

OUR SEASONAL MENU - SUMMER



SOUP

Chicken & Sage

A silky textured soup made with finely chopped fresh chicken and flavoured with a hint of sage

Cream of Cauliflower

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

Sweet Potato and Pumpkin

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

Potato and Leek

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

Minestrone

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

MAIN COURSE

Flounder Fillet w Dill Cream Sauce

Lightly flour dusted flounder fillet with a dill cream sauce served with sauté potato, broccoli and carrots

Mixed Grill

Trio of meats, chicken tenderloin, beef patty and a B.B.Q. sausage with onion gravy baked potato, half tomato and whole baby beans

Minted Lamb Casserole

Generous chunks of lamb, braised in a tomatoes and mint sauce making a warming winters casserole. Dished up with mashed potatoes, carrots, cauliflower & broccoli

Roast Beef

A traditional roast served in the traditional way with roast potatoes, carrots, peas and gravy

Pork Schnitzel

Lightly crumbed pork baked till golden slathered with rich gravy, hearty potato wedges, baked pumpkin and steamed beans

Braised Beef with Red Wine Sauce

Thin slice of tenderised beef slowly cooked in a rich red wine reduction, accompanied by mashed potato, peas and pumpkin

Honey Mustard Chicken

Chicken thigh marinated in Dijon mustard and honey then baked, served sweet potatoes, carrots, cauliflower and broccoli

Virginian Ham Salad

Sliced Virginian Ham served with a homemade potato salad accompanied with a tossed salad of cos lettuce, tomato, cucumber & red onions

Chicken Salad Plate

Grilled Chicken Breast served with a tangy tomato pasta salad, cheese cubes, tomato, cucumber and iceberg lettuce

Roast Cauliflower & Sweet Potato Curry

Gently spiced cauliflower and sweet potato with ginger, garlic, coriander and cumin dish, finished with coconut milk and served a mix of vegetables and fragrant rice

DESSERT

Carrot and Sultana Cake

A moist and spiced cake full of carrots and sultanas. Served with custard

Fruit Salad and Yoghurt

A medley of fruits served with a generous dollop of creamy yoghurt

Raspberry Jelly and Sliced Peaches

Raspberry flavoured jelly served with sliced peaches

Spiced Plum Pudding & Custard

A rich steamed plum pudding served with a vanilla custard

Lemon Cheesecake

Made with fresh Philadelphia cream cheese, finished with a lemon swirl

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SOUP

Vegetable

A hearty chunky broth made with seasonal fresh vegetables

Chicken and Corn

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

Lentil and Vegetable

A nourishing soup made with finely chopped vegetables and brown lentils

Cream of Mushroom

A rich and delicate soup made with fresh mushrooms and cream

Potato and Chive

A pureed soup made with sautéed onions, chives and potatoes finished with a touch of cracked pepper

MAIN COURSE

Pork Meatballs

Traditional meatballs made with freshly ground pork and served with mash potatoes, carrots and peas in a rich tomato sauce

Crumbed Fish

A lightly crumbed fish fillet served with rustic potato wedges, fresh steamed baby beans, pumpkin and tartare sauce

Beef Diane Casserole

Beef casserole in a creamy mild Dijon mustard and shallot sauce, served with steamed rice, cauliflower and carrots

Roast Lamb

A traditional roast served in the traditional way with roast potatoes, carrots, sliced beans, mint sauce and gravy

Roast Chicken with traditional stuffing

Classic roasted chicken served with roast potatoes, pumpkin, peas and gravy

Lemon & Herb Crusted Chicken

Baked chicken with a delicious lemon herb crust, placed on a bed of rich gravy, served with sautéed potatoes, cauliflower carrots and broccoli

Beef Chow Mein

A traditional inspired Chinese dish consisting of stir-fried vegetables and ground beef sitting atop a bed of hokkien noodles

Ham Ploughman's Lunch

Traditional Ploughman's lunch containing, potato salad, sliced ham, cheddar cheese, tossed salad, pickled onions and gherkins, served with a fruit chutney

Tuscan Tuna Salad

Tuna, shell pasta, Kalamata olives, roasted capsicums, cucumber, and cherry tomatoes and Spanish onion tossed and finished with a tangy tomato dressing

Mushroom Stroganoff

A vegetarian take on the classic stroganoff recipe, made with a selection of mushrooms in a creamy tomato sauce served with steamed rice, carrots & green beans

DESSERT

Fruit Medley and Custard

A variety of mixed fruit served with vanilla custard

Pineapple Upside-Down Cake

A perennial favourite. A moist cake, literally baked upside-down with pineapple rings, turned out and served with custard

Panna Cotta with Mango Coulis

A softly set cream and milk dessert with subtle sweetness served with a good swirl of mango sauce

Tiramisu

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

De-Constructed Peach Crumble and Custard

Spiced stewed peaches with sweet custard and lightly toasted crumble with oats and coconut

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SOUP

Cream of Vegetable

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

Zucchini and Potato

Fresh zucchini cooked and blended with potatoes creates this velvety textured soup

Tomato & Basil

Made with ripe diced tomatoes, gently simmered and flavoured fresh basil

Pumpkin

This simple perennial favourite is made with fresh pumpkin and onion, with a touch of nutmeg

Chicken & Leek

A mouth-watering soup, made with fresh leeks, finely chopped chicken and finished with spring onions

MAIN COURSE

Apricot Chicken

This family favourite of succulent chicken and juicy apricots delivers full, rich flavours served with steamed rice, carrots and baby beans

Beef Tortellini with Neapolitan Sauce

Ring-shaped Italian pastas stuffed with meat, cooked until al dente, served in a flavorsome tomato sauce, topped with parmesan cheese

Roast Pork with Gravy & Apple Sauce

A traditional roast served with roast carrots, broccoli and potatoes, apple sauce and gravy

Smokey BBQ Chicken

Chicken pieces marinated in a Smokey BBQ glaze, oven baked and drizzled with pan juices served with mashed potatoes, carrots and peas

Shepherd's Pie

A traditional shepherd's pie with sautéed ground lamb, mashed potato topping with carrot, cauliflower and broccoli

Savoury Ham Quiche

A crust-less quiche made with Virginian Ham, tasty cheddar cheese and of course eggs. Accompanied with roasted pumpkin and broccoli

Steamed Fish and White Wine Sauce

A delicately steamed fish served with a creamy white wine sauce, accompanied with sweet potato mash carrots, cauliflower and broccoli

Chicken Caesar Salad

A Cos lettuce salad with grilled chicken, cherry tomatoes, croutons, topped with parmesan cheese and bacon bits. Served with a separate Caesar Salad Dressing

Roast Beef and Salad

Tender slices of Roast Beef, cheese cubes, Coleslaw and a tossed salad of iceberg lettuce tomato, cucumber and a Fruit Chutney

Crumbed Fish & Tartare Sauce

Lightly crumbed fillet of fish served with tartare sauce, rustic potato wedges, broccoli, carrot, cauliflower, beans & capsicum

DESSERT

Chocolate Cake with Frosting

A rich chocolate cake topped with a cream cheese frosting

De-Constructed Apple Crumble and Custard

Cinnamon and nutmeg spiced stewed apple, sweet custard and lightly toasted crumble with oats and coconut

Sliced Peaches and Custard

A sweet vanilla scented custard served with sliced peaches

Cheesecake with Raspberry Coulis

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

Steamed Marmalade Pudding

A light pudding served with a zesty marmalade sauce

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SOUP

Green Pea Soup

A firm favourite and made in the traditional way, with green split peas

Tomato

A sweet and zesty soup made with ripe diced tomatoes, then pureed

Cream of Broccoli

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

Sweet Potato & Pumpkin

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

Chicken & Leek

A mouth-watering soup, made with fresh leeks, finely chopped chicken and finished with spring onions

MAIN COURSE

Herb Crusted Fish

White fish fillet topped with a herb crust then baked, served with steamed chat potatoes, green & yellow beans & pumpkin

Bangers & Mash

Locally made beef sausages with lashings of mashed potato and rich onion gravy, served with a peas and carrots

Chicken Schnitzel & Gravy

Lightly crumbed breast of chicken cooked until golden and served with gravy, mashed sweet potatoes, sweetcorn and peas

Braised Beef with Creamy Peppercorn Sauce

Braised beef steak served with a rich, creamy mild peppercorn sauce. Served with baked potatoes, broccoli and carrots

Sticky BBQ Pork

Pork Steak marinated in Chinese BBQ sauce, braised until tender served with steamed rice and Asian inspired vegetables

Lamb Tagine

A mix of sweet & savoury spices, honey and dried apricots finished in a tomato concasse. Accompanied with steamed rice, carrot, cauliflower & broccoli

Eggplant Moussaka

A vegetarian take on a Greek classic made with eggplants, potatoes, brown lentils and topped off with a creamy white sauce, served with rosemary roast potatoes and whole baby beans.

Ploughman's Lunch Corned Beef

Traditional Ploughman's lunch consisting of, potato salad, sliced Corned Beef, cheddar cheese, tossed salad, pickled onions and gherkins, served with mustard pickles

Cold Grilled Chicken & Salad

Grilled Chicken Breast served with a tangy coleslaw, a tossed salad consisting of tomato, cucumber, red onion, fire roasted red pepper and Cos lettuce

Tuna Patties with Tomato Relish

Old fashioned tuna patties made from scratch, mashed potato, tuna, fried onions, parsley, a squeeze of lemon, cooked until golden, served with potato wedges, beans and roasted pumpkin.

DESSERT

Sultana Pudding and Custard

A moist, lightly spiced sultana pudding served with vanilla custard

Chocolate Panna Cotta

A delicate Italian dish made with milk and cream and served a mixed berry sauce

Fruit Salad and Yoghurt

A medley of fruits served with a generous dollop of creamy yoghurt

Trifle

An old classic with layers of Swiss jam filled sponge, fruit, raspberry jelly, custard and cream, finished with chocolate hail

Apple & Cinnamon Cake

Freshly baked apple cake, dusted with cinnamon sugar, served with vanilla custard