

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 & 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 floursome 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 & 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 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

OUR SEASONAL MENU



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 pureed smooth and finished with cream

*contains tomato

Cream of Carrot

A smooth and delicious soup made with onions, carrots and pureed 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 & 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 & 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 & 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 & 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 pureed potatoes, richly flavoured 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 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 pureed 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 pureed 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 and broccoli and steamed rice

Herb-Crusted Chicken

Baked chicken with a delicious herb crust, placed on a bed of rich gravy served and 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 pureed. 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