

# OUR SEASONAL MENU - SPRING



## SOUP

### Cream of Tomato

Made with ripe diced tomatoes pureed smooth and finished with cream

### Chicken and Corn

A mouth-watering soup, made with corn, finely chopped chicken and spring onions

### Hearty Lentil and Bacon

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

### Cream of Mushroom

A rich and delicate soup made with fresh mushrooms and cream

### Sweet Potato and Pumpkin

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

## MAIN COURSE

### Corned Silverside with Mustard Sauce

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

### Lamb & Rosemary Casserole

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

### BBQ Chicken

Roasted chicken rubbed with a blend of spices, served with a tangy sauce served with roast potatoes, sweetcorn and broccoli

### Crumbed Fish

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

### Honey Mustard Pork

Pork Steak marinated in honey and mustard, oven baked and drizzled with pan juices. Served with mashed potatoes, pumpkin and broccoli

### Chicken & Vegetable Stir fry

Lean chicken tossed with lightly cooked Asian style vegetable strips. Served with hokkien noodles

### Steamed Fish with Chive Sauce

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

### Spinach & Ricotta Tortellini

Spinach and ricotta filled pasta generously coated a rich tomato sauce and topped with parmesan cheese

### Braised steak and Onions

A chunky beef and onion casserole slowly braised until tender served with creamy mashed potatoes, red cabbage and peas

### Butter Chicken

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

## DESSERT

### Panna Cotta

A delicate Italian dessert made with milk and cream and served with raspberry coulis

### Apple Streusel Cake

A delicious cake made with fresh apple pieces, with a streusel topping and served with Custard

### Sliced Peaches and Custard

A simple yet satisfying dessert Vanilla Custard and Peaches

### Tiramisu

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

### Carrot Cake with Frosting

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

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## SOUP

### Scotch Broth

A hearty beef & barley broth with winter root vegetables

### Minestrone

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

### Potato and Leek

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

### 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

### 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

### Pork and Plum Sauce

Tender pieces of pork, stir-fried with Asian inspired vegetables in plum sauce served on a bed of noodles.

### Roast Lamb and Gravy

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

### Mixed Grill with Onion Gravy

Lamb loin chop, beef chipolata and beef pattie served with onion gravy with baked chats potatoes and baby beans and half a tomato

### Pumpkin and Sage Ravioli with Mushroom Sauce

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

### Beef Goulash

A rich beef tomato stew, flavoured with paprika and capsicum Served with spiral pasta, pumpkin and beans

### Chicken Sausages and Gravy

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

### Vegetable Bake

Layers of pumpkin, carrot, spinach, mushroom, onions and sweet potato in a creamy bechamel sauce topped with tasty cheddar and baked until golden

### Chicken fillet with creamy mushroom sauce

A baked leg fillet served with a creamy mushroom sauce, mashed potatoes, sweetcorn and broccoli

## DESSERT

### Orange Poppyseed Cake

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

### Chocolate Panna Cotta with sliced pears

A delicate Italian dessert made with milk and cream and cocoa served with pears

### Strawberry Mousse with two fruits

A light fluffy foam made with full cream milk and served with a medley of peaches and pears

### Cheesecake with Mango Coulis

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

### Deconstructed Apple Crumble

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

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## SOUP

### Cream of Cauliflower

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

### Tomato and Basil

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

### Sweet Potato and Carrot

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

## MAIN COURSE

### Lamb Casserole

Succulent pieces of lamb slowly braised with vegetables. Served with mashed potatoes, pumpkin and peas

### Swiss Steak

Beef Steak in a rich tomato, capsicum and mushrooms sauce. Served with mashed sweet potatoes, cauliflower au gratin and beans

### Roast Pork with Apple Sauce

A traditional roast served with roast pumpkin and potatoes, roast pumpkin, brussels sprouts, apple sauce and gravy

### Crumbed Fish

Lightly crumbed fillet of fish and tartare sauce. Served with rustic potato wedges, carrots, cauliflower and broccoli

### Roast Chicken with Sage Gravy

A traditional roast chicken served with roast potatoes, pumpkin, whole baby beans and sage gravy

### Barramundi with Wild Lime and Sweet Chilli Glaze

Gently bake fillet of barramundi glazed with sweet chilli sauce, lime juice and coriander. Served with roasted chat potatoes carrots and broccoli

### Vegetable Pasty

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

### Chicken fillet with Sweet and Sour Sauce

Leg fillet of chicken accompanied with a tangy sweet sauce, rice broccoli, beans, carrot cauliflower and capsicum

### Lasagne

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

### Lentil Cottage Pie

A lentil and vegetable casserole topped and baked with sweet potato and cheese, served with broccoli, beans, carrot cauliflower sugar snap peas, baby corn

## DESSERT

### Hummingbird Cake with Frosting

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

### Deconstructed Pear Crumble

Stewed sliced pears topped with a classic crumble topping. Served with full cream custard

### Sliced Peaches and yoghurt

Sliced peaches served with a generous dollop of creamy yoghurt

### Trifle

A time old favourite, layers of fruit and sponge jam roll in raspberry jelly topped with custard, whipped cream and finished with a sprinkle of chocolate hail

### Chocolate Tiramisu

Layered lady sponge fingers drizzled with a rich coffee syrup covered with chocolate mousse

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## SOUP

### Potato, Bacon and Corn

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

### Lentil

A nourishing soup made with finely chopped vegetables, brown lentils

### Broccoli and Cheddar

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

### Cream of Potato and Chive

A traditional creamy potato soup subtly complimented by the addition of chives

### Chicken & Leek

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

## MAIN COURSE

### Lamb and Rosemary Sausage

Lamb sausages lightly flavoured with rosemary Served with mashed potato, honey carrots, peas and gravy

### Baked Chicken with Herb Crust

Baked chicken with a delicious herb crust, placed on a bed of rich gravy With sautéed potatoes, pumpkin and beans

### Roast Beef and Gravy

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

### Fish with Lemon Crust

White flesh fish topped with lemon butter crumb, baked and served with rustic potato wedges, broccoli & carrots

### Lamb Tagine

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

### Vegetable and Ricotta Lasagne

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

### Pork and Plum Stir Fry

Pork pieces cooked with julienne carrots and zucchini in a plum sauce, served with hokkien noodles, broccoli, beans, carrot cauliflower sugar snap peas and baby corn

### Chicken & Leek Bake

Creamy chicken & leek casserole topped with cheddar cheese then finished in the oven served with steamed rice and a medley of vegetables

### Beef Stroganoff

A classic dish made with lean strips of beef, mushrooms, mild Dijon mustard cream and served with rice, pumpkin and brussels sprouts

### Tuna Mornay

Tuna, vegetables and eggs in traditional white sauce, topped with cheese and then oven baked. Sauté pumpkin, mashed potato and peas served on the side

## DESSERT

### Sticky Date Pudding

A firm favourite. Our recipe features a generous amount of plump dates, and our freshly made caramel sauce

### Deconstructed Peach Crumble

Sliced and lightly spiced peaches with a classic crumble topping. Served 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 a pear and ginger sauce

### Cheesecake with Raspberry Coulis

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

### Lemon Semolina Cake

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