

Whispering Brook

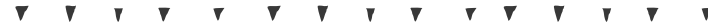
ARTISAN WINES • OLIVES • GUESTHOUSE



GOURMET GUESTHOUSE DINING MENU WITH YOUR OWN IN-HOUSE CHEF

Sit back and relax during your stay at Whispering Brook sipping on a glass of wine while your in-house chef prepares beautiful food for you and your friends or family to enjoy. Bookings essential.

SPRING/SUMMER MENU BY MOTTY'S FARM CUISINE



3-COURSE DINE-IN DINNER

The Motty's Experience - We come in, cook and serve, clean up and leave you to enjoy your evening.

\$75 pp. Choose from one of the following choices for each course. Minimum 6 guests.

Entree - choose either: Oven roasted field mushrooms with Binnorie fetta; Tomato herb and fetta tart; Fresh prawn cocktail; chicken and leek crepe

Baked dinner - choose either: Salmon fillet on cous cous; Chilli garlic prawn spaghetti; Eye fillet on lentils with rosemary jus; Vegetarian frittata and salad

Dessert - choice of two dishes (alternate drop)

Sticky date puffing; Pavlova with seasonal berries; Choc pots

FRIDAY NIGHT DINNER

 delivery to Whispering Brook

Quiche and salad \$15pp

Indian butter chicken rice \$25pp

Chilli garlic prawn spaghetti \$25pp

BREAKFAST DROP

 delivery to Whispering Brook

WB Big Breakfast \$20pp
local eggs, bacon, sausages, breads and juice

Brekkie Bowl \$15pp
yoghurt, muesli, crumpets, raisin toast, condiments & juice



SEE THE BEAUTY, EXPERIENCE THE LIFE, TASTE THE WINE



whispering-brook.com