

OUR SEASONAL MENU - WINTER



SOUP

Cream of Broccoli

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

Pumpkin

A flavourful and versatile dish made by blending pumpkin with stock, resulting in a smooth, creamy texture

Lentil and Vegetable

A warming soup made with chunky fresh vegetables and red lentils.

Chicken, Leek and Barley

A rich and satisfying soup made with fresh leeks, chunky chicken pieces and pearl barley.

Zucchini & Potato

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

MAIN COURSE

Glazed Apricot Chicken

The combination of sweet apricots and a succulent chicken piece make this dish a firm favourite. Served with steamed potatoes, carrots and beans.

Irish Stew

Hearty Irish inspired stew mix of Lamb pieces, onion, garlic, carrots, celery, potatoes served with lashings of mashed sweet potato, cauliflower & brussel sprouts.

Pork Sausages

Two delicious locally made premium pork sausages topped with delicious gravy Served with lashings of mashed potato, red cabbage & peas

Crumbed Fish with Potato Wedges

Lightly crumbed fillet of fish served with rustic potato wedges, broccoli and sweet corn.

Marmalade Glazed Roast Beef & Gravy

Classic dish where a beef roast is cooked in the oven and finished with a sweet and slightly tangy glaze made from marmalade. Served with roast pumpkin, roast potato, beans & gravy.

Penne (pasta) Bolognese

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

Steamed Fish with White Wine Sauce

A gently poached fillet of fish served with a white wine sauce. Served with saute potato, carrots & broccoli.

Butter Chicken

This Indian inspired creamy butter chicken recipe combines fragrant spices with butter & tomato sauce Served with steamed rice, broccoli, green & yellow beans, carrot, cauliflower & capsicum.

Braised Beef Steak with Peppercorn Sauce

Braised beef steak cooked in a rich, creamy peppercorn sauce Served with mashed potato, pumpkin and peas.

Three Cheese Macaroni Bake

Baked pasta dish mixed with a creamy sauce made from three different cheeses, onion, zucchini, pumpkin & parsley. Served with cauliflower, broccoli & carrots.

DESSERT

Panna Cotta Mixed Berry Coulis

A delicate Italian dessert made with vanilla, milk and cream. Topped with a mixed berry coulis.

Lemon Coconut Slice

Bursting with zingy fresh citrus and chewy coconut, this lemon coconut slice is sure to become a most requested sweet.

Deconstructed Pear & Raspberry Crumble

Chunky pears stewed in raspberry sauce with a classic crumble topping. Served with full cream custard.

Cinnamon Banana Cake Frosting

Moist and fluffy banana cake with sweet cinnamon and a generous splodge of vanilla frosting.

Apricots and Custard

Juicy apricot halves served with ontop of creamy vanilla custard.

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Thai Pumpkin

A creamy, aromatic soup that blends the comforting sweetness of roasted pumpkin, coconut and with the vibrant flavors of Thai cuisine. The result is a warming and flavourful soup.

Scotch Broth

Scotch broth is a traditional Scottish soup featuring hearty beef, barley with winter root vegetables that will warm you from the inside

Cream of Zucchini

Healthy vegetarian soup made with fresh zucchini cooked and blended with potatoes and cream creates this velvety textured soup.

Potato, Bacon and Corn

This dish combines the hearty, starchy flavor of potatoes with the smoky richness of bacon and the sweet, golden color of corn. Almost a meal in itself.

Minestrone

Filled to the brim with a variety of fresh vegetables, beans and pasta, in a thick tomato broth that's full of savoury flavour.

MAIN COURSE

Chicken Florentine

French dish of golden-brown chicken with a creamy spinach sauce that is incredible for everyone! Served with baked sweet potato, sweet corn & beans.

Roast Pork with Gravy & Apple Sauce

A flavour infused traditional succulent pork roast topped with gravy and a dash of apple sauce. Served with roast pumpkin, roast potatoes & brussel sprouts.

Parmesan Crusted Fillet of Fish Sauce

This crust creates a crispy, flavorful exterior with parmesan cheese that complements the delicate texture of the fish. Served on a creamy white sauce. Served with potato wedges, sweet corn & broccoli.

Minted Lamb Casserole

Generous pieces of lamb, braised in a tomato and mint sauce making a warming winters casserole. Served with steamed potato, pumpkin, green & yellow beans.

Beef Steak Pie

Tender pieces of beef cooked in an onion, garlic and tomato sauce topped with flaky pastry. Served with mashed potato, red cabbage & broccoli.

Beef, Bacon & Vegetable Casserole

Tender pieces of beef in a casserole flavoured with garlic bacon, onion, celery, carrot, tomatoes & herbs. Served with mashed potatoes, broccoli, green & yellow beans, carrot, cauliflower & capsicum.

Spinach & Ricotta Tortellini with Ratatouille

Spinach and ricotta filled pasta parcels generously coated a rich ratatouille sauce. Topped with parmesan cheese.

Beef Curry

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

Tarragon Crusted Chicken

Baked chicken with a delicious tarragon crust, placed on a bed of gravy. Served with roasted chat potatoes, carrots & peas.

Vegetable Frittata

Spinach, sweet potato, carrot and pumpkin in a creamy egg flan, finished with tasty cheddar cheese then baked. Served with roasted potato and whole baby beans

DESSERT

Peach Cobbler with Custard

A warm mixture of sweetened, juicy peaches are topped with a scone-like dough. Served with creamy vanilla custard.

Strawberry Mousse with Diced Apples

Sweet, smooth and creamy strawberry flavoured mousse set on top of a bed of juicy apples.

Chocolate Mud Cake

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

Fruit Salad and Custard

Fruit salad with custard is a creamy dish containing various chopped fruits mixed with vanilla custard milk.

Sticky Date Pudding

A firm favourite. Our recipe features a generous amount of plump dates cooked in a delicious pudding. Served with full cream custard.

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Chicken and Sage

This nourishing and healing chicken & sage soup recipe is loaded with fresh vegetables, roasted chicken & cream.

Sweet Potato, Sour Cream and Chives

Made with onion, carrots and sweet potato boiled in stock that is then blitzed then flavoured chives and sour cream.

Cream of Tomato

The soup has a creamy, smooth consistency with a light tanginess from the tomatoes pureed smooth and finished with cream.

Potato and Leek

A thick and creamy classic French Potato Soup that starts with the leeks being slowly sautéed to bring out the sweet flavour.

Lentil, Bacon and Corn

Lentils, smoked bacon, and vegetables, this hearty tasty soup is perfect for chilly days.

MAIN COURSE

Steamed Fish with Dill Sauce

Gently poached fillet of fish served with a creamy dill flavoured sauce. Served with potato wedges, pumpkin & broccoli.

Chicken Schnitzel & Gravy

Chicken leg Fillet lightly crumbed then cooked until golden brown and topped with gravy Served with mashed potatoes, carrots and brussel sprouts.

Corned Beef and Parsley Sauce

Gently poached then sliced and topped with a mustard sauce that cuts through the gorgeous richness of the corned beef for a wholesome and moreish meal Served with steamed potatoes, red cabbage and green beans

Baked Chicken Thigh with Sage Gravy

Juicy baked chicken thigh topped with a sage flavoured gravy. Served with mashed potatoes, sweet corn & broccoli.

Marinated Pork Steak

Pork steak marinated in garlic, ginger & maple syrup, oven baked and drizzled with pan juices. Served with baked potatoes, steamed pumpkin and cabbage.

Lamb & Shiraz Ragout

A hearty lamb ragout, slow-cooked in a rich wine sauce, offering tender, flavourful lamb meat with aromatic herbs Served with sweet potato mash, cauliflower and sliced beans.

Mushroom Stroganoff

A hearty and flavourful vegetarian dish that uses a mix of portobello mushrooms, button mushrooms simmered in a smokey, Dijon mustard and cream sauce, such a comforting vegetarian meal Served with steamed rice, pumpkin & peas.

Barramundi with Lemon Herb Crust

This light lemon and herb crust lets the delicious natural flavors of the barramundi fish shine through, while still adding a subtle kick to your taste buds. Served with roasted chat potato, broccoli, green beans, carrot, cauliflower, capsicum & yellow beans

Zucchini & Bacon Slice

A baked crust-less quiche made with zucchini, bacon pieces, tasty cheddar cheese. Served with cauliflower, broccoli and carrots.

Chicken & Leek Pie

Tender bites of chicken and pieces of sweet leek smothered in a creamy sauce, bubbling under a golden puff pastry crust. Served with baked sweet potato, sweet corn and broccoli.

DESSERT

De-Constructed Apple Crumble & Custard

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

Lime Jelly and Two Fruits

Dessert featuring a vibrant, lime-flavored jelly with mixed fruits, with the combination of peach and pear.

Bread and Butter Pudding

Slices of buttered bread scattered with sultanas are layered in an oven dish, covered with an egg custard mixture seasoned with vanilla, cinnamon Baked then glazed with apricot jam, served chilled

De-constructed Apricot Crumble

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

Lemon Cheesecake

Featuring a creamy, lemony cheesecake filling using Philadelphia cream cheese resting on a biscuit base crust.

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SOUP

Mulligatawny

Vegetable curried flavoured soup with rice and finished with cream.

Tomato and Basil

A sweet and zesty soup made with ripe diced tomatoes and fresh sweet basil pureed to a smooth consistency.

Potato and Chives

A lovely, simple traditional soup. It is warming and hearty with a mild onion flavour subtly complimented by the addition of cream & chives.

Green Split Pea Soup

This hearty split pea soup with ham has a slightly sweet, somewhat salty, and subtle smoky flavor. An ideal winter warming soup.

Cream of Cauliflower

A silky textured soup made with sautéed onions and fresh cauliflower finished with cream. Cozy and delicious all year round.

MAIN COURSE

Roast Lamb

Traditional leg of lamb, is cooked in an oven until tender and flavorful with topped with gravy & mint sauce on the side. Served with roast potatoes, cauliflower cheese bake & brussel sprouts

Fish Fillet with Lemon Caper Butter

Fillet of fish baked in a rich and buttery sauce, with sharpness from the lemon and the delicious flavour of capers. Served with steamed potatoes, pumpkin & broccoli.

Egg & Bacon Pie

A generous slice of heaven eggs, cooked bacon & tasty cheddar cheese with a soft pastry base Served with carrots, cauliflower & broccoli.

Beef Sausages & Gravy

Locally made premium beef sausages topped with gravy Served with lashings of mashed potato, carrots & peas.

Chicken Kiev

Breaded chicken breast flavoured with garlic butter, then baked to form a mouth watering buttery garlic crust. Served with sauté potatoes, broccoli & carrots.

Chicken Cacciatore

Rustic fall-part tender chicken piece cooked in a garlic, herbs and mushroom tomato sauce Served with pasta, carrots & peas,

Beef and Caramelised Onion Casserole

This Beef Stew is a comforting dish where tender beef pieces are simmered in a delectable caramelized onion sauce. Served with mashed sweet potato, cauliflower & beans.

Chicken Mornay

Chicken pieces, onions & carrots cooking in a creamy cheesy mustard mornay sauce Served with steamed rice, broccoli, green beans, carrot, cauliflower, capsicum & yellow beans.

Vegetable and Ricotta Lasagne

Featuring layers of cooked lasagna sheets, a creamy ricotta cheese mixture, and a variety of vegetables cooked in a tomato sauce then topped with cheddar cheese and baked until golden. Creating a hearty and flavourful meal.

Lamb Moussaka

A very traditional Greek Moussaka recipe made with thick layers of eggplant, beef in tomato sauce, topped with béchamel sauce then baked Served with steamed potatoes and whole baby beans.

DESSERT

Apricot Pudding with Apricot Glaze

This baked apricot pudding recipe is a perfect dessert everyone will enjoy finished with being glazed with apricot jam.

Mocha Panna Cotta with Chocolate Sauce

A delicate Italian dessert that combines the creamy, slightly wobbly texture of panna cotta with the rich flavors of coffee and cocoa then topped with a fudgy chocolate sauce

Mandarins with Vanilla Custard

Mandarin segments. Served ontop of delicious creamy vanilla custard.

Strawberry Cheesecake

Rich, sweet, and creamy cheesecake filling made with fresh Philadelphia cream cheese, strawberry flavours set ontop of a sweet biscuit base.

Deconstructed Peach Crumble

Sweet and juicy peaches with a mile-high crumb topping. Served with full cream custard. Mouth watering in every bite