

A la Carte Menu

Winter Warming

Entrees

Homestead pumpkin soup with roasted cashews

Warm smoked trout salad with tamarind and palm sugar dressing

Lamb mince Kofte with minted yoghurt dressing

Mini vegetarian quiche, with sundried tomatoes, spinach, pine nuts and feta

Chicken drumettes with ginger hoisin sauce

Mains

Whole rainbow trout in almond butter served with preserved lemon & cherry tomatoes

Rosemary rack of lamb with a creamy mustard sauce

Marmalade orange glazed spatchcock with marinated dried fruit and almond stuffing

Fillet steak with creamy mushroom sauce OR as Steak Diane

Pasta with rich tomato and kalamata olive sauce with goat's cheese and/or anchovies

- All mains served with a platter of steamed potatoes and other seasonal vegetables or a green salad with honey balsamic dressing

Desserts

Lemon macadamia and coconut pudding served with cream and/or ice cream

Coffee panna cotta with an amaretto or sambucca skirt

White chocolate mousse with a balsamic strawberry or passionfruit coulis

Grandmarnier bread and butter pudding served with cream and/or ice cream

Cheese and fruit platter

Plunger Coffee or Pot of Leaf Tea (a variety of teas available)