

CAFE HARVEST

ALL DAY BREAKFAST

CORN FRITTERS | 19.9 V

House-made fritters with avocado, fetta & cherry tomatoes.
Your choice of salmon/bacon/mushroom

FAGIOLI BIANCHI & MUSHROOM BRUSCHETTA | 22.9 V

White beans, mushrooms, fetta, mixed lettuce & pesto on sourdough

SMASHED AVOCADO & FETTA | 16.9 V

Sourdough with cherry tomatoes & a poached egg
ADD chicken/bacon/smoked salmon | 5

HARVEST BIG BREAKFAST | 25.9

Bacon, chorizo, halloumi, potato rosti, baked tomato, mushrooms, baked beans, baby spinach, eggs (poached/fried/scrambled) & sourdough

FRENCH TOAST | 17.5 V

Ricotta, maple syrup, house-made berry compote & toasted almond flakes

BACON & EGG ROLL | 15.9

Potato rosti, tomato jam & aioli on a milk bun

MEDITERRANEAN EGGS | 17.9 V GF

Rustic tomato sugo, baby spinach, poached eggs, fetta & sourdough

EGGS BENEDICT | 19.9 V

Poached eggs, baby spinach, hollandaise sauce & sourdough.
Your choice of salmon/bacon/mushroom

BREAKFAST BURRITO | 16.9

Bacon, scrambled eggs, avocado, baby spinach with house-made tomato jam & aioli

HARVEST FRITTATA | 18.9 GF

Ham, cheese, tomato & onion served with sourdough

VEGGIE FRITTATA | 18.9 V GF

Mushroom, tomato, spinach, fetta & onion served with sourdough

BOWLS

BARISTA BOWL | 19.9 V

Quinoa, poached eggs, baked beans, potato rosti, mushroom & avocado

ORGANIC ACAI BOWL | 15.9 V

Served with granola, chia seeds, shredded coconut & seasonal fruit

GRANOLA BOWL | 15.9 V

Served with yoghurt, shredded coconut, berry compote, honey & seasonal fruit

SALADS

CAESAR SALAD | 18.9

Cos lettuce, caramelised bacon, house baked croutons, parmesan cheese, egg & dressing
ADD chicken/ smoked salmon 5

WARM CHICKEN SALAD | 18.9 GF

Mixed lettuce, semi-dried tomatoes, cucumber, onion, flaked almonds, fetta & house made vinaigrette

SUPERFOOD SALAD | 18.9 V

Mixed lettuce, roasted pumpkin, fetta, baby beetroot, quinoa & house-made dressing

SIDES

House made aioli/house made hollandaise	2
Egg/ fetta/ ricotta	3.5
Baked tomatoes/ baked beans	3.5
Avocado/ halloumi/ potato rosti	4
Mushroom/ bacon/ chorizo/ smoked salmon	5

Chunky fries with house made aioli	7.5
------------------------------------	-----

BREADS

White/ sourdough/ dark rye	5.5
Gluten free	5.9
ADD house made jam/peanut butter/nutella/vegemite	3

LUNCH

Served from 11am
PLEASE REFER TO OUR
SPECIALS BOARD

CHICKEN SCHNITZEL BURGER | 19.5

Tomato, cheese, beetroot, mixed lettuce, sweet chilli aioli on a milk bun served with fries

The (OMG!) BEEF BURGER | 23.9

Bacon, fried egg, cheese, beetroot, tomato, mixed lettuce, gherkin, onion, secret sauce on a milk bun served with fries

GRILLED CHICKEN WRAP | 18.9

Cheese, baby spinach, tomato, sweet chilli-aioli served with fries

THE STEAK SANDWICH | 23.9

Tomato, lettuce, cheese, caramelised onion, house-made aioli on sourdough served with fries

VEGGIE BURGER | 20.9 V

Corn fritter, avocado, halloumi, tomato, mixed lettuce, house-made aioli on a milk bun served with fries

FISH & CHIPS | 18.9

Battered fish served with house-made tartare sauce

FISH OF THE DAY | 25.9

Topped with lemon sauce, potato rosti & greek salad

FETTUCCINE PRIMAVERA | 21.9 V

Mushrooms, baby spinach, sugo, white wine & a dash of cream

V VEGETARIAN GF GLUTEN FREE OPTION AVAILABLE





DESSERTS

THREE-STACK PANCAKES | 19.9
House-made pancakes served with nutella, banana, strawberries, maple syrup & ice-cream

WAFFLES | 14.9
Waffles served with berry compote, fresh berries, maple syrup & ice-cream

HOUSE BAKED DESSERTS from 5
Ask our staff for daily range of Cookies, Muffins & Slices

CHECK IN HERE!



ALL MAIN INGREDIENTS FOR MENU ITEMS ARE LISTED. PLEASE ADVISE STAFF OF ANY DIETARY REQUIREMENTS OR ALLERGIES

INGREDIENTS MAY CONTAIN TRACES OF NUTS

TO EXPEDITE SERVICE TIMES, NO VARIATION TO MENU ITEMS DURING PEAK TIMES

CAKEAGE @ 2.5 PER PERSON
1.5% SURCHARGE ON VISA/MASTERCARD
10% PUBLIC HOLIDAY SURCHARGE

HOT DRINKS

Flat White/Latte/Cappuccino/Long Black/Chai/
Hot Chocolate/Mocha/Dirty Chai | R \$4.50 L \$5

Short Black/Macchiato/Piccolo | \$3.50

Babycino | \$1.50

Extras | R \$.50 L \$1
Extra shot/Soy/Almond/Oat/Lactose Free Milk
Vanilla/Caramel/Hazelnut Syrup

Loose Leaf Tea | \$4
English Breakfast, Earl Grey, Peppermint,
Chamomile, Green

COLD DRINKS

Cold Pressed Coffee/Iced Latte | 6.5

Iced Coffee/Iced Chocolate | 7

Iced Mocha | 7.5

Milkshakes | 6.5 | Kids Size 4.5
Chocolate, Strawberry, Caramel, Vanilla

Bottled Fruit Juice | 4.5

Coke/Coke Zero/Lemonade/Sparkling or Still Water | 3.5

Lemon Lime Bitters | 7.5

Frappes | 8.5
Coffee, Chocolate, Mocha

Acai Smoothie | 8.5
Topped with granola & seasonal fruit

Freshly Squeezed Juice | 7.5

Affogatto | 7.5
Espresso coffee poured over vanilla ice-cream
ADD Frangelico 6.5

ALCOHOL

Beer
Pure Blonde 8.5
Corona 9.5

Wine
Shiraz | Glass 9.5 Bottle 33
Merlot/Cab Sav/Pinot Noir | Bottle 33

Sav Blanc | Glass 9.5 Bottle 33
Chardonnay/ Pinot Grigio | Bottle 33

Moscato/ Prosecco | Glass 9.5 Bottle 33

Bellini | Glass 10.5 Bottle 39.5

Spirits | From 11

Alcohol must be served with food

COCKTAILS

Harvest Latte Martini | 18.9
Espresso, Baileys, Italian Coffee Liquor & Vodka with a dash of sugar syrup

Aperol Spritz | 16.9
Aperol, Prosecco & Soda Water with a slice of orange

Espresso Martini | 16.9
Espresso, Vodka, Kahlua with a dash of sugar syrup

Mimosa | 16.9
Prosecco with orange juice

Campari Soda | 16.9

JOIN THE HARVEST COMMUNITY!

Stay up to date and share your experience via our social media channels. Find us:

@cafeharvest_bgc

Cafe Harvest BGC

(02) 9822 0423

THANK YOU FOR JOINING US AT

CAFE HARVEST