

OUR SEASONAL MENU - AUTUMN



SOUP

Chicken & Vegetable

This is a comforting chicken & vegetable soup, that's simmered to perfection with tender shreds of chicken with chunks of hearty vegetables in a rich and hearty chicken broth.

Sweetcorn & Vegetable

Sweet corn is a mildly sweet and crunchy vegetable. This restaurant-style sweet corn & vegetable soup is flavoursome, colorful, and tasty. This is a delightful starter for today's meal!

Cream of Cauliflower & Leek

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

Tomato and Vegetable

Our Tomato Vegetable Soup has a dense homestyle tomato flavour combined with lots of fresh, healthy vegetables.

Potato, Cheese & Chives

This potato, chive and cheese soup is rich and creamy, and flavoured by the delicate taste of chives and tasty cheese.

MAIN COURSE

Crumbed Fish

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

Roast Beef

Traditional roasted beef. Served with peas, roast potatoes and roast pumpkin with gravy.

Honey & Mustard Pork Steak

A creamy honey mustard pork steak. Served with mashed potato, pumpkin and broccoli.

Chicken & Leek Bake

Creamy chicken and leek bake served with steamed potatoes, peas and sweetcorn.

Creamy Dijon Beef Casserole

Tender beef pieces slowly cooked in a dijon mustard and heavy cream sauce. Served with sauté potato, roast zucchini, green and yellow beans.

Beef Diane Casserole

Diced Beef casserole in a mild creamy Dijon mustard sauce. Served with sweet potato mash, broccoli, carrot, cauliflower, beans and capsicum.

Chicken Parmigiana

Lightly crumbed breast of chicken topped with tomato concassé, finished with shredded cheese then baked. Served with mashed potatoes, carrots, cauliflower and broccoli.

Vegetarian Lasagne

Layers of pasta loaded with fresh vegetables, lentils & fresh tomato sauce, topped with a creamy cheese sauce and oven baked. Served with whole baby beans.

Pork Sausages & Gravy

Locally made pork sausages. Served with lashings of mashed potato a rich gravy, brussel sprouts and sauté red cabbage.

Steamed Fish Parsley Sauce

A gently poached fillet of fish topped with parsley sauce. Served with broccoli, carrot rings and mashed sweet potato.

DESSERT

Carrot Cake Cream Cheese Frosting

A moist and spiced carrot cake with a smooth creamcheese frosting.

Panna Cotta and Apricots

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

Peaches with Coconut Crust

Sweet soft roasted peaches with a crunchy nutty coconut crumble - simple divine! Served with vanilla custard.

Chocolate Cake with Chocolate Icing

A rich chocolate caked topped with a light chocolate icing.

Fruit Salad and Yoghurt

A medley of preserved fruits served with a generous amount of creamy vanilla yoghurt.

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SOUP

Bacon & Chickpea

Warm, comforting and full of nutrients, this healthy Chickpea Bacon and Vegetable soup recipe will become your favourite!

Beef & Vegetable Broth

A hearty Vegetable Beef Soup with melt-in-your-mouth slow cooked beef, potato and vegetables, simmered in a herb infused savoury broth.

Cream of Sweet Potato & Pumpkin

This pumpkin and sweet potato soup is a delicious autumnal treat that's creamy, hearty, vibrant, fragrant and full of flavour.

Lentil

A hearty and nutritious soup featuring lentils as its main ingredient, complemented by vegetables like carrots, celery, tomatoes and onions and perfectly seasoned, resulting in a savoury and comforting dish.

Cream of Mushroom

Cream of mushroom soup made from scratch with freshly sliced mushrooms, onion, stock and finished with fresh cream.

MAIN COURSE

Lamb and Rosemary Casserole

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

Grilled Fish with Tartare Sauce

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

Corned Silverside and Mustard Sauce

Corned Silverside gently poached, then sliced and topped with a mild mustard sauce. Served with mashed potatoes, sauté cabbage and carrots.

Roast Chicken with Apricot & Sage Stuffing

A seasoned roasted chicken thigh stuffed with apricots and sage. Topped with gravy. Served with roast potatoes, roast pumpkin and peas.

Pork, Apple & Sage Meatballs with Gravy

Delicious mix of ground pork, apples and sage rolled into balls then baked topped with delicious gravy. Served with creamy mashed potatoes, carrots, broccoli and cauliflower.

Lentil Cottage Pie Sweet Potato Top

A colourful take on classic shepherd's pie with lentils, vegetables, and a fluffy sweet potato topping. Served whole baby beans.

Lamb Korma

A mildly spiced sweet curry finished with coconut cream and tomato. Served with steamed rice, corn and brussel sprouts.

Barramundi Lime & Sweet Chili Glaze

Gently baked fillet of barramundi glazed with sweet chilli sauce, lime juice & coriander. Served with potato wedges, broccoli, carrot, cauliflower, beans and capsicum

Beef Stroganoff

A classic dish made with lean strips of beef, mushrooms, mild Dijon mustard and finished with sour cream. Served with pasta, carrots and beans.

Sweet & Sour Chicken

Succulent pieces of chicken coated in a sweet and savoury sauce. Served with rice, broccoli, carrot capsicum, sugar snap peas and baby corn.

DESSERT

Orange Marmalade Pudding

This delicious orange pudding, flavoured with orange marmalade topped with zesty marmalade sauce.

De-Constructed Peach Crumble & Custard

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

Two Fruits and Custard

A simple yet satisfying dessert, vanilla custard with diced peaches and pears.

Pear & 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.

Chocolate Panna Cotta with Mandarin Segments

A delicate Italian dessert made with chocolate milk and cream. Served with fresh mandarin segments.

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Cauliflower & Cheddar

This cauliflower cheese soup is delectably velvety, brimming with cauliflower florets and lots of sharp cheese in every spoonful!

Sweet Potato & Carrot

Sweet Potato and Carrot Soup is a vibrant and healthy soup, often described as creamy, warming, and packed with vitamins and fibre, especially during the colder months.

Chicken Noodle

A comforting, classic soup featuring a flavourful broth with tender pieces of chicken, vegetables and noodles.

Cream of Vegetable

This creamy vegetable soup is made with roasted veggies and puréed until perfectly creamy and delicious.

Pumpkin, Sour Cream & Chives

A classic, super easy pumpkin soup that's fast to make. Thick, creamy and dreamy, with sweet pumpkin flavour and great savoury undertones!

MAIN COURSE

Lemon, Oregano Pork Steak

Tender pork steak cooked with maple syrup, garlic, oregano and lemon juice. Served with sweet potato mash, sauté red cabbage & steamed cauliflower.

Marinated Chicken

Chicken thigh baked with a soothing mix of honey, lemon, mixed herbs and garlic until tender & juicy. Served with steamed potato, carrots, cauliflower and broccoli.

Tuna Mornay

Tuna, mixed vegetables, boiled egg and pasta mixed with a traditional white sauce, topped with cheese and then oven baked, Served with carrots rings and broccoli.

Beef Steak Pie with Pastry Top

Tender beef stew topped with flaky short crust pastry. Served with mashed potato, pumpkin, green and yellow bean mix.

Roast Lamb

A traditional lamb roast Served with roast potatoes, roast carrots and peas with gravy.

Chicken & Asparagus Quiche

A crust-less quiche made with succulent chicken pieces, asparagus and tasty cheddar cheese. Served with beans & roast pumpkin.

Cottage Pie

A traditional cottage pie with sautéed ground beef, topped with mashed potato. Served with carrot rings and peas.

Braised Lamb with Caramelised Onions

Generous chunks of braised lamb cooked till tender with caramelised onions to make a warming casserole. Served with cous cous, broccoli, carrot, cauliflower, beans and capsicum.

Steamed Fish with Turmeric & Coconut Sauce

A steamed fish fillet topped with a curry style infused sauce with coconut, turmeric, lemongrass, garlic, ginger, coriander & coconut cream. Served with steamed rice, carrots & broccoli

Chicken Provencal

Roasted Tuscan seasoned chicken thigh topped with eggplant, zucchini, capsicum, mushrooms & olives in a tomato and basil sauce then baked. Served with pasta and whole beans.

DESSERT

De-Constructed Apple Crumble & Custard

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

Sultana Pudding

A soft and spongy sultana pudding. Served with vanilla custard.

Port Wine Jelly and Pears

Port wine flavoured jelly set with a slight wobble finished with sliced pears.

Strawberry Mousse with Fruit Salad

A light fluffy strawberry mousse made with full cream milk and served with a medley of diced fruits.

Cheesecake with Mango Coulis

Made with fresh Philadelphia cream cheese and a sweet biscuit base then set. Topped with a mango coulis (sauce).

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SOUP

Green Split Pea

A hearty and comforting soup typically made with split peas, ham, and hearty vegetables.

Cream of Potato & Chives

This Cream of Potato Chive Soup is creamy, fulfilling and super tasty! The potato and chives complement each other perfectly.

Carrot Ginger & Coconut

Creamy blended fresh carrot soup with coconut and ginger is absolutely delicious.

Green Split Pea Soup

This broccoli cheddar soup recipe is SO satisfying! It's loaded with fresh broccoli and creamy cheddar cheese.

Chicken & Corn

Chicken and Corn Soup is a comforting and hearty dish that combines tender chicken pieces with the sweetness of corn.

MAIN COURSE

Teriyaki Chicken

Diced chicken pieces marinated in an Asian style teriyaki sauce then oven baked. Served with baked chat potato, carrots and peas.

Roast Pork and Apple Sauce

A traditional pork roast. Served with roast potatoes, roast pumpkin and beans, apple sauce and gravy.

Beef and Vegetable Casserole

A hearty casserole made with tender chunks of beef, gently braised with fresh vegetables. Served with mashed potato, peas and carrots.

Lamb & Rosemary Sausages and Mash

Locally made Lamb sausages with lashings of sweet potato mash, cauliflower, green beans. Topped with gravy.

Fish with Herb Crust

They're the perfect healthy lunch. Our flavourful formed tuna patties are a blend of tuna, potato, parsley, lemon juice, breadcrumbs then baked till golden. Served with sauté potato, broccoli and carrot rings.

Lamb Pastitsio

This Greek Pasta Bake called Pastitsio is made with a flavourful cinnamon-infused meat sauce with layers of pasta, topped with a rich, creamy layer of béchamel sauce. Served with broccoli, carrot, cauliflower, beans & capsicum.

Macaroni Cheese & Vegetable Bake

Creamy macaroni pasta bake consisting of zucchini, pumpkin pieces then baked till golden. Served with carrot, broccoli & cauliflower.

Zucchini Slice

A crust-less quiche made with zucchini, onions, carrots & tasty cheese. Served with buttered potatoes, pumpkin & broccoli.

Chicken Curry

Delicate aromatic mild chicken curry. Served with steamed rice, broccoli, carrot capsicum, sugar snap peas and baby corn.

Braised Beef with Red Wine Sauce

Tender beef steak cooked in a rich gravy made using a red wine reduction. Served with mashed potatoes, baby beans and steamed pumpkin.

DESSERT

Apple & Cinnamon Cake

A super moist vanilla cake, with a sweet and buttery cinnamon swirl, juicy apple chunks throughout.

Fruit Salad and Yoghurt

A medley of fruits served with a generous dollop of creamy yoghurt.

Tiramisu

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

Sliced Peaches & Custard

A simple yet satisfying dessert, vanilla custard with sliced peaches.

Orange & Poppy Seed Cake

A beautiful moist cake made with fresh orange zest and poppy seeds. Served with an orange syrup.