

# OUR SEASONAL MENU - SUMMER



## SOUP

### Chicken & Sage

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

### Minestrone

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

### Cream of Cauliflower

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

### Potato and Leek

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

### Tomato and Vegetable

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

## MAIN COURSE

### Crumbed Fish

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

### Roast Beef

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

### Mixed Grill

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

### Chicken, Leek & Mushroom Casserole

A creamy casserole with chicken, leek and mushroom served with sweetcorn, peas and a steamed jacket potato

### Pork Schnitzel

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

### Lamb Korma & Rice

A creamy and mild curry finished with tomato and coconut, served with steamed rice and a medley of vegetables

### Chicken Parmigiana

Breaded chicken breast smothered in herbed tomato napolitana and grilled cheese, mashed potato, carrots, cauliflower and broccoli

### Flounder Fillet with Dill Cream Sauce

Lightly floured flounder fillet with a velvety dill cream sauce served with a sweet potato mash, broccoli and carrots

### Ham Steak and Pineapple

Baked Leg Ham steaks and pineapple rings topped with gratinated cheese served with Creamy mashed potato, sautéed cabbage and pumpkin

### Roast Cauliflower and Sweet Potato Curry

A traditional gently spiced northern Indian vegetarian dish served with steamed rice

## DESSERT

### Carrot and Sultana Cake

A moist and spiced cake full of carrots and sultanas

### Chocolate Mousse and Pears

Decadent chocolate whipped into a fluffy foam served with preserved pear slices

### 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

### Banana Cake and Chocolate Icing

A banana cake with hints of cinnamon covered with a light chocolate butter cream

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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

### Sweet Potato and Pumpkin

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

### Cream of Mushroom

A rich and delicate soup made with fresh mushrooms and cream

## MAIN COURSE

### Beef Diane Casserole

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

### Crumbed Fish

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

### Corned Silverside and Mustard Sauce

Corned beef that has been gently poached in an aromatic broth then sliced and topped with a mild mustard sauce. Served with mashed potatoes, cabbage and carrots

### Pork Meatballs

Traditional meatballs made with freshly ground pork and served with mash potatoes, carrots, broccoli and a classic gravy

### Roast Chicken with traditional stuffing

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

### Lemon Pepper Fish

A zingy lemon scented cracked pepper blend sprinkled over a fillet of steamed fish served with mashed sweet potato and an array of vegetables

### Beef Chow Mein

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

### Thai Chicken Curry

Mildly spiced coconut broth flavoured with Thai aromatics filled with chicken and Asian inspired vegetables alongside a serving of steamed rice

### Chicken Sausages and Gravy

Locally produced chicken sausages covered with a rich gravy alongside sauté potato, pumpkin and broccoli

### Beef Stroganoff

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

## DESSERT

### Fruit Medley and Custard

A variety of mixed fruit served with vanilla custard

### Lemon Semolina Cake

A moist semolina cake drizzled with lemon syrup and served with Lemon syrup

### Raspberry Ripple Ice Cream

Creamy and rich ice cream, Filled with a swirl of raspberry coulis

### Tiramisu

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

### Panna Cotta and Apricots

A softly set cream and milk dessert with subtle sweetness served with apricot halves

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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

### Chicken Noodle

A chunky chicken soup made with vegetables and fine noodles

### Beef and Vegetable Broth

A selection of finely chopped vegetable in a rich beef broth

### Pumpkin

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

## MAIN COURSE

### Pork Sausages and Gravy

Locally made pork sausages covered in a rich gravy served with creamy mashed potato, roasted pumpkin and green beans

### Meat Pie with Pastry Top

A rich meaty stew topped with a flaky short crust pastry lid coupled up with steamed pumpkin, beans and mashed potatoes

### Crumbed Fish

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

### Roast Lamb

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

### Cottage Pie

Savoury mince and vegetables covered with a cheesy mashed potato top served with a carrot, cauliflower and broccoli mix

### Chicken and Asparagus Quiche

A crust-less quiche encases juicy chicken and asparagus pieces with cheddar cheese, served with sweetcorn and beans

### Steamed Fish and White Wine sauce

A delicately steamed fish served with a creamy white wine sauce, accompanied with sauté potatoes, carrots and broccoli

### Lamb Tagine

A Moroccan spiced stew with tender lamb pieces and apricots accompanied by a fragrant cous cous

### Vegetable Frittata

This light and fluffy egg-based dish consists of spinach, pumpkin, carrots and sweet potato served with green and yellow beans, grilled tomato and roasted new potato

### Marinated Chicken

Roasted chicken thigh fillet marinated in lemon, honey and thyme with garlic and ginger served with steamed rice, broccoli, carrot, cauliflower, beans and capsicum

## DESSERT

### Sliced Peaches and Custard

A classic pairing of a sweet custard with hints of vanilla and sliced peaches in a light syrup

### Pineapple Upside-down Cake

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

### Mango Mousse and Fruit Salad

A mango flavoured light airy foam accompanies a classic fruit salad blend

### De-Constructed Apple Crumble and Custard

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

### Lime Jelly & Pineapple Pieces

A zesty lime flavoured jelly set with a slight wobble finished with tangy pineapple pieces

# OUR SEASONAL MENU - SUMMER



## 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

### Chicken & Mushroom

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

### Lentil and Bacon

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

### Cream of Broccoli

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

## MAIN COURSE

### Chicken Schnitzel

Lightly crumbed breast of chicken served with potato wedges, carrots, peas and gravy

### Roast Pork and Apple Sauce

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

### Beef and Vegetable Casserole

Generous chunks of beef, braised with chunky vegetables into a warming casserole. Dished up with mashed sweet potatoes, sweetcorn and peas

### Crumbed Fish

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

### Bangers and Mash

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

### Zucchini and Ham Slice

A quiche style slice with ribbons of zucchini, cubes of ham and tasty cheddar cheese served with roasted pumpkin and broccoli

### Sweet & Sour Chicken

Pieces of succulent chicken, pineapple and capsicum covered with a sweet and savoury sauce served with rice, and an Asian style medley of vegetables

### Fish with Herb Crust

A Herbaceous breaded crust sits atop a fish fillet served with sauté potatoes, carrots and broccoli

### Braised Beef with Red Wine Sauce

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

### Chicken Curry

A mildly spiced gravy with tender chicken pieces and pumpkin sits along side steamed rice and a selection of broccoli, carrot, cauliflower, beans and capsicum

## DESSERT

### Apricot Yoghurt Cake

An apricot flavour filled cake with a yoghurt tang and hints of vanilla

### Panna Cotta

A delicate Italian dish made with milk and cream and served on a bed of peaches and a raspberry swirl

### Sliced Peaches and Custard

A sweet vanilla scented custard served with sliced peaches

### Boysenberry Ice Cream

Rich and creamy vanilla ice cream with a swirl of boysenberry coulis

### Trifle

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