

Fork to Fork at Heronswood

Sunday Menu Only

To start: house-baked bread, local olives & extra virgin olive oil

Entrée

Cauliflower and beurre bosc pear soup

Duck liver pate, caramelised onion and charred bread

Asparagus and goats cheese terrine, soft herbs and balsamic

Sugar cured ocean trout, garden coriander and ruby grapefruit

House made linguini, broad beans, peas, mint, lemon and goats curd

Main

Marinated lamb rump, chickpea and coriander salad, preserved lemon and spiced eggplant puree

Free range chicken breast, char grilled local asparagus, silverbeet leaves and roquette pesto

Grilled Bay snapper on braised Florence fennel and olive, pea tendrils and flower salad

Free range pork sirloin, grilled apple, roasted parsnip, watercress and hazelnuts

Leek and mountain goats blue tart, red pepper, olive and red onion ragout

Confit duck leg, grilled black pudding, savoy cabbage and honey roasted dutch carrots

Dessert

Rhubarb and apple tart, mint infused clotted cream

Soft centred chocolate pudding, house made vanilla bean ice cream

Rose water scented pear and almond filo cigar with chocolate mousse

Red hill cheese: choose one of, Merricks mist, Mountain goats blue or Bushrangers gold, served with fruit bread and accompaniments

A la carte Menu Monday to Saturday

Bread

Homemade and served with marinated ridge estate kalamata olives \$8

Cauliflower

A taste of cauliflower and beurre bosc soup \$9

Ocean trout

Sugar cured and served with a salad of garden fennel, ruby grapefruit \$18

Broad beans

Orecchiette pasta with broad beans, peas, mint, lemon and goat curd \$16

Leek

Leek and mountain goats blue tart, red pepper, olive and onion ragout \$15

Pork

Free range loin, grilled apple, roasted parsnip, watercress and hazelnuts \$28

Lamb

Marinated lamb, chickpea & coriander salad, preserved lemon, spiced eggplant puree \$30

Bay snapper

Grilled gold band snapper, garden broccolini, pea tendrils and flower salad, salsa verde \$30

Heronswood plate

create your own dish with the freshest produce from the garden \$31

Duck

Confit duck leg, grilled black pudding, savoy cabbage and honey roasted carrots \$29

Rhubarb

Rhubarb and apple tart, mint and clotted cream \$12

Chocolate

Soft centred chocolate pudding, house made vanilla bean ice cream \$14

Pear

Rose water scented pear and almond filo cigar with chocolate mousse \$13

Affogatto

vanilla bean ice cream, frangelico, espresso coffee \$14