



HOMESTEAD
RESTAURANT & CAFE

FILIPINO CUISINE NIGHT

19 May

Soup

Hot and Sour Soup
Pandesal – *Sweet Filipino Bread*

Salads

Green Mango and Shrimp Paste Salad
Ensaladang Talong – *Steamed Eggplant Salad*
Steamed Whole Fish with Mayonnaise
Itlog na Maalat at Kamatis – *Salted Egg with Tomato Salad*
Kilawin na Tuna – *Tuna with Ginger, Chili and Vinegar Salad*
Atsara – *Pickled Papaya Salad*

Vegetables

Steamed Corn on the Cobb
Pinakbet – *Assorted Vegetables with Shrimp Paste*
Pinasingawang Carrots – *Steamed Carrots*
Assorted Steamed Greens

**Please note, no cook to order available on cuisine nights.
Menu items are subject to change due to seasonability and availability*

Hot Selection

Lechon Kawali – *Marinated & Fried Pork Belly*
Beef Kaldereta – *Beef Stew*
Sweet Chicken Asado – *Barbequed Chicken*
Escabeche Tilapia – *Fried Fish with Soy and Vinegar Sauce*
Adobong Manok -*Chicken Adobo*
Pancit Guisado – *Stir Fry Egg Noodles and Vegetables*
Garlic Rice

Desserts

Cassava Cake
Sliced Summer Fruits
Leche Flan with Cream Cheese
Cathedral Window Jelly
Taisan – *Filipino Chiffon Cake*

Hot Dessert

Pilapit Sweet Pastry Dumplings



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