

T H A N K Y O U F R O M

F A R M E R ' S
D A U G H T E R S
R E S T A U R A N T

We hope you've enjoyed sharing in our passion for **Gippsland's** produce, people and stories.

Alejandro and the team encourage you to continue your journey by exploring the region further.

Discover its rolling hills, mountains, forests and beautiful beaches and visit the **farmers, growers, winemakers, brewers, distillers** and **artisans** who call **Gippsland** home.

And of course, we look forward to welcoming you back to **Farmer's Daughters** for another seasonal journey with us.

T A S T E O F S U M M E R /
* S U M M E R G E T A W A Y

*Lakes Entrance crudo, herb oil, lemon verbena powder

*Cafresco Organics raw and preserved summer vegetables

*Eaglehawk Creek pork skewer

House baked soda bread, cultured cream

Baked Baw Baw Alpine trout, mountain pepper cream, trout caviar

Heirloom tomato, Snowy River Station seagrass

*Campfire Corner Inlet fish, round beans, sweetcorn sauce

Cherry Tree Organics lamb, sprouting broccoli

Charred summer cabbage, kelp vinaigrette

Cuvée 65% Chocolate, summer berries, pot set yoghurt