

# HERONSWOOD

fork to fork restaurant



From our organic kitchen garden to your plate.



## Seasonal Spring Menu

### To start

<b>Heirloom crudités &amp; housemade dips</b> w/ warm ciabatta, house marinated olives & goats curd (v, vgo, dfo, gfo, *)	24
<b>Spring cup-of-soup</b> w/ herb & garlic croutons (v, vgo, dfo, gfo)	12
<b>Beetroot panna cotta</b> w/ citrus & salad leaves (vg, df, gf)	14

### To share 11:30am - 3pm

<b>Roasted heirloom root vegetables</b> w/ salsa verde (vg, df, gf)	18
<b>Tasmanian quinoa risotto</b> w/ snow peas, preserved pomelo, perpetual spinach, Grana Padano & carrot top pesto (v, vgo, dfo, gf, *)	18
<b>Garden salad</b> w/ freshly picked greens & vegetables, pistachio kernels & pomegranate house dressing (vg, df, gf, *)	16
<b>Five coloured silverbeet gratin</b> w/ potato & cashew (vg, df, gf, *)	16
<b>Dromana Bay mussels</b> poached in white wine & finished w/ organic cream (gf)	22
<b>Shredded free range chicken &amp; Asian slaw</b> , salad greens & avocado (df, gf)	20
<b>Heronswood harvest spring vegetables</b> , lightly steamed w/ spring lamb & housemade Seville orange sauce (df, gf)	28
- add local bread	5

### Fork to Fork Experience 46 pp

Our three course chef's selection of seasonal share plates, showcasing a variety of our freshly picked, estate grown heirloom produce & locally sourced offerings

### Housemade sweets & treats

<b>Rhubarb crumble</b> w/ almond milk anglaise (vg, df, gf)	12
<b>Pink peppercorn meringue</b> layered w/ lemon curd & organic cream (vgo, dfo, gf)	12
<b>Scones (2)</b> w/ raspberry jam & organic cream	9.5
<b>Flourless orange cake</b> dressed w/ orange spiced syrup & organic cream (gf)	9.5

Our menu is designed to showcase our home grown heirloom produce & to minimise waste. Where possible, we support local suppliers who value sustainable & ethical practices.

v: vegetarian vg: vegan df: dairy free gf: gluten free o: on request \*: contains nuts/seeds  
Please notify staff of any dietary requirements or allergies upon ordering

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## Coffee

by Little Rebel, Dromana

Served w/ Schulz organic dairy milk

Flat white, latte, cappuccino, mocha	4.5 / 5.5
Long black, macchiato, espresso, piccolo	4
Organic turmeric latte	4.5
Spiced chai latte by the pot (vg)	6
Iced latte	4.5
Iced coffee	6.5
Iced chocolate	6.5
Hot chocolate w/ marshmallows	4.5 / 6
Babycino w/ marshmallows	2
Soy, almond or oat milk	.50
Extra shot or decaf	.50

## Organic tea

Loose leaf, by the pot	4.5
Tea for two	9
- English breakfast	
- Earl grey	
- Lemongrass & ginger	
- Green sencha	
- Lemon verbena	
- Fresh mint	

## Cold drinks

Heronswood made cordial	5 / 15
Ask staff for available flavours	
Biodynamic sparkling apple juice	6
Mock Red Hill (330ml)	
Premium sparkling mineral water	9
Prehistoric & mineral-rich, Red Hill (750ml)	

## Local wine

TROFEO



ESTATE

DROMANA MORNINGTON PENINSULA

Estate grown using sustainable, organic & biodynamic principles, fermented & matured in handmade terracotta amphorae (vg)

Terzetto Sparkling 2018 12 / 46  
Pinot noir, chardonnay & pinot gris blend

Amphora Chardonnay 2018 12 / 46  
Subtle butterscotch & sweet citrus

The Chosen Few Pinot Gris 2018 14 / 54  
Honeysuckle, fresh apricots & ripe citrus

Amphora Rosé 2018 12 / 46  
Shiraz & pinot noir blend

Amphora Pinot Noir 2017 12 / 46  
Red currants, cherries & sweet spice

Estate Cabernet Sauvignon 2015 12 / 46  
w/ hints of blackcurrant & blackberries

The Chosen Few Shiraz 2016 14 / 54  
Violets, ripe plums & earthy spices

## Biodynamic cider

by Mock Red Hill

Classic apple 330ml 7%	9
Pear & apple 330ml 4.5%	9

## Bottled beer

by Red Hill Brewery

Two Bays pale ale can 335ml 4.5%	9
Pilsner lager 330ml 5.2%	9
Kolsch golden ale 330ml 5%	9

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This menu is printed on 100% recycled paper