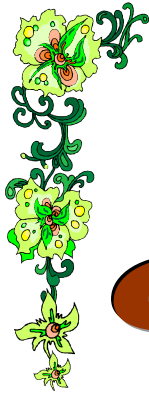


# Tennessee Hill Chalets



## MENU chalets



**Chef Claudia Form has selected some delicious dishes  
which can be delivered to your chalet**

**All homemade with locally sourced ingredients,  
organic and from our farm**

You are relaxing in our chalet and do not want to cook!  
No worries, we will do it for you!

Available most days except Easter Sunday,  
Christmas Day & New Year's Eve

Breakfast delivered between 7h30 and 9.00 am  
Dinner delivered between 6.00 and 7.00 pm




The order has to be placed by phone on 0429 678 676  
Have your credit card ready when ordering

- Breakfast – latest 5pm the day before
- Dinner – latest 12 pm the same day

All prices are shown in this menu (minimum order \$14) and includes  
delivery to your chalet, supply of all required crockery and pick-up of all  
items after the meal (or the day after). We will do the wash-up.

**Menu 2015-16 / can slightly change depending on season and  
availability of ingredients**

### Breakfast

- |   |   |         |
|---|---|---------|
| ✓ <b>Scones</b>   |   | \$7.00  |
| <i>Served with jams and butter</i>  |   |         |
| ✓ <b>Breakfast Basket for 2</b>   |  | \$12.00 |
| <i>Home baked multi-grain loaf, butter, jams, cereals, milk, 2 eggs (cook yourself), juice, fresh ground coffee for the plunger</i> |   |         |
| <b>Swiss Bircher Muesli for 1</b>   |  | \$8.50  |
| <i>Home mix with milk, oat, seeds, nuts and fresh fruits. Juice, fresh ground coffee for the plunger</i>                            |   |         |

## Dinner

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<p><b>Gratin au Porto (Cottage Pie)</b> \$25.50 Diced organic beef, served with pommes mousseline, terroir style <span style="float: right;">G<sub>f</sub></span></p>	
<p><b>Chicken Cacciatore</b> \$24.50 Free Range Chicken Casserole, slow cooked with tomatoes, olives, capsicum and fresh herbs from our garden. Served with pommes mousseline <span style="float: right;">D<sub>f</sub></span></p>	<p>✓ <b>Saraman Beef</b> – Cambodian curry, rich, creamy and nutty (organic beef) <span style="float: right;">G<sub>f</sub> D<sub>f</sub></span> \$25.70</p>
<p><b>Spaghetti Bolognese</b> \$21.30 Pasta with homemade organic beef and tomato sauce – Parmesan cheese on the side <span style="float: right;">D<sub>f</sub></span></p>	<p>✓ <b>Rasa Kayi Vegetarian</b> – slightly sweet and spicy curry made with homegrown ingredients <span style="float: right;">G<sub>f</sub> D<sub>f</sub> V<sub>t</sub> V</span> \$23.20</p>
<p><b>Beef Bourguignon</b> \$25.50 Certified organic local beef, marinated and slow cooked in red wine Bourguignon style. Served with pommes mousseline or rice <span style="float: right;">G<sub>f</sub> D<sub>f</sub></span></p>	<p><b>Laksa Soup</b> - Fish Soup from Singapore, made with our homegrown Lemon Myrtle <span style="float: right;">G<sub>f</sub> D<sub>f</sub></span> \$20.90</p>
<p><b>Healthy Duo for 2</b> \$47.50 Mixed vegetable quiche and fruit tart (seasonal fruits – apple or rhubarb or pear or plums) for 2 people <span style="float: right;">V<sub>t</sub></span></p>	<p>✓ <b>Chana Dahl</b> - Indian vegetarian lentil curry, with fresh spinach, served with rice and pappadums <span style="float: right;">G<sub>f</sub> D<sub>f</sub> V<sub>t</sub> V</span> \$17.90</p>
<p><b>Traditional Curries from around the world</b> Chef Claudia Form's speciality – homemade from scratch of course. Served with basmati rice and pappadums. Our curries are all prepared mild, add chilli to your taste</p>	<p>✓ <b>Naan Bread</b> (2 per serve) \$7.90 Plain or garlic with chutney</p>
<p>✓ <b>Cari Ga Chicken</b> – fragrant, rich and lemony Vietnamese curry (free range chicken) <span style="float: right;">G<sub>f</sub> D<sub>f</sub></span> \$24.80</p>	<p>✓ <b>Oven-Roasted Potato Wedges</b> \$9.30 Served with tomato relish <span style="float: right;">G<sub>f</sub> D<sub>f</sub> V<sub>t</sub> V</span></p>
	<p>✓ <b>Cold Drinks</b> \$4.50 Ginger Beer, Lemon Lime Bitter, Passionfruit</p>
	<p><b>Desserts, truly addictive</b></p> <hr/>
	<p>✓ <b>Homemade Ice-creams</b> \$5.50 Muntries, Wattleseed, Finger Lime, Native Plum</p>
	<p>✓ <b>Home Baked Cakes</b> \$7.00 - 8.50</p>
	<p>✓ <i>Available without pre-ordering</i></p>
	<p><b>Glutenfree – Dairyfree - Vegetarian - Vegan</b> G<sub>f</sub> D<sub>f</sub> V<sub>t</sub> V</p>