



Bread	8.0
House baked with marinated ridge estate kalamata olives	
Heirloom Tomato	16.0
Tomato salad with basil, somers soft and pesto	
Florence Fennel	16.0
Cured ocean trout, shaved fennel, citrus and coriander emulsion	
Pickled Cucumber	16.0
Pork Belly , pickled cucumber and orange glaze	
Terrine	16.0
Home made country style chicken, pistachio and apricot terrine, Served w/ greens and fig paste	
Beetroot with poached duck breast	21.0
Heirloom beetroot, walnuts, mizuna, poached duck breast, honey & rose reduction	
King Richard Leek	23.0
Risotto of garden leek and lemon thyme	
Tromboncino Zucchini	29.0
Free range chicken breast, zucchini, beans and mint	
Heirloom Carrot	31.0
Lamb rump, eggplant puree, heirloom carrot, feta and garden herbs	
Hollow Crown Parsnip and Red Drumhead cabbage	31.0
Pork loin, creamed parsnip, pickled red cabbage, apples and hazelnuts	
King Edward Potato	32.0
Pan roasted Snapper, scordalia, capers, lemon and garden silverbeet	
Heronswood Platter	35.0
A selection of Heronswood grown vegetables, picked today, presented with pesto & peninsula goats cheese with your selection of lamb rump, snapper fillet or chicken breast	
<u>Side plates</u>	8.0
Zucchini Gratin	
thyme & parmesan	
Garden Beans	
minted butter	