

# Chilverton Intimate Restaurant Menu

A special occasion deserves a special location

## Course One

Soup of the Day (made with fresh seasonal vegetables) GF VG V  
Dipping Platter (homemade breads served with dipping oils & dukka) VG V  
Mushroom Vol Vent (served with creamy filling & topped with cheese) VG

## Course Two

Seafood or Vegetable Pasta (handmade pasta w/homemade tomato based sauce) VG V  
Mushroom & Vegetable Risotto (served with fresh parma cheese) GF VG V  
Spicy Chickpea Ragout (served on a bed of fluffy rice) GF VG V  
Moroccan Pan Seared Chicken Strips (served on a bed of cous cous)  
Creamy Beef Curry (served on a bed of garlic potato smash) GF

## Course Three

Sticky Date Pudding (served with caramel sauce) VG  
Natural Fruit Ice cream (homemade with fresh fruit) GF VG  
Chocolate Mug Cake (served with a dollop of cream) VG  
Chilli Chocolate Mousse (served with a dollop of cream) VG

3 course menu \$80 p/p

## Optional Extras

Cheese & Port Platter (serves two) \$40  
(assorted locally produced cheese served with crackers & fruit)  
Coffee, Herbal Tea, Hot Chocolate, Tea \$3

All meals are handcrafted on the property with fresh farm produce using organic where possible

This menu is served in the restaurant for an intimate, ambient experience

GF - Gluten Free  
VG - Vegetarian  
V - Vegan