



Weekend Menu - The Stumps B&B - Prices for 2 persons

The Stumps Soup - Country style, home-made soup topped with fresh herbs and served with freshly baked bread 18

Frank's Cheese platter - Selection of SA blue cheese, double brie, cheddar, plum or fig paste, dried fruits & nuts with a selection of crackers 25

Antipasto delight - Gourmet plater with assorted local continental meats, dolmades, marinated grilled vegetables, SA olives, crusty bread, cherry tomatoes, bocconcini and dip served with lavosh 30

Pasta a la casa - Home-made pasta served with vegetarian or meat sauce, fresh herbs, garlic, and a fresh seasonal garden salad 30

Selection of Salads

Mixed garden salad (lettuces, tomatoes, cucumber, vinaigrette dressing) 12
 Greek salad (Lebanese cucumbers, tomatoes, feta, capsicum, onion) 15
 Pumpkin and spinach salad with pine nuts 18
 Avocado & rocket salad with garlic croutons 18

Sweets

Sweet dream - Meringue, berries, hot almonds and honey glaze & cream 12
 Cool Delight - Gourmet Ice-cream with seasonal fruit, chocolate sauce 10

Cold platters can be prepared for your arrival. Hot meals (soup, pasta) are available between 6.30 to 9.00pm on Sat and Sundays only and need to be pre-order.

Fancy cooking your own BBQ - Prices for 2 persons

Fresh country meat for BBQ - We supply lean top quality meat from the Strathalbyn butcher (approx. 150g - 200g per person) 22
 Basic BBQ pack (BBQ meat and sausage mix) 32
 Premium BBQ pack (Premium lean beef or lamb, gourmet sausages) 30
 Steaks (selection of either Porterhouse, T-Bone, Eye Rib, Sirloin)
 BBQ condiments - potatoes, onions, capsicum and mushrooms, selection of BBQ sauces included.

BBQ packs and steaks need to be ordered at least 1 day in advance. All meat and BBQ condiments will be left in the studio. Prices are shown in Australian Dollars plus GST. All servings are generous and will easily serve two persons.