

OUR SEASONAL MENU - SPRING



SOUP

Cream of Tomato

Made with ripe diced tomatoes pureed smooth and finished with cream

Chicken and Corn

A mouth-watering soup, made with corn, finely chopped chicken and spring onions

Hearty Lentil and Bacon

A warming soup made with chunky fresh vegetables, bacon and red lentils

Cream of Mushroom

A rich and delicate soup made with fresh mushrooms and cream

Sweet Potato and Pumpkin

The delicate flavours of sweet potato and pumpkin blend perfectly in this delicious soup

MAIN COURSE

Corned Silverside with Mustard Sauce

Corned Beef gently poached, then sliced and topped with a mild mustard sauce. Served with steamed potatoes, peas and carrot halves

Lamb & Rosemary Casserole

A hearty casserole made with chunks of lamb and root vegetables, flavoured with rosemary. Served with mashed potato, pumpkin and cabbage

BBQ Chicken

Roasted chicken rubbed with a blend of spices, served with a tangy sauce served with roast potatoes, sweetcorn and broccoli

Crumbed Fish

Lightly crumbed fillet of fish and tartare sauce, served with rustic potato wedges and a vegetable melange

Honey Mustard Pork

Pork Steak marinated in honey and mustard, oven baked and drizzled with pan juices. Served with mashed potatoes, pumpkin and broccoli

Chicken & Vegetable Stir fry

Lean chicken tossed with lightly cooked Asian style vegetable strips. Served with hokkien noodles

Steamed Fish with Chive Sauce

A gently poached fillet of fish served with a white chive sauce. Served with sautéed potatoes, carrots and broccoli

Spinach & Ricotta Tortellini

Spinach and ricotta filled pasta generously coated a rich tomato sauce and topped with parmesan cheese

Braised steak and Onions

A chunky beef and onion casserole slowly braised until tender served with creamy mashed potatoes, red cabbage and peas

Butter Chicken

A traditional gently spiced northern Indian dish served with fragrant rice, broccoli, beans, carrot cauliflower sugar snap peas, baby corn & capsicum

DESSERT

Panna Cotta

A delicate Italian dessert made with milk and cream and served with raspberry coulis

Apple Streusel Cake

A delicious cake made with fresh apple pieces, with a streusel topping and served with Custard

Sliced Peaches and Custard

A simple yet satisfying dessert Vanilla Custard and Peaches

Tiramisu

Layered lady sponge fingers drizzled with a rich coffee syrup covered with whipped cream and dusted with cocoa

Carrot Cake with Frosting

A moist cake made with fresh grated carrots and topped with cream cheese frosting

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SOUP

Scotch Broth

A hearty beef & barley broth with winter root vegetables

Minestrone

A rustic Mediterranean soup made with kidney beans, tomatoes and vegetables

Potato and Leek

A pureed soup made with sautéed leeks and potatoes and a touch of cracked pepper

Chicken Noodle

A chunky chicken soup made with vegetables and fine noodles

Pumpkin

This firm favourite is made with fresh pumpkin and onion then pureed

MAIN COURSE

Chicken Schnitzel and Gravy

Lightly crumbed breast of chicken served with gravy sauté potatoes, carrot batons and peas

Parmesan Crusted Fillet of Fish

Parmesan crusted fish fillet on a bed of white sauce served with rustic potato wedges and tartare sauce with carrot batons and broccoli

Pork and Plum Sauce

Tender pieces of pork, stir-fried with Asian inspired vegetables in plum sauce served on a bed of noodles.

Roast Lamb and Gravy

A traditional roast served with roast potatoes and carrots, peas, gravy and mint sauce

Mixed Grill with Onion Gravy

Lamb loin chop, beef chipolata and beef pattie served with onion gravy with baked chats potatoes and baby beans and half a tomato

Pumpkin and Sage Ravioli with Mushroom Sauce

Pasta filled with pumpkin and sage tossed in a rich sauce made with fresh mushrooms

Beef Goulash

A rich beef tomato stew, flavoured with paprika and capsicum Served with spiral pasta, pumpkin and beans

Chicken Sausages and Gravy

A lightly herbed chicken sausage mashed potato and gravy. Served with cauliflower, broccoli and carrot

Vegetable Bake

Layers of pumpkin, carrot, spinach, mushroom, onions and sweet potato in a creamy bechamel sauce topped with tasty cheddar and baked until golden

Chicken fillet with creamy mushroom sauce

A baked leg fillet served with a creamy mushroom sauce, mashed potatoes, sweetcorn and broccoli

DESSERT

Orange Poppyseed Cake

A beautiful cake made with fresh orange zest and poppyseeds. Served with an orange syrup

Chocolate Panna Cotta with sliced pears

A delicate Italian dessert made with milk and cream and cocoa served with pears

Strawberry Mousse with two fruits

A light fluffy foam made with full cream milk and served with a medley of peaches and pears

Cheesecake with Mango Coulis

Made with fresh Philadelphia cream cheese, accompanied with a mango coulis (sauce)

Deconstructed Apple Crumble

Stewed sliced apples with rhubarb, topped with a classic crumble topping. Served with full cream custard

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SOUP

Cream of Cauliflower

A silky textured soup made with sautéed onions and fresh cauliflower finished with cream

Tomato and Basil

A sweet and zesty soup made with ripe diced tomatoes and fresh sweet basil

Sweet Potato and Carrot

Sweet potato, carrots and onions sautéed until soft, chicken stock, then blended until silky smooth, finished with cream

Cream of Vegetable

A full flavoured soup made with seasonal vegetables, then pureed and finished with cream

Pea and Ham

A firm favourite and made the traditional way with green split peas and ham hock

MAIN COURSE

Lamb Casserole

Succulent pieces of lamb slowly braised with vegetables. Served with mashed potatoes, pumpkin and peas

Swiss Steak

Beef Steak in a rich tomato, capsicum and mushrooms sauce. Served with mashed sweet potatoes, cauliflower au gratin and beans

Roast Pork with Apple Sauce

A traditional roast served with roast pumpkin and potatoes, roast pumpkin, brussels sprouts, apple sauce and gravy

Crumbed Fish

Lightly crumbed fillet of fish and tartare sauce. Served with rustic potato wedges, carrots, cauliflower and broccoli

Roast Chicken with Sage Gravy

A traditional roast chicken served with roast potatoes, pumpkin, whole baby beans and sage gravy

Barramundi with Wild Lime and Sweet Chilli Glaze

Gently bake fillet of barramundi glazed with sweet chilli sauce, lime juice and coriander. Served with roasted chat potatoes carrots and broccoli

Vegetable Pasty

Diced onions, carrots, celery and potato wrapped in a short crust pastry and served with a tomato sauce portion

Chicken fillet with Sweet and Sour Sauce

Leg fillet of chicken accompanied with a tangy sweet sauce, rice broccoli, beans, carrot cauliflower and capsicum

Lasagne

Layers of pasta sheets and rich bolognese sauce topped with a creamy white cheese sauce served with baby beans

Lentil Cottage Pie

A lentil and vegetable casserole topped and baked with sweet potato and cheese, served with broccoli, beans, carrot cauliflower sugar snap peas, baby corn

DESSERT

Hummingbird Cake with Frosting

A beautifully moist cake made with bananas and pineapple and topped with a delicious frosting

Deconstructed Pear Crumble

Stewed sliced pears topped with a classic crumble topping. Served with full cream custard

Sliced Peaches and yoghurt

Sliced peaches served with a generous dollop of creamy yoghurt

Trifle

A time old favourite, layers of fruit and sponge jam roll in raspberry jelly topped with custard, whipped cream and finished with a sprinkle of chocolate hail

Chocolate Tiramisu

Layered lady sponge fingers drizzled with a rich coffee syrup covered with chocolate mousse

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SOUP

Potato, Bacon and Corn

A delicious blend of bacon, corn and potato make this soup particularly satisfying. Almost a meal in itself

Lentil

A nourishing soup made with finely chopped vegetables, brown lentils

Broccoli and Cheddar

A delicate and creamy soup made with gently sautéed onion, broccoli and finished with an Australian cheddar cheese

Cream of Potato and Chive

A traditional creamy potato soup subtly complimented by the addition of chives

Chicken & Leek

A rich and satisfying soup made with fresh leeks and chunky chicken pieces

MAIN COURSE

Lamb and Rosemary Sausage

Lamb sausages lightly flavoured with rosemary Served with mashed potato, honey carrots, peas and gravy

Baked Chicken with Herb Crust

Baked chicken with a delicious herb crust, placed on a bed of rich gravy With sautéed potatoes, pumpkin and beans

Roast Beef and Gravy

A traditional roast served with roast carrots, potatoes, peas and gravy

Fish with Lemon Crust

White flesh fish topped with lemon butter crumb, baked and served with rustic potato wedges, broccoli & carrots

Lamb Tagine

Tender diced lamb pieces cooked with onions, apricots with a touch of honey and spices. Accompanied with a fragrant Cous Cous

Vegetable and Ricotta Lasagne

Made with layers of pasta, fresh tomato sauce, zucchini and ricotta cheese

Pork and Plum Stir Fry

Pork pieces cooked with julienne carrots and zucchini in a plum sauce, served with hokkien noodles, broccoli, beans, carrot cauliflower sugar snap peas and baby corn

Chicken & Leek Bake

Creamy chicken & leek casserole topped with cheddar cheese then finished in the oven served with steamed rice and a medley of vegetables

Beef Stroganoff

A classic dish made with lean strips of beef, mushrooms, mild Dijon mustard cream and served with rice, pumpkin and brussels sprouts

Tuna Mornay

Tuna, vegetables and eggs in traditional white sauce, topped with cheese and then oven baked. Sauté pumpkin, mashed potato and peas served on the side

DESSERT

Sticky Date Pudding

A firm favourite. Our recipe features a generous amount of plump dates, and our freshly made caramel sauce

Deconstructed Peach Crumble

Sliced and lightly spiced peaches with a classic crumble topping. Served with full cream custard

Pear and Ginger Shortcake

A particularly delicious cake made with real butter, powdered and crystallised ginger, topped with sliced pears and served a pear and ginger sauce

Cheesecake with Raspberry Coulis

Made with fresh Philadelphia cream cheese, accompanied with a raspberry coulis (sauce)

Lemon Semolina Cake

A moist semolina cake drizzled with lemon syrup and served with whipped cream