

## ALL DAY BREAKFAST (from 6:30am)

- Wild Berry Sunrise Oats** 19.0  
Wholemeal oats with warmed almond milk and a wild Rosella, berry, rhubarb compote. Served with caramelised pineapple honey, macadamia crumble and seasonal berries. *(V, Veg options).*
- Avocado Smash with pickled beetroot and native lemon-basil dressing** 19.0  
Served on lightly toasted sourdough. Topped with Australian feta, cherry tomatoes, pickled beetroot and sprinkled with native nut dukka. *(V, Veg, GF options).*  
— add smoked salmon 7.0
- Wild Citrus Crêpes Suzette** 23.5  
French-style crêpes flambéed in a caramelised orange, roasted wattle seed sauce. Served with mascarpone, premium blood orange ice-cream and sprinkled with salted macadamia. *(Veg).*
- Bacon and Egg Crunch Burger** 18.0  
Fried egg, smoked bacon, sliced cheddar and a crunchy hash brown. Served with bush tomato relish on a lightly toasted milk bun.
- Eggs on 24hr fermented sourdough** 16.5  
2 fried or poached eggs on sourdough with tangy bush tomato relish. *(GF option)*  
— add 2 x bacon rashers 6.5 | add 1 x hash brown 2.5
- Native Australian chilli scramble** 24.0  
Scrambled eggs infused with house-made bush tomato chilli oil on toasted sourdough. Topped with Australian feta, parmesan and sprinkled with shallots, fresh herbs and spring onions. *(GF option).*  
— add smoked salmon 7.0 | add 1 x hash brown 2.5

### ADD-ONS | EXTRAS

avocado 5.5 | smoked salmon 7.0 | halloumi 6.5 | cheese 2.5  
1x poached or fried egg 3.0 | 2x poached/fried eggs 5.5  
upgrade to scrambled eggs +1.5 | 1x hash brown 2.5  
1x bacon rasher 3.5 | 2x bacon rashers 6.5 | mushrooms 4.0  
2x cheese kransky 5.0 | side of chips 5.5

- Eggs Benny with native citrus and wild basil** 24.5  
Poached eggs, Australian wood-smoked ham and baby spinach on toasted sourdough. Served with a lemon myrtle-wild basil dressing and tangy finger lime hollandaise-ish sauce.
- Coastal salmon bowl** 24.0  
Finely sliced smoked salmon, grilled asparagus, baby spinach and a scoop of smashed avocado. Served with cherry tomatoes, cucumber, red pickled onions and drizzled with house-made chilli-wild lime dressing.  
— add halloumi 6.5 | add a slice of sourdough 2.0

- Big Harvest Breakfast** 27.0  
2 x eggs (fried or poached), 2 x smoked bacon rashers, grilled halloumi cheese, 1 x crunchy hash brown, 2 x cheese kransky sausages and grilled garlic mushrooms. Served with lightly toasted sourdough & bush tomato relish.  
— add avocado 5.5 | upgrade to scrambled eggs 1.5

**\*Food allergy?** Please let our staff know of any allergies. We do our best to accommodate all (N.B. Our kitchen handles allergens incl. nuts/gluten/eggs).

**\*Veg=Vegetarian V=Vegan GF=Gluten Free | + 3.0**

### ENTREES | SIDES (from 10:30am)

- Barramundi spring rolls** 12.5  
Crispy spring rolls (2) made with North Qld Barramundi. Served with a house-made tartare sauce, crispy lettuce and a lemon wedge.
- Straight cut potato chips** 8.5  
Hot chips with hand-smoked salt flakes and finger lime bush tomato chilli mayo.
- Sweet potato fries** 9.5  
Topped with native herbs, feta and Oakwood-smoked salt, topped with Feta.
- Zesty side salad** 8.5  
Fresh tomato, pickled red onions and fresh salad greens drizzled with wild basil dressing.

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

Pink Lake, Victoria.

Tasmanian Pepperberry

Pink Fingerlime

Welcome to Native Harvest | Australian Fusion Cafe + Bar | 7 days - 6am to 2pm

All of our dishes include the incredible flavours of native Australian herbs and spices.  
We hope you enjoy them as much as we do.

Catering | Client & Settlement Gifts | Group Meetings | Celebrations | Gifting & Rare Native Products \* Public holiday surcharge 15% \* BYO wine only (corkage 15.0)

## BRUNCH | LUNCH (available from 10:30am)

### **Lemon Myrtle Zesty Chicken Flatbread + Chips** 19.5

Crispy, lemon myrtle chicken on warmed naan bread with lettuce, finely sliced red onion and fresh herbs. Drizzled with finger lime, bush tomato chilli mayo and served with crunchy straight cut chips. *(GF option).*

### **The Ploughman's Graze** (a picnic on a plate) 21.0

Australian wood-smoked ham, crusty bread, wedge of aged cheddar. Served with fresh tomato, cucumber, crisp green leaf lettuce, pickled onion, seasonal fruit and a tangy chutney. *(GF option).*

### **Fire-roasted pumpkin, yoghurt and native pepperberry salad** 23.5

With garlic-infused yoghurt, red onions, capsicum and fresh greens. Sprinkled with Tasmanian pepperberry, smoked chilli salt flakes, fresh herbs, and house-made native nut dukka. *(V, Veg, GF options).*


— add smoked salmon 7.0 | add grilled chicken tenders 6.5

### **Wild Harvest Lemon Chicken Salad** 25.5

Marinated lemon myrtle chicken tenders with grilled halloumi and fresh tomato. Served on a bed of salad greens and topped with avocado, cucumber and bush tomato relish. *(GF).*

### **Wild Angus Beef and Cheddar Burger + Chips** 24.5

Australian beef patty seasoned with pepperberry and topped with cheddar cheese, sliced red onions and fresh salad greens. Served on a lightly toasted milk bun with finger lime mayocue. *(GF Option).*

— add 1 x bacon rasher 3.5  BBQ Mayonnaise

### **Prawn tartare with native lime, chilli and avocado** 26.0

Fresh, tangy prawn tartare served on top of avocado, with salad greens and lightly toasted sourdough. Drizzled with our house-made, native lime-chilli dressing and sprinkled with hand-smoked oakwood salt flakes. *(GF Option).*

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## NATIVE AUSTRALIAN SPECIALTY COCKTAILS | \$19

### **Davidson Plum Gin Spritz**

Davidson plum, finger lime  
Australian gin and Tasmanian soda.

### **Spicy Kakadu Sunset**

Kakadu plum, Australian vodka,  
orange juice, sweet chilli and grenadine.

### **Myrtle Margarita**

Lemon Myrtle, tequila, triple sec, wild basil,  
lemon juice, finger lime, oakwood smoked salt.

## KID'S MENU | 12.5 each

### All Day Breakfast (available from 6:30am)

#### Golden Syrup Crepes

With vanilla bean ice cream and seasonal berries.

- Add a dollop of Nutella or Biscoff 1.5

#### Egg and Bacon Toast

Poached or fried egg and a rasher of bacon  
on lightly toasted sourdough.

- Upgrade to scrambled eggs +1.5

- Add a hash brown 2.5

### Brunch | Lunch (available from 10:30am)

#### Chicken Tenders with Chips

Grilled/fried chicken tender served with  
straight cut potato chips and tomato sauce.

- Add a kid's salad (tomato, lettuce, cucumber) 4.5

#### Kid's Cheeseburger + Chips

Angus beef burger with cheddar cheese, served  
with straight cut potato chips and tomato sauce.



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

*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 Yugambah people (where we live). We value & respect their cultural heritage, knowledge & relationship with the land.*