Wild Peach Logden Lodge Menu – Home Cooking Delivered to Your Cabin Door

Minimum of 5 days notice for ordering so we can access quality ingredients.

Individual Dinners

'Pho' Style Noodle Soup – beef bone broth with flank steak, rice noodles, fresh bean sprouts, basil and lime \$30 pp

Root Vegetable Curry with Coconut Milk – served with basmati rice, nann bread and Chutney \$30 (V= Vegan)

Baked lasagne with wild foraged Ymir mushrooms and Caesar salad \$35 (V)

Yankee Girl Bean and veggie chilli with corn bread muffins \$30 (V)

Phad Thai with Lime and Sirracha Tofu \$30 (V)

Roast Beast – your choice of meat (beef or pork) accompanied by roasted vegetable and green salad \$40 pp

5 Spice and Pomegranate Pulled Pork – served with crusty roll and apple and carrot coleslaw \$35 pp

Charcuterie Platter for 2 – local smoked meat, cheese and pickles, nuts and fruit accompanied by a baguette \$60

Family Style Large Pot Offerings (serves 4 people)

Pot of Soup - \$30.00 Carrot Ginger, Pea Soup with Veggies or 'Cream' of Mushroom (V)

Pot of Chili - \$50.00 (vegan)

Baked Lasagne with Garden tomato sauce \$50.00

Garden Salad with Raspberry Vinaigrette - \$35.00 (V)

Ymir Bakery Baguette - \$5.00

Fruit Pie Apple – Raspberry or Peach with whip cream-\$40.00

Tray of Brownies - \$25.00

Prepared for Logden Lodge by Jennifer Gawne, Wild Peach Preserves

All orders subject to a \$15 delivery fee plus 5% GST