



## Heaphy Menu

Freshly baked breads, flavoured butter **\$10**

Heaphy marinated olives **\$9**

### Heaphy platter

Local cheese, selection of meats, marinated olives, pickled vegetables, homemade chutney, nuts, homemade crackers, artisan bread (serves two for lunch) **\$65**

### Small plates

#### From the Farm

Braised Moroccan style lamb shoulder, couscous vegetable salad, minted yoghurt, spiced seeds, flat bread (DFa) **\$16**

Pressed ham terrine, tomato relish, baby leaf salad, bread (DF/GFa) **\$16**

#### From the sea

Thai style fishcakes, sweet and sour pickled salad, spring onion (DF/GF) **\$15**

Citrus cured salmon, kol rabi, Black garlic cream cheese, chickpea seeded crackers (GF/DFa) **\$15**

#### From the land

Whipped Cranky goats' cheese, spinach puree, seeded cracker, candied walnuts (GF) **\$18**

Grilled courgette, eggplant salad, beetroot hummus, spiced seeds (Vegan GF/DF) **\$15**

#### On the Side

Jersey Benne, roasted vegetable salad, shallot dressing (Vegan GF/DF) **\$14**

Cos salad, crispy bacon, parmesan shavings, boiled egg, garlic mayo dressing **\$14**

#### Tasting sweet

Chocolate brownie, caramel sauce, vanilla ice-cream, candied walnuts **\$12**

Taste of lemon, lemon sponge, curd, crumb, toasted meringue **\$12**

Affogato, scoop of vanilla ice-cream, double shot of Rabbit Island coffee **\$10**

#### Little Ones

Kids Platter **\$14**

Kids 1 or 2 scoop Vanilla Ice-cream **\$4/7**

