions, fried pepita seeds, bush tomato dukkah and drizzled with a tangy, house-made dressing. (V, Veg, GF options)

- Wild beef burger & chips** 22.5
Australian beef patty with pepperberry and Native thyme, caramelised onion and Native-spiced relish on a lightly toasted milk bun. Served with a side of straight-cut, crunchy chips. (V, Veg, GF options)
— add bacon 5.0 | cheese 2.5 | zesty side salad 6.5

- Red desert chicken burger & chips** 21.5
Free range chicken tenders with our signature Red Desert BBQ Rub, shredded lettuce and tangy finger lime mayonnaise on a toasted milk bun. Served with a side of straight-cut, crunchy chips. (GF option)
— add bacon 5.0 | cheese 2.5 | zesty side salad 6.5

ADD A BIT OF...

avocado 5.0 | bacon 5.0 | smoked salmon 6.0
poached/fried egg 3.5 | upgrade to scrambled eggs +1.5
halloumi 6.0 | hash browns 4.5 | baked beans 4.5
breaky sausage 5.5 | cheese 2.5 | mushrooms 4.0

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- Spicy outback beef burger & chips** 22.5
Australian beef patty on a lightly toasted milk bun with caramelised onions and a spicy jalapeño and Native thyme confit. Topped with tomato, lettuce and spicy house-made burger sauce. (V, Veg, GF options)
— add bacon 5.0 | cheese 2.5 | zesty side salad 6.5

- Fresh, tangy prawn tartare** 24.0
Locally caught, cooked prawns with fresh greens, drizzled with tangy Native citrus dressing and sprinkled with hand-smoked oakwood salt flakes.
— add a small chips 5.0 | zesty side salad 6.5

SIDE DISHES

Truffle fries | 8.5 truffle oil, parmesan, wild basil, oakwood smoked salt flakes.

Straight cut potato chips | 7.5 with hand-smoked oakwood salt flakes and finger lime mayonnaise.

Crusty bread with Native nut dukkah | 6.5 with extra virgin olive oil and premium balsamic.

Zesty side salad | 6.5 fresh tomato, house made pickled red onions and fresh salad greens drizzled with tangy, macadamia and wild basil dressing.

This is the actual lake (near Dimboola) we source our salt from!

Pink Lake, Victoria.



Tasmanian Pepperberry



Pink Fingerlime



Native Basil



GF (Gluten Free), Veg (Vegetarian), V (Vegan) options available
Upgrade a menu item to GF/Veg/V | + 3.0

Australian Native herbs & spices are unique, rare, sustainable and truly local. They have beautiful aromas, vibrant colours and incredible flavours. Enjoy!