

# FARM TAPAS MENU

## FARM PLATE FOR 2

Chefs antipasto of farm grown olives, dukkah, tapenade, charcuterie, dip and local cheese served with fresh ciabatta (VGO, VGNO, GFO) **\$30.00**

Best enjoyed with a bottle of our estate wine

## FROM OUR OLIVE GROVE

Our marinated olives are all served with farm made olive tapenade and ciabatta (VGO, VGNO, GFO, DF)

Manzanilla olives, fennel, wild lime olive oil	<b>\$13.50</b>
Kalamata olives, coriander seed, bush pepper olive oil	<b>\$13.50</b>
Mixed olives, garlic, chilli, rosemary, extra virgin olive oil	<b>\$13.50</b>
Extra virgin and wild lime olive oils, farm dukkah, spicy dukkah, ciabatta	<b>\$13.50</b>

## FROM THE PADDOCK

Herbed lamb meatballs (4), farm made tomato relish (GF, DF)	<b>\$13.50</b>
Lamb sausages (3), farm made capsicum relish (GF, DF)	<b>\$13.50</b>
Slow braised beef cheek, szechuan spiced cauliflower (GF, DF)	<b>\$13.50</b>
Selection of cured meats, balsamic, olive oil crisp bread (GFO, DF)	<b>\$13.50</b>

## FROM OUR FREE RANGE CHOOKS

Egg frittata, garden vegetables, farm made capsicum relish (VG, GF)	<b>\$13.50</b>
Chicken, pistachio, cranberry terrine, fruit chutney, ciabatta (GF, DF)	<b>\$13.50</b>
Chicken liver parfait, orange & cranberry marmalade, crisp bread (GFO)	<b>\$13.50</b>

## KIDS MENU

(in addition to the smiley face options kids may also enjoy)

Ham, cheese, tomato toasty (VGO)	<b>\$13.50</b>
Pasta Napoli, parmesan cheese (VG, VGNO)	<b>\$13.50</b>
Vanilla ice-cream with chocolate or strawberry topping	<b>\$5.50</b>

☺ = child friendly options

VG = vegetarian

VGO = vegetarian option available

VGN = vegan

VGNO = vegan option available

DF = dairy free

GF = gluten free

GFO = gluten free option available

If you have a food allergy or require further dietary information please ask staff for our complete allergen matrix.

Only food & wine served by Green Olive may be consumed on the property.

## FROM THE KITCHEN GARDEN

### Dips

Hummus dip, extra virgin olive oil, spicy dukkah, ciabatta (DF, VGN, GFO, ☺)	<b>\$13.50</b>
Olive dip, spring onion, farm dukkah, ciabatta (VG, GFO)	<b>\$13.50</b>

### Vegetables

Chefs seasonal salad - see daily specials	<b>\$13.50</b>
Green beans, crispy pork, spiced nuts (DF, GF)	<b>\$13.50</b>
Roasted local farm potatoes, garden rosemary, aioli (VG, GF, DF, ☺)	<b>\$13.50</b>

### Bruschetta

Tomato bruschetta, red onion, garden herbs, balsamic (VG, VGN, DF)	<b>\$13.50</b>
Spiced pumpkin bruschetta, garden herbs, olive oil (VG, VGN, DF)	<b>\$13.50</b>

### Soup

Chef's garden vegetable soup for two - see daily specials	<b>\$13.50</b>
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## CHEESE

### From our friendly local farmers

Chèvre goats cheese, farm made beetroot relish, crackers (VG, GFO)	<b>\$13.50</b>
Vintage aged cheddar cheese, red onion marmalade, crackers (VG, GFO)	<b>\$13.50</b>

## BREAD AND EXTRAS

Toasted ciabatta, butter, raspberry jam, mixed blossom honey	<b>\$13.50</b>
Extra serve of ciabatta bread or gluten free crackers	<b>\$4.00</b>
Butter or extra virgin olive oil	<b>\$2.00</b>

## HOUSE MADE DESSERTS

Chocolate parfait, salted caramel sauce (VG, GF, ☺)	<b>\$13.50</b>
Lemon verbena infused bread and butter pudding, icecream (VG)	<b>\$13.50</b>
Rhubarb and apple crumble, cream (VGNO)	<b>\$13.50</b>
Cakes, biscuits, and treats displayed	

## WINE, BEER AND CIDER

### From our cool climate vineyard

Pinot chardonnay double fermented sparkling NV	<b>\$12.00 / \$50.00</b>
Moscato	<b>\$12.00 / \$50.00</b>
Unwooded chardonnay	<b>\$12.00 / \$50.00</b>
Rosé	<b>\$12.00 / \$50.00</b>
Pinot noir	<b>\$12.00 / \$50.00</b>
Shiraz	<b>\$12.00 / \$50.00</b>
Wine Tasting Paddle	<b>\$15.00</b>

### From our local partners

Mornington Peninsula Pale Ale	<b>\$12.00</b>
Mornington Peninsula Lager	<b>\$12.00</b>
Ten Sixty One Local Apple Cider	<b>\$12.00</b>

## COFFEE

### From around the world and farm roasted

Coffee: latte, piccolo latte, cappuccino, flat white, long black, short black, long macchiato, short macchiato	<b>\$4.50</b>
Iced latte	<b>\$4.50</b>
Hot chocolate	<b>\$4.50</b>
Affogato	<b>\$5.50</b>
Mug of coffee or hot chocolate	<b>\$5.00</b>
Loose leaf tea: peppermint, green, lemon verbena, chamomile, chai, english breakfast	<b>\$5.50</b>
Olive Leaf Teas - immunity, detox, women's health	<b>\$5.50</b>
Extra shot, decaf coffee, soy milk and almond milk	<b>\$0.70</b>
Baby Chino	<b>\$2.00</b>

## COLD DRINKS

### From our farm and local farmers

Farm made lemon cordial with still or sparkling water	<b>\$5.50</b>
Farm made raspberry cordial with still or sparkling water	<b>\$5.50</b>
Delgrosso local still apple juice	<b>\$6.00</b>
Mock local sparkling apple juice	<b>\$6.50</b>
Iced coffee, iced chocolate or iced strawberry	<b>\$7.00</b>
Red Hill sparkling water 750mL	<b>\$8.00</b>

TAPAS DISHES ARE SMALLER IN STYLE AND IDEAL FOR SHARING

WE SUGGEST 2 TAPAS DISHES PER PERSON

SEE OUR SPECIALS BOARD FOR NEW AND SEASONAL DISHES

PLEASE ORDER AND PAY AT THE COUNTER IN THE FARM STORE



# GREEN OLIVE AT RED HILL

## OLIVES & OLIVE OIL

Welcome to Green Olive at Red Hill, where you can enjoy a whole farm experience: being embraced by a beautiful landscape, discovering nature, plants and animals, tasting the goodness of the farm and sharing precious moments in life with friends and family.

Our rich volcanic soils, cool climate and 'between the bays' location is the ideal place for growing good food and wine. Over many years of cultivating our 27 acre farm we've established an olive grove and vineyard; grown a herb and veggie garden; built a farm kitchen and store; launched farm classes, tours and tastings; created our Green Olive at Red Hill range of food, cordials and wines; sourced useful kitchen products and inspiring books; and built an olive shed to make our body care products.

## OUR FAMILY

We are a family business; Greg and Sue O'Donoghue, our children Sam and Sophie, two Kelpies (Rasa and Indi), one Maremma (Pisa), a Shetland Pony (Gracie), pastured free range Isa Brown chooks, Wiltshire Pole sheep, a handful of Indian Runner ducks and Black Angus steers. We think that's enough for now, but you never know on the farm.

## FARM TOURS

Our farm tours are for those curious about the farm and want to explore further. We'll walk you around as we share our knowledge of sustainable, biological farming and the farm to plate concept. You're also welcome to wander freely around our garden and grove.

## FARM GIFTS

Our farm store houses our favourite kitchen produce including olives, olive oils, tapenades, dukkahs, salts, relishes, chutneys, jams, marmalades and honey. We have ready-made gift sets and hampers of our farm favourites or we can personalise these to your taste. Alternatively, you can purchase a gift voucher so friends and family can choose how they will experience the goodness of the farm.

## FARM SCHOOL

Our farm school was inspired by our visitors, who often asked how we made our food. So we compiled some classes to share our knowledge of farming, food and wine with visitors curious to explore the whole farm experience. You can learn to make handmade sausages, pasta, pizza or try your hand at butchery. During the school holidays we also have a range of activities for children to enjoy.

## FARM CELLAR

Our farm cellar houses a range of great wines from our cool climate vineyard. You are invited to sample these during our scheduled tastings, enjoy them by the glass, share by the bottle, pair with food dishes or we can bundle them into a hamper as a thoughtful gift.

## FARM BODY PRODUCTS

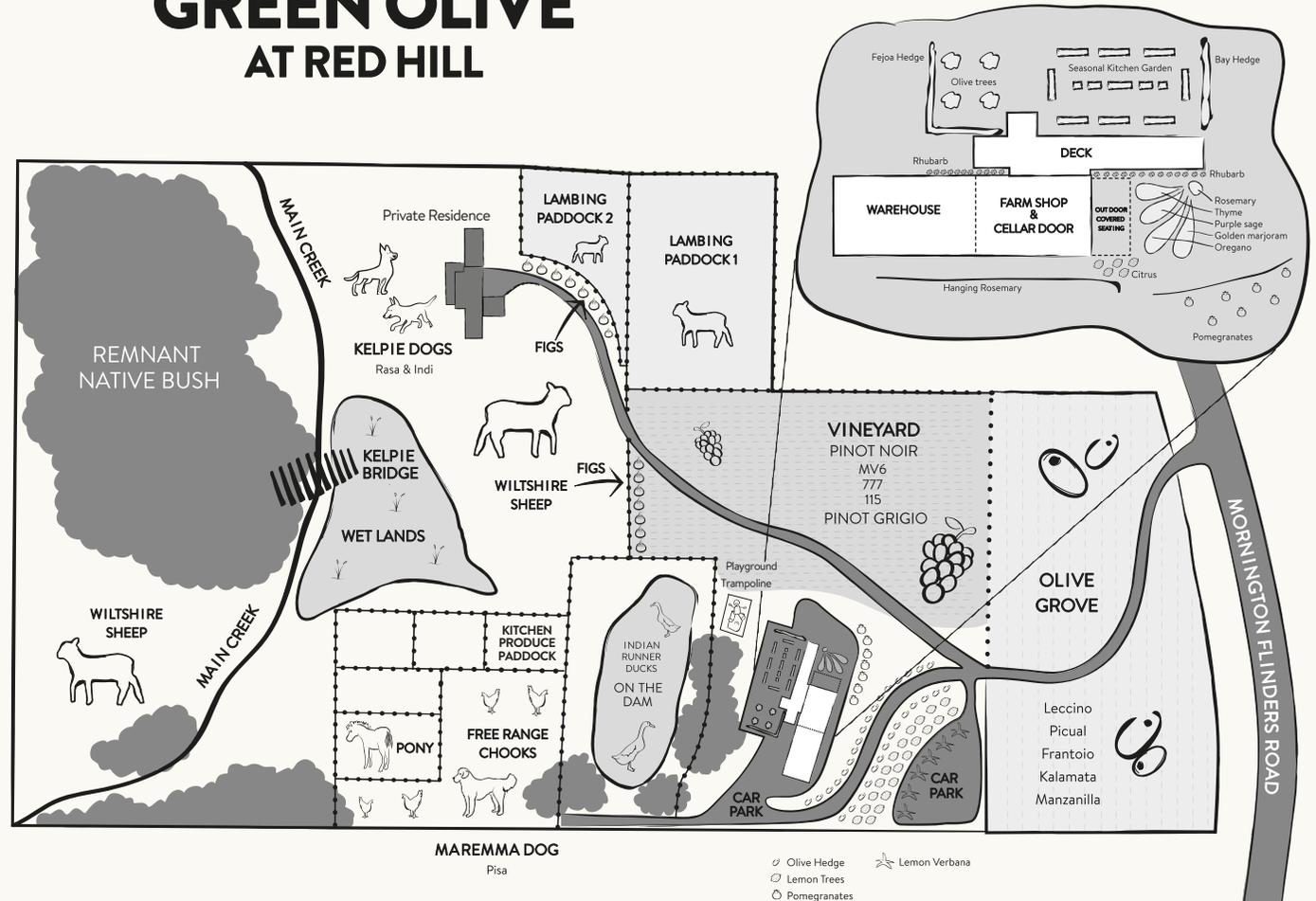
Our natural body products are made using farm grown, extra virgin, cold pressed olive oil, which is widely known for its anti-inflammatory and antioxidant properties. Now, we're not claiming it's a miracle cure for frowns, dimples and ageing, but it has really good natural benefits for your skin. You can find these products in the farm store.

## FARM HOUSE

The Farm House, located at our other property, is the perfect place to entertain family or friends on a short getaway or with the entire property as your own create the wedding of your dreams!

## YOUR FEEDBACK:

We always welcome constructive feedback, if there is anything you feel we could improve please email [bookings@greenolive.com.au](mailto:bookings@greenolive.com.au)



## FARM SHOP

1180 Mornington Flinders Road, Main Ridge,  
Victoria, Australia 3928  
P. 03 5989 2992  
[bookings@greenolive.com.au](mailto:bookings@greenolive.com.au)

Open Everyday 9am - 5pm  
Public Holidays: 9am - 5pm  
Christmas Day & Boxing Day: Closed

## ONLINE STORE

[greenolive.com.au](http://greenolive.com.au)

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