



## DINING AT HERONSWOOD RESTAURANT

*Lunch from 12-2:30pm*

**Local Bread, House Olives, Ridge Estate Olive Oil 12  
w/ Dips 18**

**Heirloom Tomato Plate with Basil & Balsamic 18**

**Heirloom Beetroot Salad w/ Black Rice, Danish Feta, Walnuts &  
Horseradish Crème Dressing 20**

**Garganelli Pasta with Fresh Tomato, Goat's Cheese & Basil 21**

**Pumpkin, Carrot, Semolina and Parmesan Cheese Tart Served w/  
Garden Greens 24**

**Salmon Rilette, Marinated Zucchini, Cucumber &  
Orange Salad 26**

**Héronswood Vegetable Plate featuring Heirloom Veggies,  
Goat Cheese & Hummus 26**

**Grazing Plate: Chicken Roulade, Aged Cheddar,  
Héronswood Egg, House Relish, Salad & Bread 27**

### DESSERT

**Chocolate Mint Pannacotta w/ Poached Rhubarb & Fresh Strawberries 12**

**Pink Peppercorn Pavlova w/ Lemon Curd, Beetroot Syrup & Cream 12**

WHAT DOES 'FORK TO FORK'® DINING MEAN?

You may not know that only 1% of the food Australians eat is certified organic. So don't be fooled by food clichés such as 'Paddock to Plate' or even 'Farmers' Markets' because food could still travel hundreds of miles and, unless they are grown under organically certified conditions with a label, all you are really doing is bypassing the supermarket. But when you dine at Heronswood you are getting the real deal. Organically certified Diggers heirloom vegetables are grown on the site — it's just 100 metres from our garden fork at our Kitchen Garden to your table fork at our 'Fork to Fork'® restaurant. Bon appetit!