

OUR SEASONAL MENU - WINTER



SOUP

Sweet Potato and Carrot

Sweet potato, carrots and onions sautéed until soft, chicken stock, then blended until silky smooth, finished with cream

Pumpkin and Nutmeg

A classic pumpkin soup very mildly flavoured with a touch of nutmeg

Pea and Ham

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

Chicken, Leek and Barley

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

Zucchini & Potato

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

MAIN COURSE

Apricot Chicken Casserole

The combination of sweet apricots and succulent chicken pieces make this dish a firm favourite. Served with steamed potatoes, sliced beans and carrot rings

Mixed Grill with Onion Gravy

Lamb loin chop, beef chipolata and beef pattie served with onion gravy. With baked chats potatoes and zucchini and half a tomato

Pork Sausages

Locally made pork sausages served with lashings of mashed potato and a rich gravy. Served with carrot rings and peas

Crumbed Fish with Potato Wedges

Lightly crumbed fillet of fish served with rustic potato wedges and tartare sauce. Served with pumpkin and broccoli

Marmalade Glazed Roast Beef and Gravy

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

Penne (pasta) Bolognese

Penne pasta served with a classic bolognese sauce made with ground beef and tomatoes and topped with parmesan cheese

Roast Cauliflower & Sweet Potato Curry

Gently spiced cauliflower and sweet potato with ginger, garlic, coriander and cumin dish, finished with coconut milk and served with fragrant rice

Poached Fish with White Wine Sauce

A gently poached fillet of fish served with a white wine sauce. Served with sauté potatoes, carrots and broccoli

Braised Beef Steak with Peppercorn Sauce

Braised beef steak served with a rich, creamy peppercorn sauce. Served with mashed potato, peas and carrots

Lentil Cottage Pie

Cheesy potato topped lentil and vegetable pie. Served with Cauliflower, carrots and broccoli

DESSERT

Steamed Marmalade Pudding

A light pudding spread with zesty marmalade sauce

Chocolate Mousse

A rich velvety mousse served with sliced pears

Deconstructed Peach Crumble

Lightly spiced peaches with a classic crumble topping. Served with full cream custard

Carrot Cake with Frosting

A moist cake made with fresh grated carrots and topped with smooth frosting

Panna Cotta

A delicate Italian dessert made with milk and cream and served on a bed of fruit salad

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SOUP

Thai Pumpkin

Mildly spiced pumpkin soup finished with coconut milk

Scotch Broth

A hearty beef & barley broth with winter root vegetables

Chicken Noodle

A chunky chicken soup made with vegetables and fine noodles

Potato and Leek

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

Minestrone

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

MAIN COURSE

Chicken Florentine

Chicken leg fillet topped with gently cooked spinach and finished with a creamy white sauce served with sautéed potatoes, halved carrots and beans

Roast Pork with Apple Sauce

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

Parmesan Crusted Fillet of Fish

Parmesan crusted fish fillet on a bed of white sauce served with rustic potato wedges and tartare sauce With carrot batons and broccoli

Minted Lamb Casserole

Generous chunks of lamb, braised in a tomatoes and mint sauce making a warming winters casserole. Dished up with steamed potatoes, pumpkin, green and yellow beans

Beef Steak Pie

A rich beef stew topped with flaky short crust pastry. Served with mashed potato, carrots and broccoli au gratin

Beef Diane Casserole

Tender strips of beef in a casserole flavoured with Worcestershire sauce and finished with cream With rice and a melange of vegetables

Chickpea Curry

North Indian chickpea and coconut milk curry, a delicious, creamy, warm and comforting dish served with steamed rice.

Beef Curry

A mild aromatic curry made with chunky pieces of beef in a rich tomato base. Served with rice broccoli, beans, carrot cauliflower sugar snap peas, baby corn

Tarragon Crusted Chicken

Baked chicken with a delicious tarragon crust, placed on a bed of rich gravy. Served with roasted chat potatoes, sweetcorn and peas

Vegetable Frittata

Spinach, sweet potato, carrot and pumpkin in a creamy egg flan, finished with a tasty cheddar cheese, served with roasted zucchini and pumpkin

DESSERT

Deconstructed Apple Crumble

Stewed sliced apples with rhubarb, topped with a classic crumble topping. Served with full cream custard

Chocolate Self Saucing Pudding

A rich chocolate pudding served with a decadent chocolate sauce

Hummingbird Cake with Frosting

A beautifully moist cake made with bananas and pineapple and topped with a delicious frosting

Fruit Salad and Custard

A simple yet satisfying dessert Vanilla Custard and fruit salad

Peach Pie

Chunky stewed peaches topped with shortcrust pastry and served with custard

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SOUP

Broccoli & Cheddar

A delicate and creamy soup made with gently sautéed onion, broccoli and finished with an Australian cheddar cheese

Chicken and Sage

A chunky soup made with vegetables and chicken with a hint of sage

Cream of Tomato

Made with ripe diced tomatoes pureed smooth and finished with cream

Hearty Lentil and Bacon

A warming soup made with chunky fresh vegetables, bacon and red lentils

Potato, Bacon and Corn

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

MAIN COURSE

Crumbed Fish

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

Roast Lamb and Gravy

A traditional roast served with roast potatoes and carrots, cauliflower au gratin, gravy and mint sauce

Baked Chicken with Honey Mustard Sauce

Chicken pieces, oven baked and coated in a mild mustard and honey sauce. With mashed potatoes, carrot batons and broccoli

Corned Beef and Mustard Sauce

Corned Beef gently poached, then sliced and topped with a mild white mustard sauce
With mashed potatoes, cabbage and carrots

Savoury Quiche

A crust-less quiche made with zucchini, bacon & carrot, topped with tasty cheddar cheese, served with pumpkin and green beans

Pumpkin and Eggplant Curry

A classic vegetable Indian curry served with steamed rice

Chicken, Leek & Mushroom Casserole

Creamy chicken, leek & mushroom casserole served with steamed rice, pumpkin and broccoli

Zucchini and Ham Slice

Zucchini and ham, baked quiche style, and gratinated with tasty cheddar cheese
Served with pumpkin and brussels sprouts

Barramundi with Wild Lime and Sweet Chilli Glaze

Gently baked fillet of barramundi glazed with sweet chilli sauce, lime juice and coriander, served with roasted chat potatoes and a medley of vegetables

Chicken Schnitzel

Leg Fillet crumbed and cooked until golden brown served with gravy, mashed potatoes, carrots and peas

DESSERT

Apple and Sultana Strudel

Apples stewed with sultanas, sugar and lemon zest, encased in flaky pastry and served with custard

Two Fruits and Custard

A simple yet satisfying dessert, Vanilla Custard with peaches and pears

Lemon Cheesecake

Made with fresh Philadelphia cream cheese, finished with a lemon swirl

Cherry Cake

A rich cake made with dark cherries and served with a rich cherry sauce

Deconstructed Apricot Crumble

Lightly spiced apricots with a classic crumble topping. Served with full cream custard

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SOUP

Mulligatawny

Vegetable curried soup with rice and finished with cream

Tomato and Basil

A sweet and zesty soup made with ripe diced tomatoes and fresh sweet basil

Cream of Mushroom

A rich and delicate soup made with fresh mushrooms and cream

Green Split Pea Soup

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

Cauliflower

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

MAIN COURSE

Fish Fillet with Lemon Caper Butter

Fillet of fish oven baked in a lemon and caper butter served with potato wedges broccoli, beans, carrot cauliflower sugar snap peas, baby corn

Lamb Casserole

A hearty casserole made with chunks of lamb and winter vegetables. Served with mashed potato, carrot batons and broccoli

Roast Chicken with Sage Stuffing

Roasted chicken with a sage and onion stuffing served in the traditional way with roast potatoes, pumpkin, beans and gravy

Beef Sausages

Locally made beef sausages served with lashings of mashed potato and rich gravy. Served with carrots and peas

Pork Meatballs

Traditional meatballs made with freshly ground pork and served with a rich tomato sauce. Served with mashed potatoes, pumpkin and baby beans

Cottage Pie

A traditional cottage pie with sautéed ground beef topped with mashed potato With peas and carrots

Vegetable Pasty

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

Egg and Bacon Pie

A generous slice of heaven, eggs and bacon, tasty cheddar cheese with a soft pastry base accompanied with potato wedges, broccoli, beans, carrot cauliflower sugar snap peas, baby corn

Vegetable and Ricotta Lasagne

Homemade vegetable and tomato sauce, layered with sheets of pasta, crumbled ricotta cheese finished with a smooth bechamel sauce and topped with cheddar cheese, baked until golden.

Chicken Kyiv

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

DESSERT

Spiced Apples and Sultanas with Vanilla Custard

Apples and sultanas lightly spiced with cinnamon and served with vanilla custard

Cheesecake with Raspberry Coulis

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

Pear and Ginger Shortcake

A particularly delicious cake made with real butter, powdered and crystallised ginger, topped with sliced pears and served a pear and ginger sauce

Tiramisu

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

Butterscotch Pudding

A rich butterscotch pudding served with a smooth butterscotch sauce