

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 finished with spring onions.

Sweet Potato and Carrot

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

Lentil and Bacon

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

Cream of Mushroom

A rich and delicate soup made with fresh mushrooms and cream.

MAIN COURSE

Corned Silverside with Parsley Sauce

Corned Beef gently poached, sliced & topped with parsley sauce. Served with steamed chat potatoes, carrots and peas.

Lamb & Rosemary Casserole

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

Baked Chicken with Herb Crust

Baked chicken with a delicious herb crust. Served with roast potatoes, sweet corn & broccoli.

Crumbed Fish & Tartare Sauce

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

Honey & Mustard Pork Steak

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

Chicken in Plum Sauce Casserole

Tender chicken pieces cooked in an Asian inspired plum sauce. Served with fragrant rice, broccoli, beans, carrot, cauliflower sugar snap peas, baby corn and capsicum.

Fish Fillet with Lemon Caper Butter

Fillet of fish oven baked in a lemon and caper butter. Served with potato wedges, broccoli & carrots.

Chickpea & Spinach Curry

This mild vegetarian curry uses chickpeas and spinach in a fragrant butter-style curry sauce. Served with steamed rice broccoli, green beans, carrot, cauliflower, capsicum & yellow beans.

Creamy Dijon Beef Casserole

Tender beef pieces slowly cooked in a dijon mustard and heavy cream sauce. Served with mashed potatoes, steamed red cabbage & whole baby beans.

Chicken Teriyaki

Tender chicken pieces, marinated, then cooked in a hot pan with Asian style vegetables (broccoli, capsicum, beans, carrots and cauliflower). Served with steamed rice.

DESSERT

Lemon Curd Tart

This is a classic French tart that's elegant & pretty as a picture, yet the filling is as simple as can be: a biscuit base with lemon curd filling topped with freshly whipped cream.

Apple Streusel Cake

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

Peaches and Custard

A simple yet satisfying dessert, Vanilla Custard with peach slices.

Chocolate Tiramisu

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

Carrot Cake with Frosting

A moist cake made with fresh grated carrots topped with a smooth frosting.

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SOUP

Scotch Broth

A hearty beef & barley broth with winter root vegetables.

Potato and Leek

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

Pumpkin

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

Chicken Noodle

A chunky chicken soup made with vegetables and fine noodles.

Minestrone

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

MAIN COURSE

Chicken Schnitzel and Gravy

Lightly crumbed breast of chicken served with gravy, sauté potatoes, carrot batons and peas.

Parmesan Crusted Fish

Fillet of fish topped with a golden parmesan crust Served with rustic potato wedges, broccoli, carrot, cauliflower.

Pork Sausages with Gravy

Locally made pork sausages Served with a rich gravy and a side of mashed potato, sauteed red cabbage, green and yellow beans.

Roast Lamb with Gravy

A traditional roasted leg of lamb Served with roast potatoes, roast carrot halves, peas. Topped with gravy.

Beef Steak Pie with Pastry Top

A rich beef stew topped with flaky pastry. Served with baked chat potato, roast pumpkin and whole baby beans.

Beef Goulash

A rich beef tomato stew, flavoured with paprika and capsicum. Served with spiral pasta, pumpkin & brussel sprouts.

Shepherd's Pie

A traditional shepherd's pie with sautéed ground lamb, mashed potato topping. Served with a side of pumpkin and beans.

Chicken & Vegetable Stir Fry

Tender pieces of chicken, stir-fried with Asian inspired sauce and broccoli, capsicum, beans, carrots and cauliflower, served on a bed of hokkien noodles.

Spinach & Ricotta Tortellini with Ratatouille

Spinach and ricotta filled pasta generously coated a rich tomato sauce and topped with shaved Parmesan cheese.

Chicken Fillet with a Creamy Mushroom Sauce

Thigh fillet of chicken braised and finished with creamy mushroom sauce. Served with mashed potato, sweetcorn & broccoli.

DESSERT

Cherry Black Forrest Tart

A twist on the black forest cake, these tarts have the perfect chocolate crust, sweet cherries, whipped cream and chocolate!

Panna Cotta with Mixed Berry Coulis

A delicate Italian dessert made with milk and cream and served with mixed berry coulis.

Ginger Pudding with Golden Syrup

A soft and fluffy ginger pudding with a gooey, golden syrup sauce. This delicious pudding will quickly a a family favourite, especially for the ginger lovers.

Deconstructed Apple Crumble

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

Cheesecake with Mango Coulis

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

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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

Cream of Vegetable

Made with ripe diced tomatoes pureed smooth and finished with cream.

Potato Cheese and Chives

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

Pea and Ham

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

MAIN COURSE

Lamb Casserole

Generous chunks of lamb, braised with vegetables to make a winter warming casserole. Dished up with mashed potatoes, pumpkin and peas.

Roast Pork & Gravy

Traditional Roast pork Served with roast potatoes, roast carrots, brussel sprouts apple sauce & gravy.

Braised Steak & Onion Casserole

Beef pieces slowly braised with stock and onions. Served with sweet potato mash, sweet corn and beans.

Lemon & Herb Crusted Chicken

Baked piece of chicken with a delicious lemon herb crust, placed on a bed of gravy. Served with baked chat potato, pumpkin and whole baby beans.

Steamed Fish with Hollandaise Sauce

A gently poached fillet of fish topped with hollandaise sauce. Served with potato wedges, cauliflower, broccoli & carrots.

Sautéed Leek & Cheddar Quiche

A crust-less quiche made with sautéed leeks & tasty cheddar cheese. Served with broccoli, capsicum, beans, carrots and cauliflower.

Lentil Cottage Pie

Lentil and vegetable pie topped with a Cheesy sweet potato crust. Served with cauliflower and broccoli.

Barramundi with Wild Lime & Sweet Chilli Glaze

Gently baked fillet of barramundi glazed with a lime and sweet chilli sauce. Served with steamed chat potatoes, broccoli, carrots.

Lamb Rogan Josh

A mild aromatic curry made with tender chunky pieces of lamb. Served with fragrant rice, broccoli, carrot, capsicum, baby corn & sugar snap peas.

Beef Lasagne

Layers of pasta and rich bolognese sauce topped with a creamy white sauce and cheese oven baked. Served with a side of baby beans.

DESSERT

Hummingbird Cake with Frosting

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

Deconstructed Pear & Raspberry Crumble

Stewed sliced pears & Raspberry sauce 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.

Spiced Plum Cake

This spiced plum cake is so warm and comforting. Best enjoyed when it has just cooled to room temperature with your favourite cup of tea or coffee.

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SOUP

Pumpkin, Sour cream and Chives

Pumpkin and onions sautéed until soft, chicken stock, blended until smooth, finished with sour cream & chives.

Lentil

A nourishing soup made with finely chopped vegetables, brown lentils.

Broccoli & Cheddar

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

Potato, Bacon and Corn

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

Cauliflower and Leek

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

MAIN COURSE

Lamb and Rosemary Sausages & Gravy

Rosemary flavoured lamb sausages. Served with mashed potato, carrots, broccoli and gravy.

Marinated Pork Steak

Marinated pork steak in Maple syrup and ginger, oven baked and drizzled with pan juices. Served with baked chat potatoes, pumpkin & baby beans.

Roast Beef and Gravy

A traditional beef roast. Served with roast potatoes, roast carrot halves, sauteed cabbage and gravy.

Fish with Lemon Crust

A fish fillet topped with breadcrumbs flavoured with lemon zest. Served with rustic potato wedges, carrots and broccoli.

BBQ Chicken

A thigh fillet of chicken, coated in a flavoursome seasoning mix then oven baked. Served with sauteed potato, pumpkin, beans gravy.

Chicken & Leek Bake

Chicken & leeks cooked in a creamy white sauce, topped with cheese and baked in the oven. Served with mashed sweet potato, peas & sweet corn.

Vegetable & Ricotta Lasagne

Vegetable & tomato sauce, layered with pasta sheets, crumbled ricotta cheese, finished with a bechamel sauce and topped with cheddar cheese. Baked until golden. Served with cauliflower, broccoli and carrots.

Tuna Patties

A blend of tuna & seasonings formed into patties, coated with a crispy, crunchy crumb. Served with rustic potato wedges, broccoli, green beans, carrot, cauliflower, capsicum & yellow beans.
-Sweet chili dipping sauce-

Beef Stroganoff

A classic dish made with lean strips of beef, mushrooms, mild Dijon mustard cream. Served with mashed potato, pumpkin & brussel sprouts

Pork Stir Fry

Tender pieces of pork cooked with julienne of carrots and zucchini. Served with broccoli, carrot, capsicum, baby corn & sugar snap peas on a bed of hokkien noodles.

Deconstructed Peach Crumble

Sliced and lightly spiced peaches with a classic crumble topping. Served with full cream custard.

Lemon Semolina Cake

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

Chocolate & Prune Brownie

Prunes add a bold richness to this brownie. Surrounded in chocolate, they are delightful.

Cheesecake with Raspberry Coulis

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

Banana & Golden Syrup Pudding

A soft and light sponge with banana topped with golden syrup.

DESSERT