

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

Pork Schnitzel

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

Chicken, Leek & Mushroom Casserole

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

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

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

Moroccan Cous Cous Salad

Vegetarian salad containing an apricot and sultana cous cous, chickpeas, shredded carrot, stripped chargrilled eggplant, zucchini, capsicum with a cranberry dressing

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

Roast Chicken with traditional stuffing

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

Pork Meatballs

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

Grilled Chicken with rice noodles and wombok, tossed in a coriander, ginger and lime dressing, finished with shredded carrots, corn, cherry tomato, & cucumber

Ploughman's Lunch Beef

Traditional Ploughman's lunch containing, potato salad, corned silverside, cheddar cheese, pickled vegetables served with a fruit chutney

Chicken Sausages and with Gravy

A lightly herbed chicken sausage served sauté potato and gravy. Served with 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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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

Cottage Pie

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

Roast Lamb

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

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

Ploughman's Lunch with Pickled Pork

Traditional Ploughman's lunch containing, potato salad, pickled pork, cheddar cheese, pickled vegetables served with a fruit chutney

Quinoa Salad with mango salsa

Tri coloured Quinoa, tossed with mango, cherry tomatoes, roasted capsicums and chickpeas, finished with coriander, ginger and lime dressing

Vegetable Frittata

Spinach, pumpkin, carrots & sweet potato baked in a crust-less quiche, served with roasted chat potatoes, grilled tomato and green and yellow beans

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

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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

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

Bangers and Mash

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

Crumbed Fish

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

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

Mediterranean Vegetable Pasta Salad

Marinated chargrilled zucchini, eggplant, roasted capsicum, olives, penne pasta and cherry tomatoes, tossed in a balsamic vinaigrette dressing

Mexican Chicken and Wild Rice salad

Mildly spiced salad with grilled chicken, wild rice, black beans, red and green capsicum, sweetcorn, cucumber and dressed with a mild salsa

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

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