



THANK YOU

We hope you have full bellies and happy hearts.

We love reading online reviews, if you enjoyed your HH experience,
please feel free to share.

See you again soon at HH!



HARVEST
HOME
Avenel

*Something to look
forward to...*





Scan with your camera phone to discover upcoming events, web and social pages.



WELCOME

to Harvest Home Avenel, a one-of-a-kind heritage venue with endless offerings. The ultimate regional escape, HH (as affectionately known by the locals) is a magical events venue with bespoke accommodation and restaurant within a spectacular garden setting.

Oozing French countryside charm and a hint of old-world boheme, you've found the perfect place to wine, dine, and party. A couple of decades ago she was a playground for the rich and connected. Celebrity chefs featured, helicopters landed in the paddocks next door and people would party for days.

Now, this 1870s icon is back to her former glory at over 150 years old, while still retaining her original eccentric charm.

Have a wander around, there's so much to be discovered.

EAT

Harvest Home hosts an array of special events, our dining session times are made available around these scheduled events.

To be kept updated on our dining session times, sign up to our emails and or follow us on Instagram & Facebook. Our current open hours are;

FRIDAY: DINNER FROM 5PM

SATURDAY: LUNCH 12 - 3PM & DINNER FROM 5:30PM

SUNDAY: BREAKFAST 9 - 11AM & LUNCH FROM 9AM - 3PM

SLEEP

Our 7 bespoke rooms are uniquely designed to celebrate their individual heritage features.

Each beautifully appointed room has its own private ensuite, air conditioning, heating and vintage charm.

Restaurant & bar are always made available to in house guests for the duration of your stay.



Scan this QR code with your camera phone to book online and discover more.



SOFTIES

STRANGELOVE ORGANIC 7

Smoked Cola	Lemon Squash
Very Mandarin	Lime & Jalapeno
Holy Grapefruit	Guava
Yuzu	Nectarine
Double Ginger Beer	
Sparkling mineral water 750ml	9

JUICES 4

Orange	
Apple	
Pineapple	
Tomato	
Cranberry	
Organic Sunzest Orange	6
Organic Sunzest Apple	6

SOFT DRINKS 5

Coke	
Coke zero	
Lemonade	
Ginger ale	
Soda, lime	
Raspberry lemonade	
Lemon, lime, bitters	6

KOMBUCHA 7

Ginger lemon	
Raspberry lemonade	

BREKKIE COCKTAILS

Because why not.

ESPRESSO IMPRESSO 23

Creamy coffee goodness, baileys, kahlua, frangelico, white rum.

TEQUILA SUNRISE 16

Tequila, orange juice, grenadine

MIMOSA 13

Box Grove prosecco, orange juice

BLOODY MARY 20

Tell us how spicy you like it, and if you want to go full throttle ask for spicy tequila.

FAUX COCKTAILS

Because everyone deserves to have fun especially desi drivers/best best people ever.

TRY HARD ITALIAN 15

Salty, loud, and fabulous featuring Lyre's orange and Strange Love salted grapefruit.

SHE'S SOUR 15

She's an amaretto sour but she's driving.

AND DON'T CALL ME SHIRLEY 13

Ginger ale, orange juice, grenadine, maraschino cherry, lime.

UN CAFE

BUT FIRST, COFFEE...

Coffee 4.50 5.50

Long black or Espresso 4 5

Matcha or Turmeric latte 4 5.50

Anushka sticky chai 5

Iced latte 4.50

Iced coffee or chocolate
with ice cream 6.50

Babyccino 1

Vietnamese coffee 5
Coffee + condensed milk

Vanilla syrup +1

Speciality milk +0.5
Happy Happy Soy Boy
Milk Lab Almond,
Minor Figures Oat

MERCHANT COFFEE ROASTERS

We source our delicious beans from absolute legends, Merchant Coffee Roasters in Mansfield. Take some home with you from the produce store..

A SOOTHING POT OF SPECIAL-T

COTTAGE BREAKFAST

Ceylon black tea

FRENCH EARL GREY

Ceylon black tea, rose petals, cornflowers, bergamot oil

SENCHA GREEN

Traditional green tea, sweet, green, grassy flavours

WILD APPLE CHAI

Ceylon black tea, apple chips, ginger, cinnamon, rose hips, orange rind, clove

SOOTHE

Spearmint, lemon balm, chamomile, marshmallow root

SWEET DREAMS

Scullcap, passionflower, chamomile, hops, cornflowers, calendula, lavender

G + L

Ginger root, lemongrass

NETTLEMINT

Nettle, spearmint, peppermint, oat straw

SANCTUM

Tulsi, oat straw, liquorice, cornflowers, lavender

LOVE POTION

Rose petals + hips, hawthorn berry, hibiscus, marshmallow root

NOURISH

Nettle, peppermint, fennel, aniseed, caraway

ELDERBERRY BLUSH

Elderberry, echinacea, rosehips, hibiscus, cinnamon

HARVEST SUNSET

Tulsi, ginger, cinnamon, sweet orange rind, apple

HARVEST ROMANCE

Rooibos, rose petals + hips, hibiscus & calendula petal

Award winning herbalist Caroline Parker has made an array of teas and tonics using ingredients from Wombat Forest to soothe the soul. Caroline has collaborated with us on our very own blends, Harvest Sunset and Harvest Romance, available for purchase in our produce store. You can find her on instagram @thecottageherbalist

BREAKFAST

9AM - 11AM

Artisan sourdough toast or fruit toast, house preserves	8
Avenel Swiss browns, Meredith feta, hazelnuts, poached egg, sourdough	22
Giant pancake, seasonal fruit, maple syrup, Gundowring ice cream	20
Smashed avocado, feta, mint, peas, lemon, pomegranate, egg, sourdough	22
Mum's granola, vanilla bean yogurt, seasonal fruit, local honey	17.5
Country boy, bacon and eggs your way, relish, sourdough	19
Baked eggs (Shakshuka), spiced tomato & capsicum passata, Meredith feta, za'atar, sourdough	22
RECOMMENDED EXTRA: HALOUMI OR CHORIZO	6.50

KIDS

Kids board, vegemite soldiers, poached egg, fruit, yogurt	16
Country boy, bacon and eggs your way, relish, sourdough	16

EXTRAS

Mushroom, Tomato, Meredith Feta, Hash brown	5
Additional egg	3.50
Bacon, Haloumi, Smoked salmon, Chorizo, Avocado	6.50