

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!**

(basic charge of \$12,-)

**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

**For a basic charge of \$12.- only, it includes cooking, 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 2018-19 / can slightly change depending on
season and availability of ingredients***

Breakfast

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

Dinner

Gratin au Porto (Cottage Pie) min 2 pers.		\$25.50
min 2 pers. Diced organic beef, served with pommes mousseline, terroir style		
	G _f	
Spaghetti Bolognese		\$21.30
Pasta with homemade organic beef and tomato sauce – Parmesan cheese on the side		
	D _f	
Beef Bourguignon min 2 pers.		\$25.50
Certified organic local beef, marinated and slow cooked in red wine Bourguignon style. Served with pommes mousseline or rice		
	G _f D _f	
Healthy Duo for 2		\$47.50
Mixed vegetable quiche and fruit tart (seasonal fruits – apple or rhubarb or pear or plums) for 2 people		
	V _t	

Traditional Curries from around the world

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

Cari Ga Chicken – fragrant, rich and lemony Vietnamese curry (free range chicken)	G _f D _f	\$24.90
Saraman Beef – Cambodian curry, rich, creamy and nutty (organic beef)	G _f D _f	\$24.90
Rasa Kayi Vegetarian min 2 pers. – slightly sweet and spicy curry made with homegrown ingredients	G _f D _f V _t V	\$24.90
Laksa Soup min 2 pers. - Fish Soup from Singapore, made with our homegrown Lem Myrtle	G _f D _f	\$24.90
Chana Dahl - Indian vegetarian lentil curry, with fresh spinach, served with rice and pappadums	G _f D _f V _t V	\$20.90
Naan Bread (2 per serve) Plain or garlic, with chutney		\$7.90

Desserts, truly addictive

Home Baked Cakes	\$8.50
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Glutenfree – Dairyfree - Vegetarian - Vegan

