



Our **Kitchen Garden** is located just beyond Cellar Door and grows the delicious, organic produce you'll find on your plate. Tended to by our Head Chef, the produce we grow and dishes we create are a reflection of our move towards zero-waste and sustainability.

The current produce ready to utilise in our kitchen is below:

Nasturtium	Marjoram
Bronze fennel	Basil
Chive flower	Parsley
Parsley	Dill
Geraldton wax	Tarragon
Mustard leaf	Broad beans
Mint	Red winter Kale
Chocolate mint	Purple dragon carrots
Lemon balm	Paris market carrots
Sage	Rocket
Pineapple sage	Rainbow chard
Marigold	Warrigal greens
Borage	Red and green elk
Rosemary	Breakfast radish
Thyme	Radicchio
Oregano	
Salt bush	



All guests are asked to provide their first name and contact phone number for fast contact tracing - please scan the QR code and enter your details, staff are on hand to help if needed.