



HOME GROWN

FESTIVAL

COROMANDEL FOOD, WINE & MUSIC

HOME GROWN MENU

<p>Pepper Tree Restaurant & Bar</p>	<p>Coromandel greenshell mussels steamed in white wine, creamy tomato sauce, with garlic and herb bread</p> <p>Beef and Reef 350gram sirloin smothered with garlic and chilli prawns, home made fries & crisp coleslaw</p> <p>Click here for full menu</p> <p>Click here for Desert menu</p>
<p>Salt Restaurant & Bar</p>	<p>Smoked whole Whitianga Flounder served with locally grown spinach and potato "Dauphine" with Coromandel blue cheese, a delectable sauce of crayfish and finished with Cathedral Cove macadamia oil</p>
<p>Hot Waves Cafe</p>	<p>Homegrown Seafood Platter with Coromandel Mussels / Smoked Fish / Oysters and dipping sauces, served with warmed Pita Bread and salad greens.</p> <p>Homegrown Cheese Platter with Matatoki Cheeses, Coromandel Cuisine Chutney, Cathedral Cove Macadamia nuts, local dipping oils and Crackers</p> <p>Hot Waves Kiwifruit and Almond Tart.</p> <p>Accompanied by our sumptuous local Wines: Lonely Bay Chardonnay and Ohui Vineyard Merlot.</p>
<p>Colenso Country Shop & Cafe</p>	<p>Featuring our own Colenso Orange-Reared Bacon!</p> <p>Rustic bacon pie with vegetables and herbs from our garden_Bacon & Egg pie with organic local eggs and served with onion jam or tamarillo chutney_Kumara fritters served with Colenso bacon and chilli salsa_Persimon and green leaf salad with herbs and red onion_Orange syrup cake using Colenso oranges_Rhubarb cake / Feijoa Tart / Apple Strudel</p>
<p>Old Mill Restaurant</p>	<p>Baked Scallops in lemon and cinnamon</p> <p>Fresh smoked Coromandel seafood set in a dill Riesling jelly served with melba toasts and caper relish</p> <p>Click here for full menu</p>
<p>Sola Cafe Thames</p>	<p>Organic Pumpkin Thursdays</p> <p>Featuring a range for pumpkin dishes every Thursday</p>