



Gibb's Farm

TANZANIA

SAMPLE DINNER MENU

Homemade ravioli filled with ricotta cheese, served with walnuts, roasted beetroot, orange, and purslane **gf**

or

Green salad picked freshly from our garden with fresh herbs, flowers served with a Balsamic vinaigrette **gf, df, vegan**

or

Crispy baby squid and green bean tempura with lemon mayonnaise

Clear vegetable soup with miso and rice flakes **df, vegan**

Slow cooked lamb shoulder with thyme, rosemary, garlic, gratin potatoes, rainbow chard, lemon and almonds **gf**

or

Roasted zucchini, aubergine on Koshare (Egyptian national rice, lentils, pasta dish) with fresh coriander and tomato sauce **vegan, df**

or

Pan-fried red snapper filet, "Romesco", steamed nigella & mustard seed rice, with tat soy and snake beans **gf**

or

Grilled chicken, onion, pepper, kebab marinated with lemon, marjoram, with garam masala risotto, okra, spicy capsicum, tomato and a little chili **gf**

Double baked rhubarb souffle, whipped cream and "Fior di Gelati"

or

White chocolate mousse with passion fruit pulp and passion fruit sorbet **gf**

or

Blueberry compote with lemon balm and mango sorbet **gf**