

# HEIDE KITCHEN

2 course \$48pp

3 course \$60pp

## Entree

Sliced charcuterie

Grilled pita & olive oil

Seasonal cheese, house pickles & ferments

## Main

Market Fish

Locally sourced market fish, zucchini & chickpea caponata

Penne Meatballs

Pork & fennel meatballs in sugo, penne pasta, Parmesan

Garden Salad

Mixed CGP leaves, lemon dressing

## Sweet

Home-made tart

Heide Kitchen's rotating menus are designed around the seasons and the abundance of produce grown here on-site and at Common Ground Project (CGP). In support of the CGP farm, Heide Kitchen donates 10% of its profits to their programs.

\*All dietary requirements are required a minimum of 2 days before reservation. Drinks are not included in the price per head.

