



Harvest Garden Restaurant Menu

Two course special **\$53**

Three course special **\$63**

Entree

Harvest garden mezze plate (v, gf) **\$24**

Seared Scallops, cauliflower vanilla puree, macadamia nuts & cherry syrup (gf) **\$21**

Soup of the day (v, vg, gf) **\$16**

Flinders Island wallaby, carrot & orange puree, pickled vegetables, juniper
cherry glaze (gf) **\$18**

Main

Crispy barramundi, beetroot puree & garden medley (gf) **\$36**

Local mussels, red hill golden ale braised fennel, citrus (gf, df) **\$32**

Organic beef short rib, pickled onion, grilled carrots **\$38**

Confit organic chicken, potato, leeks, spiced crème & pickled rhubarb (gf) **\$36**

Roasted vegetable salad, sweet potato puree, sweet fried onion, grilled
carrot & spring onion (v, vg, gf, df) **\$32**

Side

Brussel sprouts & flaked almonds (gf, df, v, vg) **\$10**

Rosemary kipfler potatoes (gf, df, v, vg) **\$10**

Turkish bread, toasted, hummingbird olive oils, dukkah (df, v, vg) **\$10**

Dessert

Harvest Garden decadent chocolate mousse & raspberry sorbet **\$18**

Mornington Peninsula cheese board, seasonal accompaniments **\$22**

Options available for (gf) gluten free, (df) dairy free, (v) vegetarian, (vg) vegan, please ask

Please see our range of Mornington Peninsula wines, beers and organic soft drinks

'We make conscientious choices in selecting all of our suppliers for the produce we use.....this is to minimise our carbon footprint and support local producers who minimise their impact on the environment.'

#hummingbirdcoretreat
#harvestgardenrestaurant

