

OUR SEASONAL MENU - SPRING

Available from 13 September 2021



SOUP

Tomato Vegetable and Risoni

A satisfying soup made with vegetables and risoni (a small pasta shaped like rice)

Cream of Chicken

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

Lentil and Vegetable

A warming soup made with chunky fresh vegetables and red lentils

French Onion

A classic French soup made with rich beef broth with caramelised onion.

Cream of Mushroom

A rich and delicate soup made with fresh mushrooms and cream

MAIN COURSE

Corned Silverside with Mustard Sauce

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

Lamb Casserole

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

Crumbed Fish

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

Roast Chicken

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

Bangers and Mash

Locally made beef sausages served with lashings of mashed potato and a rich onion gravy. Served with half a grilled tomato and peas

Chicken Cheddar Balls with Tomato Concasse

Made with lean minced chicken and cheddar cheese and coated with a fresh tomato sauce, with mashed potato, pumpkin piece and cauliflower au gratin

Streamed Fish with Chive Sauce

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

Beef Tortellini with Bolognese Sauce

Beef filled pasta generously coated in a classic bolognese sauce made with fresh ground beef

Pork and Pineapple Hotpot

A rich casserole made with diced pork, red and green peppers and gently sweetened with pineapple. Served with steamed potatoes, red cabbage and peas

Chicken Stirfry

Lean chicken tossed with lightly cooked vegetable strips and lightly flavoured with soy. Served with hokkien noodles and vegetable melange

DESSERT

Sultana Pudding with Custard

A pudding generously made with a generous amount of plump sultanas

Apple and Cinnamon Cake

A delicious cake made with fresh apple pieces, sprinkled with cinnamon and served with cream

Peach Crumble

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

Panna Cotta

A delicate Italian dessert made with milk and cream and served with fruit salad

Carrot Cake

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

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Potato and Leek

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

Minestrone

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

Beef and Vegetable

A selection of finely chopped vegetable in a rich beef broth

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

Roast Lamb and gravy

A traditional roast served with roast potatoes, roast carrot halves, beans, gravy and mint jelly

Cottage Pie

A traditional cottage pie with sautéed ground beef, mashed potato topped with brussel sprouts and pumpkin

Mixed Grill with onion gravy

Beef chipolata, beef pattie and chicken tender served with onion gravy, baked chats potatoes, baby beans and half a tomato

Crumbed Fish

Lightly crumbed fillet of fish and tartare sauce served with mash potato and a vegetable melange

Pumpkin and Sage Ravioli with Mushroom Sauce

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

Chicken Kiev

Skinless leg fillet with buttery garlic crust, served with sauté potatoes and broccoli and carrots

Chicken Sausages and gravy

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

Trawlers Baked Fish

Fresh fish baked in a bechamel sauce and topped with sliced tomatoes and cheese. Served with sweet potato, peas and corn

Beef Stroganoff

A classic dish made with lean strips of beef, mushrooms, mild Dijon mustard and finished with cream. Served with rice, pumpkin and broccoli

DESSERT

Orange Poppyseed Cake

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

Apple Pie

Chunky stewed apples topped with shortcrust pastry and served with custard

Chocolate Yoghurt Cake

A rich chocolate cake made with yoghurt and served with cream

Cheesecake with Raspberry Coulis

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

Semolina with Fruit

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

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Chicken and Corn

A silky textured soup made with sautéed onions and fresh cauliflower 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

Tomato and Basil

Made with ripe diced tomatoes and pureed. A touch of basil makes this a sweet and zesty soup

Roast Vegetable

The slightly caramelisation of roasted pumpkin, carrots and parsnip gives this soup a lovely flavour

MAIN COURSE

Beef Casserole

Succulent pieces of lean beef slowly braised with vegetables Served with mashed potatoes, pumpkin and peas

Pork Sausages

Locally made pork sausages served with lashings of mashed potato a rich gravy, carrot rings and beans

Roast Pork with apple sauce

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

Crumbed Fish

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

Braised Beef with Creamy Peppercorn Sauce

Made with thin slices of beef and accompanied by a rich creamy pepper sauce. Served with mashed potatoes, brussel sprouts and cauliflower au gratin

Chicken Cacciatore

A classic Italian style casserole made with tomatoes, capsicums and mushrooms. Served with macaroni, carrot batons and broccoli

Vegetable Pastry

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

Chicken a la King

A delicious casserole made with capsicums and mushrooms and finished with cream. Served with rice, baked halved zucchini and carrots

Lasagne

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

Fish Cakes with Sweet and Sour Sauce

Fish cakes made with potato, tuna and parsley accompanied by a tangy sauce, sauté sweet potato and vegetable panache

DESSERT

Pineapple Upside-down Cake

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

Pear with Chocolate Custard

A pear half served with a rich chocolate full cream custard

Lemon Semolina Cake

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

Cherry Cake

A rich cake made with dark cherries and served with cream

Baked Peaches

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

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Potato, Bacon and Corn

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

Curry Pumpkin

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

Cream of Broccoli

A delicate soup made with gently sautéed onion, fresh broccoli and finished with cream

Mulligatawny

Made with curry, rice and finished with coconut milk

Chicken, Leek and Barley

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

MAIN COURSE

Lamb and Rosemary Sausages

Lamb sausages lightly flavoured with rosemary. Served with mashed potato, pumpkin and beans and gravy

Baked Chicken with Herb Crust

Baked chicken with a delicious herb crust, placed on a bed of rich gravy. Served with sautéed potatoes, pumpkin and peas

Crumbed Fish

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

Roast Beef with gravy

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

Lamb Tagine

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

Sweet and Sour Chicken

Succulent pieces of chicken coated in a vegetable sauce lightly flavoured with pineapple. Served with rice and vegetable panache

Pork and Plum Stirfry

Pork pieces cooked with julienne carrots and zucchini in a plum sauce. Served with hokkien noodles and vegetable panache

Beef Casserole

A hearty casserole made with tender chunks of beef, gently braised with fresh vegetables. Served with sweet potato, sliced beans and carrots

Vegetable and Ricotta Lasagne

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

Fish with Lemon Crust

A fish fillet topped with bread crumbs flavoured with lemon zest. Served with sauté potatoes, carrots and broccoli

DESSERT

Peach Cake

A light buttery cake, topped generously with chopped up peaches and served with custard

Sticky Date Pudding

A firm favourite. Our recipe features a generous amount of plump dates 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 with cream

Cheesecake with Mango Coulis

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

Creamy Sago with Apricots

A creamy sago custard served with stewed apricots