



FARMER'S PRODUCE LUNCH

For years, the ploughman has taken his lunch to the field. Following an abundant harvest, this was a time to celebrate with family and friends.

Today, we like to share and enjoy fresh, seasonal produce from the land with a casual, grazing style of lunch.

...enjoy the modern day "ploughman's" lunch

Your shared platter presents an abundance of "fresh is best" local produce.

Estate baked bread

Sliced meats & Estate made terrine

Mt Zero olives, seasonal vegetables

Seasonal vegetable quiche & garden salad

Gippsland grass fed lamb cutlets

Your choice of chicken & mushroom or curried vegetable pie (mild) to share

Vintage cheddar & smoked cheeses

Accompanied by Woodman Estate Fine Foods condiments

*Spiced Pear Preserve
Tomato & Chilli Chutney*

*Beetroot & Horseradish Relish
Pickled Garden Vegetables*

Woodman Estate Fine Foods proudly sources the finest produce from the Mornington Peninsula and regional Australia. These condiments are made with our traditional recipes & are the perfect accompaniment to our shared Farmer's Produce Platter.

Classic traditions from our table to yours....

Farmer's Produce Platter to share

\$139 for two

Farmer's Platter to share, glass of Woodman Estate wine, coffee or tea

\$169 for two

**** Please Note - Sunday Surcharge - 10% / Public Holiday Surcharge - 20% ****

Head Chef - David Brun