

# OUR SEASONAL MENU



## SOUP

### Tomato and Basil

Made with ripe diced tomatoes and gently flavoured with basil

### Hearty Vegetable

A warming soup made with chunky fresh vegetables and pearl barley

\*contains tomato

### Potato and Leek

A creamy soup made with fresh leeks, pureéd potatoes and vegetable stock

### Chicken and Mushroom

A wholesome soup made with fresh chicken and mushrooms

\*contains mushroom

### Broccoli

A delicate and creamy soup made with gently sautéed onion and fresh broccoli

## MAIN COURSE

### Bacon and Zucchini Quiche

A crust-less quiche made with ribbons of zucchini, bacon and cheddar cheese. Accompanied with pumpkin and beans

### Beef Sausages

Locally sourced sausages served with creamy mashed potato, steamed pumpkin, peas and a rich, fulsome gravy

### Roast Chicken

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

### Beef Vegetable Casserole

Tender chunks of beef and fresh vegetables slowly braised. Mashed sweet potato, steamed carrots and baked zucchini on the side

### Crumbed Fish

Lightly crumbed fillet of fish served with rustic potato wedges, steamed pumpkin, beans and a tartare sauce

### Chicken in plum sauce

Fresh chicken gently simmered in a flavoursome plum sauce and accompanied with Hokkien noodles and vegetable panache  
\*contains capsicum

### Chicken Cacciatore

A rustic Italian dish made with fresh chicken pieces gently baked in a tomato, capsicum and white wine sauce. Served with carrots and sliced beans  
\*contains tomato, capsicum and mushroom

### Cottage Pie

A traditional cottage pie with sautéed ground beef topped with mashed potato. Accompanied with steamed carrots & broccoli  
\*contains tomato

### Tuna Patties

Hand made by our cooks with creamed potato, lemon and fresh parsley. Served with a homemade tomato relish, sauté potatoes and steamed pumpkin and broccoli

### Beef Korma

A mild beef curry made with tomatoes, a hint of ginger and coconut milk. Served with steamed rice, carrots and broccoli  
\*contains tomato

## DESSERT

### Banana Cinnamon Cake

A moist cake made with fresh ripe bananas and topped with a cream cheese frosting

### Peach Crumble

Diced peaches topped with a classic crumble made with butter, oats, flour and coconut and served with custard

### Fruit Salad and Yoghurt

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

### Apple Pie

Chunks of apple stewed in brown sugar and cinnamon and topped with shortcrust pastry. Served with custard

### Cherry Cake

A rich cake made with dark cherries served with custard

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## SOUP

### Cream of Mushroom

A rich and delicate soup made with fresh mushrooms and cream

\*contains mushroom

### Zucchini and Potato

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

### Lentil and Bacon

A nourishing soup made with finely chopped vegetables, brown lentils and bacon

\*contains tomato

### Tomato

Made with ripe diced tomatoes and puréed smooth and finished with cream

\*contains tomato

### Cream of Carrot

A smooth and delicious soup made with onions, carrots and puréed with cream

## MAIN COURSE

### Chicken Vegetable Mornay

A flavoursome dish, made with fresh chicken, simmered in a light Dijon mustard sauce. Accompanied with steamed potatoes, carrots and broccoli

### Crumbed Fish

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

### Meatballs

Rustic meatballs made with fresh ground beef and served with rich gravy next to mashed potatoes, steamed peas and pumpkin

### Roast Pork

A traditional roast served with roast pumpkin and potatoes, steamed beans, apple sauce and gravy

### Lamb Casserole

Generous chunks of lamb, braised with chunky vegetables into a warming casserole. Dished up with steamed potatoes, carrots and beans

### Pork Sausages

Locally made pork sausages served with lashings of mashed potato, steamed carrots, beans and topped with a rich gravy

### Lasagne

A traditional lasagne made with freshly ground beef and tomatoes and topped with a creamy cheese sauce

\*contains tomato

### Poached Fish

A gently poached fillet of fish served with a white wine and parsley sauce with mashed potatoes, carrots and broccoli

### Butter Chicken

A traditional gently spiced northern Indian dish served with fragrant rice and brightly coloured carrot, cauliflower and broccoli

\*contains tomato

### Chicken Schnitzel

Lightly crumbed breast of chicken served with mashed potatoes, carrots, peas and gravy

## DESSERT

### Apple Crumble

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

### Pineapple Upside-down Cake

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

### Jelly and Apricot Halves

Delicious apricot halves served with a slice of jelly

### Baked Peaches

Peaches lightly baked in oven with a honey and granita crust with full cream milk custard

### Chocolate Yoghurt Cake

A rich chocolate cake made with yoghurt and served with custard

# OUR SEASONAL MENU



## SOUP

### Chicken and Corn

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

### Minestrone

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

\*contains tomato

### Pumpkin

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

### Potato and Bacon

A delicious soup with creamy puréed potatoes, richly flavored with lightly sautéed bacon pieces

### Vegetable

A hearty chunky vegetable soup thickened with oats and barley

\*contains tomato

## MAIN COURSE

### Roast Beef

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

### Apricot Chicken

A casserole with chunks of succulent chicken in a richly flavoured apricot sauce, accompanied by mashed potatoes, carrots and beans

### Crumbed Fish

Lightly crumbed fillet of fish served with rustic potato wedges and tartare sauce, with pumpkin and broccoli on the side

### Braised Lamb

A hearty casserole made with chunks of lamb, potatoes and vegetables. Served with sweet corn and brussel sprouts

### Pork Stir Fry

Fresh lean strips of pork sautéed with fresh vegetables and finished with a touch of soy sauce. Served with Hokkien noodles

### Tuna Potato Pie

A rich tuna mornay with onions, celery and fresh parsley, topped with creamy potato mash. Served with carrots and broccoli

### Penne Bolognaise

Penne pasta served with a classic bolognaise sauce of ground beef, tomatoes and red wine

### Spanish Beef

Beef braised in a Spanish inspired tomato, capsicum and mushrooms sauce. Served with classic mashed potatoes, peas and carrots

### Roast Stuffed Chicken

Roasted chicken served in the traditional way with roast potatoes, carrots, beans and gravy

### Chicken Sausages

A lightly herbed chicken sausage served with sauté potatoes, pumpkin, beans and home-made gravy

## DESSERT

### Panna Cotta

A delicate Italian dish made with milk and cream and served on a bed of crushed pineapple

### Spiced Carrot Cake

A moist, lightly spice cake made with fresh grated carrots. Topped with cream cheese icing

### Creamed Sago

A creamy sago custard served with apricots

### Apricot Crumble

Stewed apricots topped with a crumble made with butter, oats, coconut and flour. Served with custard

### Cheesecake

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

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## SOUP

### Potato and Leek

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

### Cream of Vegetable

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

### Cream of Cauliflower

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

### Pea and Ham

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

### Tomato and Vegetable

A chunky vegetable soup made with seasonal vegetables, tomatoes and fresh parsley

## MAIN COURSE

### Pork Meatballs

Traditional meatballs made with freshly ground pork and served with sauté potatoes, carrots and peas and classic gravy

### Beef Steak Pie

A classic dish made with rich beef stew and topped with flaky short crust pastry. Served with home-made mashed potato, steamed pumpkin and beans

### Lamb Hot Pot

A hearty dish cooked slow and long, with lean lamb chunks and fresh root vegetables. Creamy mashed potato, steamed pumpkin and zucchini served on the side

### Crumbed Fish

Lightly crumbed fillet of fish served with rustic potato wedges, steamed carrots and broccoli and tartare sauce

### Corned Silverside

Made in the traditional way and served with sauté cabbage, steamed potatoes, carrots and white mustard sauce

### Chicken a la King

Fresh chicken pieces gently simmered in a sauce made with capsicum, tomato and mushrooms. Served with mashed potato, pumpkin and beans  
\*contains capsicum

### Poached Fish Filet

A delicately poached filet of fish served with a sweet and sour sauce, accompanied with carrots, broccoli and steamed rice

### Herb-Crusted Chicken

Baked chicken with a delicious herb crust, placed on a bed of rich gravy served with sauté potatoes, carrots and beans

### Beef Diane

Lean diced beef cooked with mushrooms, mustard and Worcestershire sauce and served with mashed potato, pumpkin and peas

### Chicken Vegetable Stir Fry

Lean chicken tossed with lightly cooked Asian style vegetable strips. Served with steamed rice  
\*contains capsicum

## DESSERT

### Peach Cake

A beautifully moist cake topped with stewed peaches and served with custard

### Baked Apple

Half an apple baked with sultanas and served with full cream custard

### Mango Yoghurt and Two Fruits

A delicious yoghurt with mango pieces served with diced fruit

### Lemon Semolina Cake

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

### Jelly and Fruit Salad

A chunky fruit salad served with a slice of jelly

# OUR SEASONAL MENU



## SOUP

### Vegetable

A wholesome vegetable soup thickened with oats and barley

### Cream of Chicken

A silky textured soup made with finely chopped fresh chicken and finished with cream

### Tomato

Made with ripe diced tomatoes and puréed. A sweet and zesty soup

### Sweet Potato and Pumpkin

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

### Cream of Potato and Chive

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

## MAIN COURSE

### Crumbed Fish

Lightly crumbed fillet of fish served with rustic potato wedges, carrots, beans and tartare sauce

### Roast Lamb

A traditional roast served with roasted carrots and potatoes, steamed beans, gravy and mint sauce

### Bacon and Zucchini Quiche

A crust-less quiche made with ribbons of zucchini, bacon and cheddar cheese. Accompanied with pumpkin and beans

### Honey Mustard Chicken

Chicken pieces marinated in honey and mustard, oven baked and drizzled with pan juices. Served with sauté potatoes, steamed carrots and broccoli

### Beef Vegetable Casserole

Succulent pieces of lean beef slowly braised with stock and vegetables. Served with steamed potatoes pumpkin and zucchini

### Beef Stroganoff

A classic dish made with lean strips of beef, mushrooms, mild Dijon mustard, cream and served with rice, carrots and broccoli  
\*Sauce contains tomato.

### Tuna Mornay

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

### Chicken Vegetable Pie

Lightly poached chicken pieces folded into delicate white sauce and topped with pie pastry. Served alongside carrots and sautéed cabbage and potatoes

### Beef Tortellini

Beef filled pasta generously coated in a creamy sauce made with bacon and cream. Topped with shaved parmesan

### Chicken and Cheddar Balls

Homemade chicken meat balls served in a creamy tomato sauce with mashed potato, carrots and peas

## DESSERT

### Cheesecake

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

### Orange Poppy Seed Cake

A delicious cake made with poppy seeds and fresh orange zest. Served with custard

### Creamed Semolina

A simple yet satisfying dessert made with semolina, milk and a touch of vanilla and plums

### Lemon Coconut Cake

The sweetness of coconut and tartness of lemon combined in cake topped with cream cheese frosting

### Apple Sultana Crumble

Stewed apples topped with a crumble made with butter, oats, coconut and flour. Served with custard