



Darriwill Farm Vegetarian Dinner Menu

ENTRÉE / MAIN

Oven Baked Irrewarra Garlic or Herb bread	\$6.50
Oven Baked Garlic and Cheese bread or Herb and Cheese bread	\$7.50
Italian bruschetta with tomato, Spanish onion, basil, <i>Mt Zero Kalamata Olives, Reggiano Parmigiano</i> , wild rocket and <i>Mt Zero Olive Oil</i>	\$13.95
Char-grilled Greek <i>Haloumi</i> cheese with a poached fig, pear, roasted walnut, semi-dried tomato and wild rocket salad with <i>Apple Balsamic</i> dressing	\$19.95/29.95
Oven baked Semolina Gnocchi with a poached fig, pear, roasted walnut, semi-dried tomato and wild rocket salad with <i>Apple Balsamic</i> dressing	\$19.95/29.95
Roasted Vegetable Tart with a Greek style salad, <i>Mt Zero Olives</i> and <i>Meredith Fetta</i>	\$19.95/29.95
Roasted Butternut Pumpkin, mushroom, caramelised onion, Taleggio, pine nut and baby spinach risotto with a wild rocket salad	\$19.95/35.00

Side Orders

Potato chips with tomato salsa	\$7.55
Wedges with tomato salsa and sour cream	\$8.95
Greek Salad – tomato, cucumber, Spanish onion, olives, gourmet lettuce, capsicum and <i>Meredith Goats Fetta</i>	\$13.95
Green Salad – lettuce greens with a honey, seeded mustard, balsamic and olive oil dressing	\$6.95
<i>Saint Agur</i> , pear, roasted walnut, semi-dried tomato, Spanish onion and wild rocket salad with <i>Apple Balsamic</i> dressing	\$13.95

Bold typing indicates a selected range of high quality products Darriwill Farm Chef John Hedley has chosen to influence his menu. These items are available for purchase from our Darriwill Farm stores.

***Chefs: John Hedley, Jordan Lanigan, Stuart Thomson,
Catherine Gondar and Mikaela Wallent***