



Dinner Menu

ENTREE

Soup Of The Day (V) (GF) \$ 16.90
Served with garlic ciabatta



Garlic Bread(V) \$12.90
Warm garlic bread. served with tomato relish



Grilled Bread Board(V) \$15.90
Serve with honey olive butter and two dips

Szechwan Pepper Prawns (DF) \$18.90
Battered szechwan prawns, mango and peach chutney, kimchi aioli,
saffron pickled baby onion, szechwan truffle salt and greens

Truffle Carrot Arancini(V) \$16.90
Koji roasted carrot hummus. pickled carrot ribbon, parmesan cheese and greens

Harvard's Kimchi Spiced Fried Chicken \$18.90
Fried chicken thigh, kimchi aioli, sweet chilli, and cajun salt



Chicken Slider \$16.90
Three mini chicken slider, slaw, cucumber pickles, kimchi Aioli, sweet chilli sauce

Cured Salmon \$22.90
Homemade cured Akaroa salmon, green gazpacho, wasabi mayonnaise,
butter milk curd, micro green, chilli oil and herb croutons

(V) VEGETARIAN / (GF) GLUTEN FRIENDLY / (DF) DAIRY FREE

Dietary requirements? Please speak to our friendly staff and we will do our best to meet your needs.



LIGHT DINNER

Fish and Chips (DF) \$27.90

Beer battered fresh fish of the day, slaw, tartar sauce, tomato sauce, lemon wedges and fries

SALADS

Harvard's House Superfood Salad(V) (GF) \$13.90

Quinoa, brown lentil, pickled beetroot, mizuna, red onion, cucumber, koji roasted carrot hummus and lemon dressing. roasted honey almond, vegan feta cheese

Upgrade Your Salad (Extra Cost)

Kimchi fried chicken Three pieces \$8.90

Schezwan pepper Prawns four pieces (D/f) \$9.90

Cured salmon 100g (G/F). \$12.90

Carrot and truffle arancini three numbers (v) \$ 8.90



Caesar Salad \$17.90

Cos lettuce with caesar dressing, garlic croutons, bacon bits and parmesan cheese. poach egg. prosciutto chips

Upgrade Your Salad (Extra Cost)

Sous-vide chicken breast 150-200g (GF) (DF) \$10.50

Grilled salmon 180g (GF) (DF) \$ 16.90

Grilled Garlic prawns 5 pieces \$9.90



PASTA

Vegetarian Pasta Of The Day \$35.90

Serves with parmesan cheese

Seafood Or Meat Pasta Of The Day \$38.90

Serves with parmesan cheese,

GF pasta available

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MAINS

Crispy Skin Pan-Seared Salmon (GF) \$ 39.90

Pan-seared salmon, served with cauliflower puree, summer vegetables, charred onion, pesto, creamy horseradish sauce

Slow Roast Duck (GF) \$ 41.90

Boneless slow cooked duck portion, served with carrot and orange puree, honey roast beetroot, pickled cucumber and plum sauce

Leelands Lamb Rack \$43.90

Parmesan herb crusted lamb rack, served with warm kumara and cilantro mash, pea pesto, roast baby carrot, charred onion, and mint jus

Porterhouse Beef Striploin (GF) \$42.90

Grilled Porterhouse beef striploin, truffle potato mash, roast baby carrot, charred broccoli, confit tomato, jus



Char Siu Pork Belly \$41.90

Char-Siu pork belly, honey roasted char siu gravy, pumpkin puree braised red cabbage, candy apple wafer and pork jus

Sous-Vide Chicken Breast (GF) \$39.90

Sous-vide chicken breast, served with carrot and orange puree, honey roast beetroot, pickled cucumber, Jus

Roast Vegetable Fried Cigar (Vegan) \$ 38.90

Roast vegetable, spinach, mash potato, vegan feta deep-fry cigar, eggplant puree, pickled vegetable, confit tomato. crispy green salad



Sides

Charred greens of the day. (GF) (V) \$13.90

Mix green salad. (GF) (V) (DF) \$ 10.90

Sauté mushroom (GF) (V) \$12.90

Roast gourmet potato (GF) (V) \$12.90

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