

OUR SEASONAL MENU - WINTER



SOUP

Sweet Potato and Carrot

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

Pumpkin

A classic dish of pumpkin soup

Pea and Ham

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

Chicken, Leek and Barley

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

Zucchini & Potato

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

MAIN COURSE

Apricot Roasted 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 pork sausages. Served with lashings of mashed potato, carrots, peas & gravy

Crumbed Fish with Potato Wedges

Lightly crumbed fillet of fish served with rustic potato wedges, Served with broccoli, pumpkin

Marmalade Glazed Roast Beef & Gravy

Marmalade glazed roast beef Served with roast pumpkin, roast potato beans & gravy

Penne (pasta) Bolognaise

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

Poached 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 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 served with a rich, creamy peppercorn sauce. Served with mashed potato, carrot & peas

Lentil Cottage Pie

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

DESSERT

Orange Marmalade Pudding

A light pudding spread with zesty marmalade sauce

Lemon Curd Tart

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

Deconstructed Pear & Raspberry Crumble

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

Carrot Cake with Frosting

A moist cake made with fresh grated carrots. Topped with smooth frosting

Panna Cotta with Apricots

A delicate Italian dessert made with milk and cream Served with Apricot halves

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SOUP

Thai Pumpkin

Mildly spiced pumpkin soup finished with coconut milk

Scotch Broth

A hearty beef & barley broth with winter root vegetables

Chicken Noodle

A chunky chicken soup made with vegetables and fine noodles

Potato, Bacon and Corn

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

Minestrone

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

MAIN COURSE

Chicken Florentine

Chicken leg fillet topped with gently cooked spinach and finished with a creamy white sauce, served with baked potato, corn & beans

Roast Pork with Apple Sauce

A traditional pork roast Served with roast pumpkin and roast potatoes & brussel sprouts apple sauce and gravy

Parmesan Crusted Fillet of Fish

Parmesan crusted fish fillet on top of a creamy white sauce. Served with rustic potato wedges, carrots & broccoli

Minted Lamb Casserole

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

Beef Steak Pie

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

Beef Diane Casserole

Tender pieces of beef in a casserole flavoured with Worcestershire sauce, tomatoes and finished with cream with mashed potatoes, broccoli, green & yellow beans, carrot, cauliflower & capsicum

Lamb & Barley Casserole

Generous chunks of lamb braised with vegetables and barley to make a warming casserole. Dished up with mashed sweet potato, peas & cauliflower

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

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 a tasty cheddar cheese then baked. Served with roasted zucchini & pumpkin

DESSERT

Deconstructed Apple Crumble

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

Hummingbird Cake with Frosting

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

Chocolate Mud Cake

A rich moist chocolate cake

Fruit Salad and Yoghurt

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

Sticky Date Pudding

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

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SOUP

Broccoli & Cheddar

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

Chicken and Sage

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

Cream of Tomato

Made with ripe diced tomatoes pureed smooth and finished with cream

Hearty Lentil and Bacon

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

Potato and Leek

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

MAIN COURSE

Steamed Fish with Dill Sauce

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

Braised Lamb with Caramelised Onions

Generous chunks of braised lamb cooked till tender with caramelised onions to make a warming casserole. Dished up with mashed sweet potato, cauliflower & beans.

Corned Beef and Mustard Sauce

Corned Beef gently poached, then sliced and topped with a mild mustard sauce. Served with steamed potatoes, cabbage and carrots

Baked Chicken with Honey Mustard Sauce

Chicken pieces marinated in honey and mustard, oven baked and drizzled with pan juices. 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 jacket potatoes, steamed pumpkin and beans

Beef Lasagne

Layers of pasta and rich bolognese sauce topped with a creamy white sauce & cheese then oven baked
Served with side of broccoli, carrot, red capsicum, baby corn & sugar snap peas

Chicken Schnitzel & Gravy

Chicken leg Fillet lightly crumbed and cooked until golden brown served with gravy, mashed potatoes, carrots and peas

Barramundi with Wild Lime & Sweet Chilli Glaze

Gently baked fillet of barramundi glazed with sweet chilli sauce, lime and coriander Served with roasted chat potatoes broccoli, green beans, carrot, cauliflower, capsicum & yellow beans

Zucchini Slice

A crust-less quiche made with ribbons of zucchini, topped with cheese. Accompanied with pumpkin & brussel sprouts

Chicken, Leek & Mushroom Casserole

Chicken pieces, leek & mushroom creamy casserole. Served with steamed rice, pumpkin and broccoli

DESSERT

Chocolate Tiramisu

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

Two Fruits and Custard

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

Lemon Cheesecake

Made with fresh Philadelphia cream cheese, finished with a lemon swirl

Cherry Cake

A rich cake made with dark cherries and served with a rich cherry sauce

Deconstructed Apricot Crumble

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

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SOUP

Mulligatawny

Vegetable curried soup with rice and finished with cream

Tomato and Basil

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

Cream of Mushroom

A rich and delicate soup made with fresh mushrooms and cream

Green Split Pea Soup

A family favourite and made in the traditional way, with green split peas

Cream of Cauliflower

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

MAIN COURSE

Fish Fillet with Lemon Caper Crumb

Fillet of fish oven baked in a lemon and caper crumb served with steamed potatoes, pumpkin & broccoli

Roast Leg of Lamb

A traditional roast lamb with gravy & mint sauce. Served with roast potatoes, roast carrots & cauliflower au gratin

Egg & Bacon Pie

A generous slice of heaven eggs, bacon & tasty cheddar cheese with a soft pastry base accompanied with carrots, cauliflower & Broccoli

Beef Sausages

Locally made beef sausages served with lashings of mashed potato & rich gravy
Served with carrots & peas

Chicken Kiev

Skinless leg filet of chicken with buttery garlic crust. Served with sauté potatoes, broccoli & carrots

Cottage Pie

A traditional cottage pie with sautéed ground beef topped with mashed potato
Served with peas & carrots

Vegetable Pasty

Diced onions mixed with root vegetables wrapped in a short crust pastry Served with a portion of tomato sauce

Chicken & Asparagus Mornay

Chicken pieces & asparagus in a creamy cheesy mornay sauce
Served with mashed potato, pumpkin & beans

Vegetable and Ricotta Lasagne

Homemade vegetable and tomato sauce, layered with sheets of pasta, crumbled ricotta cheese finished with a bechamel sauce and topped with cheddar cheese, baked until golden.

Pork, Apple & Sage Meatballs with Gravy

Delicious mix of ground pork, apples & sage rolled into balls then baked topped with gravy
Served with mashed potatoes, pumpkin & beans

DESSERT

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

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

Mandarins with Vanilla Custard

A simple yet satisfying dessert, Vanilla custard with mandarin segments

Cheesecake with Mango Coulis

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

Deconstructed Peach Crumble

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