



## **COACH HOUSE HILL COTTAGE**

### **BREAKFAST OPTION**

The self cook hot breakfast pack costs \$10 per person per day.

Each person is supplied:

- Home made gluten free cereal
- 2 eggs
- 2 rashers of bacon
- 1 tomato
- Toast; butter and Vegemite

Complimentary coffee, tea and hot chocolate is always available in the cottage.

### **LUNCH AND DINNER BBQ PACKS**

Please pre-order to ensure your selection is available

Self-cater BBQ packs which are suitable for 2 people cost \$40 per pack.

Please choose from 1 of the following:

- Beef - New York cut sirloin steak
- Chicken - choose either breast or thigh fillet
- Lamb chops
- Sausages – choose either beef or pork

Includes:

- Salad: choose either Green or Greek salad
- Mushrooms and onions are included in the BBQ pack.

## **HOME COOKED MEALS**

By prior arrangement only

- 2 course meal is \$40 per person - Main course and choice of entrée or dessert.
- 3 course meal is \$50 per person – Entrée, main course and dessert.

**All entrées, mains and deserts are to be the same for all diners**

The cooked meal will be delivered to you at the cottage.

### **Entrées**

- Antipasto platter
- Chicken satay sticks
- Steamed Chinese prawn dumplings with wasabi and soy dipping sauce

### **Main course**

- Baked beef, pork, lamb or chicken, roast vegetables and gravy
- Beef, pork or chicken casserole with steamed seasonal vegetables (winter only)
- Grilled salmon, scotch fillet or chicken with salad or steamed seasonal vegetables
- Lasagne with salad
- Chicken curry (medium) with rice.

Garlic or herb bread is served with each main.

**Please specify if you have any food allergies or vegetables you do not eat.**

### **Dessert**

- Crepes with chocolate sauce or berry compote
- Pecan pie
- Chocolate or vanilla cake with chocolate sauce
- Poached pears in white wine
- Cheesecake with berry coulis

All desserts are served with cream and ice-cream