

# OUR SEASONAL MENU - SUMMER

## SOUP

### 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 puréed smooth and silky.

### 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 and chives.

### Cream of Tomato

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

## MAIN COURSE (YOUR CHOICE)

### Braised Steak & Onion Casserole

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

### Marinated Pork Steak

Pork steak marinated in garlic, ginger and maple syrup, oven baked and drizzled with pan juices. Served with baked chat potatoes, beans and glazed red cabbage.

### Chicken Schnitzel with Gravy

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

### Lamb & Red Wine Casserole

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

### Tuna Pasta Bake

Tuna, vegetables and pasta in traditional white sauce, topped with cheese and then oven baked.

OR

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OR

### Baked Fish with Lemon Caper Crumb

Fillet of fish with a lemon and caper crumb, oven baked then placed on top of a flavoursome white sauce to match. Served with sauté potato, broccoli and carrots.

### 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 and beans

### Ham Salad

Sliced ham served with a homemade potato salad accompanied with cos lettuce, tomato, cucumber, red onions and Dijonnaise.

### Chicken Plate

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

### Beef Curry

A mild aromatic curry made with chunky pieces of beef in a rich tomato base. Served with rice, steamed pumpkin and beans

## DESSERT

### Orange & Poppy Seed Cake

A beautiful moist cake made with fresh orange zest and poppy seeds. Served with an orange syrup.

### Sliced Peaches with Raspberry Jelly

Sliced peaches set in a raspberry jelly.

### Strawberry Mousse with Diced Apples

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

### Lemon Cheesecake

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

### 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

### 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.

### Potato and Chives

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

### Lentil and Vegetable

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

### Cream of Zucchini

A delicious mix of potatoes, onions with cream then puréed for a silky texture.

## 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, peas and maple glazed carrots.

### Crumbed Fish & Tartare Sauce

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

### Roast Lamb with Gravy

Traditional roasted lamb leg served with baked chat potatoes, roast carrots and green beans, finished with rich gravy.

### Braised Beef Casserole with Peppercorn Sauce

Braised diced beef with a creamy mild peppercorn sauce. Served with mashed potato, red cabbage and peas.

### Chicken & Corn Quiche

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

OR

### Pork and Plum Stir Fry

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

OR

### Meatballs in Italian Tomato Sauce

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

OR

### Chicken Salad

Grilled then chilled chicken breast served with coleslaw, lettuce, tomato, cucumber and red onion. Served with a separate balsamic dressing portion.

OR

### Ploughman's Lunch - Ham -

Traditional Ploughman's Lunch containing sliced ham, potato salad, cheese cubes, cos lettuce, cucumber and tomato. Served with fruit chutney.

OR

### Spanish Beef

Spanish beef stew is a hearty and comforting meal containing mustard, onions, tomato and rice all slowly cooked together. Served with carrots and 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 caramelised brown sugar pineapple.

### Panna Cotta with Mango Coulis

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

### Two Fruits and Custard

A simple yet satisfying dessert - vanilla custard with peaches and pears.

### French Vanilla Mousse with Peaches

A rich velvety vanilla mousse, served with sliced peaches.

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### Scotch Broth

Scotch broth is a soup originating in Scotland. The principal ingredients are barley, beef and 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 favourite of succulent chicken and juicy apricots deliver full rich flavours. Served with steamed rice, steamed carrots and green beans.

OR

### Pork Schnitzel & Gravy

Lightly crumbed tender pork fillet. Served with mashed potato, roast pumpkin, broccoli and rich gravy.

### Lamb Hot Pot

A slow-cooked classic hot pot of lean lamb chunks and fresh vegetables. Served with creamy mashed potato, peas and steamed pumpkin.

OR

### Parmesan Crusted Fish

The fish is full of flavour with a crunchy parmesan topping. Served on a creamy white sauce, potato wedges, carrots, cauliflower and broccoli.

### Chicken Florentine

Chicken leg fillet topped with gently cooked spinach and a creamy white sauce, bread crumbs and baked till golden. Served with baked chat potato, carrots and zucchini.

OR

### Ploughman's Lunch -Corned Beef-

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

### Roast Pork & Apple Sage Gravy

A traditional pork roast served with roast potato, sauté red cabbage, green and yellow beans, finished with apple sage gravy.

OR

### Chicken & Pasta Salad

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

### Parmesan Crusted Barramundi

A crispy, flavourful exterior complements the delicate texture of the fish. Served on a creamy white sauce with mashed potatoes, pumpkin and baby beans.

OR

### Mongolian Lamb

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

## DESSERT

### Chocolate Mudcake

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

### 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.

### Apple & Cinnamon Cake

A perfect balance of moist and fluffy cake with juicy apples and the warm, comforting flavour of cinnamon in every bite. Served with vanilla custard.

### Custard Slice

This triple layered treat made with a biscuit base topped with a creamy set custard and finished with whipped cream.

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## SOUP

### Cream of Broccoli

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

### 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 puréed smooth

### Chicken and Leek

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

### Cauliflower and Leek

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

## MAIN COURSE

### Fish with Herb Crust

Fish fillet topped with a zesty herb crust, on a bed of creamy chive sauce. Served with steamed chat potatoes, pumpkin, green and yellow beans.

OR

### Lamb Tagine

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

### BBQ Sausages with Onion Gravy

BBQ sausages served with lashings of mashed potato, roasted carrots and braised cabbage. Topped with onion gravy.

OR

### Eggplant Moussaka

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

### Sticky Chinese Pork

Pork scotch steak marinated in Chinese flavoured sauce then braised until tender. Served with steamed rice, cauliflower and broccoli.

OR

### 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 and capers.

### Three Cheese Macaroni Bake

Creamy macaroni pasta bake consisting of feta, tasty and parmesan cheeses, zucchini, pumpkin and parsley then baked till golden. Served with pumpkin and beans.

OR

### Silverside Beef Salad

Slices of silverside accompanied with coleslaw, cheese, lettuce, cucumber, tomato & cornichons. Served with fruit chutney.

### Roast Chicken with Stuffing and Gravy

Roasted chicken thigh with stuffing. Served in the traditional way with thyme roasted potatoes, roast carrots and peas and rich gravy.

OR

### Lamb Ragout

Slow cooked in a rich wine and tomato sauce, flavourful lamb pieces with aromatic herbs. Served with mashed potato, broccoli, capsicum, carrot, cauliflower and beans.

## DESSERT

### Fruit Salad and Yoghurt

Fruit Salad mix served with creamy yoghurt.

### Citrus Trifle

A time old favourite, layers of mandarins and sponge lemon roll in lemon jelly topped with custard and whipped cream.

### Banana Cake with Frosting

A moist cake made with fresh bananas, spiced with cinamon and topped with a lovely butter cream frosting.

### Chocolate Panna Cotta with Chocolate Sauce

A delicate Italian dessert made with chocolate, milk and cream and served with a drizzle of chocolate sauce.

### Marmalade Pudding

This delicious orange pudding, flavoured with orange marmalade topped with zesty marmalade sauce.