Chilverton Restaurant Set Menu

A special occasion deserves a special location

Course One

Soup of the Day

served with homemade bread

Course Two

Creamy Beef Curry

Served on a bed of Garlic Mash with a side of greens
(Vegan and Vegetarian Option Chickpea Ragout)

Course Three

Crème Brule

(Sticky Date Option - suitable for Vegetarians)

(Coconut and seasonal fruit sorbet - suitable for Vegans)

3 courses \$55 p/p

Optional Extras

Cheese & Port Platter (serves two) \$40.00 (cheese, fruit and crackers with a glass of port)

Coffee, Assorted Tea Range, Hot Chocolate \$3.00

All dishes are home made on the premises with fresh organic ingredients & farm produce where possible.
Bookings are essential - Gluten free can be catered for.