

Guest House Menu

Enjoy a delicious pre-prepared menu by Executive Chef, Tristan Rebbettes. Designed to share, this three-course menu will be delivered to your guest house, ready for you to simply heat, assemble and serve!

Please select 1 main, 1 side and 1 dessert to share with your guest house. Chef's Snacks included.

3 Course Menu

Chef's Snacks (included)

Designed to highlight the season's best ingredients and produce, our Chef's Snacks change regularly. These seasonal snacks are designed to be enjoyed with Braidwood's 'Dojo Bread' and our own house-made whipped cultured butter.

Main (select 1 to share)

Stout braised beef cheeks, pickled Dutch carrot and Mona Farm Garden greens *df*
Poached ling, buttery cannellini beans, peas and fresh herbs *gd, df, p*
Free-range chicken cacciatore, porcini and chestnut mushroom *gf, df, contains pork*
Celeriac, new potato, Comté and caramelised onion *gf, v*

Sides (select 1 to share)

Mona Farm's pan-fried Brussels sprouts, kale and pickled mustard seeds *gf, df, v*
Rich and creamy mash potato *gf, v*
Garden salad fresh from Mona Farm Garden *gf, df, v*

Dessert (select 1 to share)

Lemon posset and classic shortbread
Dark chocolate mousse, almond cake and hazelnut praline *gf, df, vg*
Apple tart tatin, vanilla bean ice cream
Pear, mixed berry and macadamia cobbler

Our Guest House Menu is available for pre-order only. To pre-order a 3-course meal, 7 days' notice is required.

(gf) gluten free (df) dairy free (v) vegetarian (p) pescatarian (vg) vegan

We make every effort to accommodate dietary requirements, however, please be advised that cross contamination may still occur in our kitchen. Our staff may use common equipment and utensils for preparing various dishes and we cannot guarantee an allergen-free environment