

OUR SEASONAL MENU - AUTUMN



SOUP

Chicken and Sage

A silky textured soup made with finely chopped fresh chicken and flavoured with a hint of sage

Minestrone

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

Cream of Cauliflower

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

Potato and Leek

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

Tomato and Vegetable

A chunky vegetable soup made with seasonal vegetables, tomatoes and parsley

MAIN COURSE

Crumbed Fish

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

Roast Beef

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

Honey & Mustard Pork Steak

A creamy honey mustard pork steak Served with potato wedges, carrots and green beans

Chicken & Leek Bake

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

Mixed Grill

Beef chipolata, lamb loin chop and a chicken tenderloin served with onion gravy, baked chat potatoes, whole baby beans and half a tomato

Lamb Korma & Rice

A mildly spiced sweet curry finished with coconut cream and tomato. Accompanied with steamed rice and a medley of vegetables

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 & oven baked

Pork Sausages & Gravy

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

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 frosting

Panna Cotta and Apricots

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

Peaches with a Toasted Coconut Crumble

Served with vanilla custard

Chocolate Cake with Chocolate Icing

A rich chocolate caked topped with a light chocolate butter icing

Fruit Salad and Yoghurt

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

OUR SEASONAL MENU - AUTUMN



SOUP

Vegetable

A hearty chunky broth made with seasonal fresh vegetables

Chicken and Corn

A mouth-watering soup, made with corn, finely chopped chicken and finished with spring onions

Lentil and Vegetable

A nourishing soup made with finely chopped vegetables and brown lentils

Sweet Potato and Pumpkin

The delicate flavours of sweet potato and pumpkin blend perfectly in this delicious soup

Cream of Mushroom

A rich and delicate soup made with fresh mushrooms and 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

Crumbed Fish & Tartare Sauce

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

Corned Silverside and Mustard Sauce

Corned beef that has been gently poached in an aromatic broth then sliced and topped with a mild mustard sauce. Served with mashed potatoes, 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 & peas

Pork Schnitzel

Lightly crumbed pork Served with gravy, potato wedges, roast carrots and beans

Eggplant Moussaka

A vegetarian Greek dish made with eggplant, potatoes, feta, lentils and topped off with a creamy white sauce and served with rosemary roast potatoes and whole baby beans

Beef Diane Casserole

Beef casserole in a mild creamy Dijon mustard and shallot sauce Served with sweet potato mash, peas and corn

Barramundi with Wild Lime Glaze

Gently bake fillet of barramundi glazed with sweet chilli sauce, lime juice and coriander Served with rice, 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, carrots, capsicum, sugar snap peas and baby corn

DESSERT

Orange Marmalade Pudding

Light pudding topped with zesty orange marmalade sauce

De-Constructed Peach Crumble and Custard

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

Two Fruits and Custard

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

Tiramisu

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

Chocolate Panna Cotta and Pears

A softly set cream, milk and chocolate dessert with served with sliced pears

OUR SEASONAL MENU - AUTUMN



SOUP

Zucchini and Potato

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

Beef and Vegetable Broth

A selection of finely chopped vegetable in a rich beef broth

Chicken Noodle

A chunky chicken soup made with vegetables and fine noodles

Cream of Vegetable

A full flavoured soup made with seasonal vegetables, then pureed and finished with cream

Pumpkin

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

MAIN COURSE

Sticky BBQ Pork Steak

Pork Steak marinated in Chinese BBQ sauce, braised until tender Served with fried rice, broccoli, carrot capsicum, sugar snap peas, baby corn

Lemon Honey & Thyme Marinated Chicken

Baked chicken leg fillet marinated with lemon, honey, garlic & thyme. Served with steamed potato, broccoli, carrot & 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 & broccoli

Meat Pie with Pastry Top

Lemon Thyme and Honey Chicken roasted in the marinade, served with the sweet honey flavoured glaze, accompanied with steamed potatoes, carrots, cauliflower and broccoli

Roast Lamb

A traditional lamb roast served with roast potatoes, roast carrots, peas gravy and mint sauce

Savoury Ham Quiche

A crust-less quiche made with succulent chicken, asparagus, cheese. Accompanied with roast pumpkin and beans

Cottage Pie

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

Lamb Tagine

Tender diced lamb pieces cooked with onions, apricots with honey & spices. Served with Cous Cous, broccoli, carrot, cauliflower, beans and capsicum

Steamed Fish with Turmeric & Coconut Sauce

A steamed fish fillet topped with a curry infused sauce with coconut, turmeric, lemongrass, garlic, ginger, coriander and coconut cream

Chicken Provencal

Roasted tuscan seasoned chicken thigh topped with roasted eggplant, zucchini, capsicum, mushrooms and olives in a tomato basil sauce then baked

DESSERT

e-Constructed Apple Crumble and Custard

Apple Pie

Apple Pie

Apple Pie

Mango Cheesecake

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

OUR SEASONAL MENU - SUMMER



SOUP

Green Split Pea

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

Tomato

Made with ripe diced tomatoes pureed smooth.

Cream of Broccoli

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

Sweet Potato and Carrot

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

Chicken and Leek

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

MAIN COURSE

Herb Crusted Fish

White fish fillet topped with a herb crust then baked, served with steamed chat potatoes, pumpkin, green and yellow beans.

Bangers & Mash Onion Gravy

Locally made beef sausages served with lashings of mashed potato, peas and carrots. Topped with onion gravy.

Chicken Schnitzel & Gravy

Lightly crumbed breast of chicken cooked until golden. Served with mashed sweet potatoes, sweetcorn, peas and gravy.

Sticky BBQ Pork

Pork Steak marinated in Chinese BBQ sauce, braised until tender served with baked chat potato, carrots and broccoli.

Braised Beef & Creamy Peppercorn Sauce

Braised beef steak served with a creamy mild peppercorn sauce. Served with mashed potato, roast pumpkin and beans.

Lamb Tagine

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

Eggplant Moussaka

A vegetarian Greek dish made with eggplant, potatoes, feta, lentils and topped off with a creamy white sauce and served with rosemary roast potatoes and whole baby beans.

Ploughman's Lunch - Roast Beef

Traditional Ploughman's lunch consisting of potato salad, tomatoes, cheese, pickled onions, cucumber, lettuce & Sliced roast beef. A dollop of mustard pickles to finish.

Chicken Salad

Grilled 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 and cauliflower.

DESSERT

Banana Cake with Custard

A moist cake made with fresh bananas, spiced with cinnamon. Served with full cream 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, served with whipped cream.

Fruit Salad and Yoghurt

Fruit Salad mix 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.

Apple & Cinnamon Cake

A delicious cake made with fresh apple pieces and cinnamon.