

OUR SEASONAL MENU - SUMMER 2025



SOUP

Cream of Tomato

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

Lentil, Bacon and Corn

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

Sweet Potato, Sour Cream & Chives

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

Chicken and Sage

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

Cream of Carrot

A delicate and creamy soup made with gently sautéed onion and fresh carrots then pureed smooth and silky

MAIN COURSE

Braised Steak & Onion Casserole

A hearty casserole made with tender chunks of beef & lashings of onions. Served with mashed potatoes, peas & pumpkin

Mixed Grill with Onion Gravy

Beef chipolata, Chicken patty and lamb loin chop served with onion gravy, baked chats potatoes, whole baby beans and half a grilled tomato

Roast Chicken with Stuffing

Roasted chicken thigh with stuffing served in the traditional way with roast potatoes, roast carrots & peas Gravy

Lamb & Rosemary Casserole

A hearty casserole made with chunks of lamb, red wine and winter root vegetables Served with mashed potato, carrots, cauliflower & broccoli

Tuna Pasta Bake

Tuna, vegetables & pasta in traditional white sauce, topped with cheese and then oven baked, Served with pumpkin & green beans

Fish Fillet with Lemon Caper Butter

A hearty casserole made with tender chunks of beef & lashings of onions. Served with saute potato, Carrot rings & broccoli

Honey Mustard Chicken Casserole

Diced chicken pieces cooked with Dijon mustard, honey, celery, carrots then baked. Served with sweet potato mash, broccoli, capsicum, carrot, cauliflower & beans.

Ham Salad

Sliced Ham served with a homemade potato salad accompanied with a cos lettuce, tomato, cucumber, red onions & Dijonnaise

Chicken Plate

Grilled then chilled, chicken breast served with a pasta salad tossed in tomato dressing, cheese cubes, tomato, cucumber & iceberg lettuce

Beef Curry

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

DESSERT

Apricot Pudding with Apricot Glaze

A comforting and old-fashioned pudding, this dessert highlights apricots.

Fruit Salad and Yoghurt

Diced fruit salad served with a generous amount of creamy vanilla yoghurt.

Sliced Peaches with Raspberry Jelly

Sliced peaches set in a raspberry jelly

Lemon Cheesecake

Our lemon cheesecake recipe has a biscuit crust and a dreamy cheesecake filling that's made with Philadelphia cream cheese & lemon juice.

Sticky Date Pudding

A firm favourite. Our recipe features a generous amount of plump dates. Served with vanilla custard

OUR SEASONAL MENU - SPRING



SOUP

Vegetable

A hearty chunky broth made with seasonal fresh vegetables.

Cream of Chicken & Mushroom

Juicy, tender chicken is paired with fresh mushrooms and onions along with cream in this delicious soup then finished with spring onions

Lentil and Vegetable

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

Cream of Zucchini

Our simple recipe for Cream of Zucchini Soup has a delicious mix of potatoes, onions with cream then pureed for a silky texture

Potato and Chives

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

MAIN COURSE

Lemon & Herb Crusted Chicken

Baked chicken with a delicious lemon herb crust, placed on a bed of rich gravy
Served with sweet potato mash, roast carrots & peas

Crumbed Fish & Tartare Sauce

Crumbed fillet of fish
Served with tartare sauce, potato wedges, baby beans & pumpkin

Chunky Beef Steak Casserole

Diced beef casserole cooked with chunky vegetables served with mashed potato, red cabbage & peas

Roast Lamb with Gravy & Mint Sauce

Traditional roasted lamb leg served with baked chat potatoes, roast carrots, green beans.
Gravy & mint sauce

Chicken & Corn Quiche

A crust-less quiche made with succulent chicken pieces, corn, tasty cheese.
Served with broccoli & roast sweet potato

Pork and Plum Stir Fry

Tender pork pieces cooked with julienne carrots and zucchini in a plum sauce. Served with Chinese hokkien noodles, Asian inspired vegetables

Meatballs in Italian Tomato Sauce

Made with freshly ground beef mince, balled & baked
Served in a rich tomato sauce made with Italian herbs with a side of mashed potatoes, carrots, cauliflower & broccoli

Creamy Tuna & Pasta Salad

Creamy mayonnaise Pasta Salad with dill and a hint of lemon juice tossed all together with tuna, cherry tomato, celery, dill pickles, red onions & capers

Silverside Beef Salad

Slices of silverside accompanied with potato salad, cheese, lettuce, cucumber, tomato & cornichons
Served with fruit chutney

Spanish Beef

A hearty and comforting meal containing mustard, onions, tomato and rice all slowly cooked together.
Served with carrots & green beans

DESSERT

Deconstructed Apricot Crumble

Stewed apricots, topped with a classic crumble topping.
Served with vanilla custard

Pineapple Upside Down Cake

This classic and retro pineapple upside down cake is soft and buttery with a caramelized brown sugar pineapple

Two Fruits and Custard

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

Panna Cotta with Mango Coulis

A delicate Italian dessert made with milk and cream and served with a drizzle of mango coulis

French Vanilla Mousse with Peaches

A rich velvety vanilla mousse served with sliced peaches

OUR SEASONAL MENU - SPRING



SOUP

Scotch Broth

Scotch broth is a soup originating in Scotland. The principal ingredients are barley, beef & root vegetables

Zucchini & Potato

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

Tomato and Basil

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

Thai Pumpkin

This Thai pumpkin soup recipe is made especially creamy with the addition of coconut milk, while the curry and garlic lend depth without the heat

Cream of Vegetable

This easy vegetable soup is creamy and indulgent, but bursting with goodness, made with seasonal vegetables

MAIN COURSE

Apricot Chicken Casserole

This family favorite of succulent chicken and juicy apricots deliver full rich flavors. Served with steamed rice, steamed carrots & green beans

Lamb Hot Pot

A slow-cooked classic hot pot is perfect for a hearty family meal with lean lamb chunks and fresh vegetables. Served with creamy mashed potato, peas & steamed pumpkin.

Roast Pork Gravy & Apple Sauce

A traditional pork roast Served with roast potato, sauté red cabbage, green & yellow beans

BBQ Chicken

Oven baked chicken thigh coated with a flavoursome seasoning. Served with baked chat potato, baked carrots & peas Gravy

Barramundi with Lemon Herb Butter

Gently baked fillet of Barramundi with lemon herb butter mix Served with mashed potato, roast pumpkin & whole baby beans

Pork Schnitzel & Gravy

Lightly crumbed tender pork fillet Served with mashed potato, roast pumpkin & broccoli Gravy

Parmesan Crusted Fish

The fish is full of flavour with a crunchy parmesan topping and a hint of lemon flavour. Served with potato wedges, carrots, cauliflower & broccoli

Chicken & Pasta Salad

Creamy avocado mayonnaise Pasta Salad with bacon bits, corn, red onion, cucumber & cherry tomato topped with a grilled chicken piece & parmesan cheese

Ploughman's Lunch - Ham

Traditional Ploughman's lunch containing sliced ham, coleslaw, cheese, cos lettuce, cucumber, tomato & cornichons Served with fruit chutney

Mongolian Lamb

Tenderised & marinated lamb in a dark sweet-savoury sauce perfumed with Chinese flavours. Served with steamed rice, broccoli, capsicum, carrot, cauliflower & beans

DESSERT

Chocolate Mud Cake

Chocolate mud cake is a delicious rich and decadent chocolate cake. This taste so moist and fudgy which makes you crave more

Deconstructed Apple Crumble

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

Orange Cake with Custard

Made with fresh orange juice, zest, this Ultimate Orange Cake recipe packs a citrus punch in every bite Served with vanilla custard

Sliced Peaches and Custard

A simple yet satisfying dessert, Vanilla Custard with Peach slices

Orange Jelly Mandarin Segments

Set Orange Jelly topped with Mandarin Segments

OUR SEASONAL MENU - SPRING



SOUP

Green Split Pea

This split pea soup with potatoes, carrots, celery, and chunks of ham is the perfect comfort food on a cold and blustery day

Tomato

You're going to love this classic tomato soup recipe! Made with celery, onions, tomatoes and pureed smooth

Cream of Broccoli

A delicate and creamy soup made with gently sautéed onion and fresh broccoli

Sweet Potato and Pumpkin

Sweet potato, pumpkin and onions sautéed until soft then blended until silky smooth & finished with cream

Chicken & Leek

A healthy vegetable and protein packed soup that is hearty and satisfyingly made with fresh leeks & chunky chicken pieces

MAIN COURSE

Fish with Herb Crust

Fish fillet topped with a zesty herb crust then baked is the perfect yet simple weekday lunch, Served with steamed chat potatoes, pumpkin, green & yellow beans

Beef Sausages Onion Gravy

Locally made beef sausages Served with lashings of mashed potato, peas & carrots Topped with onion gravy

Chicken Schnitzel & Gravy

Lightly crumbed breast of chicken cooked until golden. Served with mashed sweet potato, cauliflower & peas gravy

Sticky BBQ Pork

Pork scotch steak marinated in chinese BBQ sauce then braised until tender Served with baked chat potato, carrot rings & broccoli

Braised Beef Caserole with Creamy Peppercorn Sauce

Braised diced beef with a creamy mild peppercorn sauce. Served with mashed potato, roast pumpkin & green beans

Lamb Tagine

A sweet & savoury seasoning mix with honey and dried apricots finished with tomatoes. Served with steamed rice, carrot, cauliflower & broccoli

Eggplant Moussaka

A vegetarian Greek moussaka made with eggplants, potatoes, lentils and topped off with a creamy sauce then baked Served with rosemary roast potatoes and whole baby beans.

Ploughman's Lunch -Corned Beef-

Traditional Ploughman's lunch consisting of potato salad, tomatoes, cheese, pickled onions, cucumber, lettuce & sliced corned beef and a dollop of mustard pickles

Chicken Salad

Grilled then chilled chicken breast served with coleslaw, lettuce, tomato, cucumber, red onion Served with a separate Balsamic Dressing Portion

Steamed Fish with Hollandaise Sauce

A gently steamed fillet of fish topped with hollandaise sauce Served with rustic potato wedges, broccoli, beans, capsicum, carrots & cauliflower

DESSERT

Banana Cake with Custard

A moist cake made with fresh bananas, spiced with cinnamon Served with vanilla custard

Chocolate Panna Cotta with Mixed Berry Coulis

A delicate Italian dessert made with chocolate milk and cream and served with a drizzle of mixed berry coulis.

Fruit Salad and Yoghurt

Fruit Salad mix served with 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

Apple & Cinnamon Cake

perfect balance of moist and fluffy cake with juicy apples and the warm, comforting flavor of cinnamon in every bite