



# WINE FOOD FARMGATE

Mornington Peninsula



**GREEN OLIVE AT RED HILL**  
Lamb Meatballs

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Lamb Meatballs

## INGREDIENTS - SERVES 8

4.5kg farm grown lamb shoulder  
4 tbs sea salt  
2 tbs ground black pepper  
2 cups fresh farm grown mint  
3 brown onions roughly cut  
10 -12 cloves of garlic, peeled  
1 handful of each of other farm grown herbs rosemary, thyme, oregano

## METHOD

Mince all ingredients through meat grinder with coarse blade. Roll into balls. Roast in oven at 180 degrees for 30 minutes. Note for extra flavour use a wood fired oven or covered barbecue.

## TO SERVE

Serve with Green Olive at Red Hill Tomato Relish.

## MATCHED BEVERAGE

Kelpie Bridge Pinot Noir.

## ABOUT GREEN OLIVE AT RED HILL

At Green Olive at Red Hill we love great food - food that nurtures your heart and soul. We have the ideal spot for you to enjoy a relaxed breakfast, lunch or all day grazing. Sit on the deck while enjoying the view of the vineyard, kitchen garden and ducks on the dam.

1180 Mornington Flinders Road, Main Ridge

Tel: 03 5989 2992

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

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