

OUR SEASONAL MENU - SPRING



SOUP

Cream of Vegetable

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

Chicken and Sweetcorn

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

Sweet Potato and Carrot

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

Lentil and Bacon

Our warm and comforting Lentil and Bacon soup is the perfect balance of lentils, smoked bacon and nourishing vegetables.

Cream of Mushroom

Flavourful soup made with sautéed mushrooms and onions, and a creamy broth. It's the ultimate mushroom soup.

MAIN COURSE (YOUR CHOICE)

Corned Silverside with Mustard Sauce

Corned silverside gently poached then sliced and topped with mustard sauce. Served with steamed chat potatoes, carrots and peas.

Lamb and Rosemary Casserole

A hearty casserole made with chunks of lamb and root vegetables flavoured with rosemary. Served with mashed potato, pumpkin and beans.

Baked Chicken Lemon Honey and Thyme

Baked chicken leg fillet marinated in lemon, honey, garlic, ginger and thyme. Served with roast potato, sweet corn and broccoli.

Crumbed Fish and Tartare Sauce

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

Honey and Mustard Pork Steak

Pork steak marinated in honey and mustard, oven baked and drizzled with pan juices. Served with mashed potatoes, steamed pumpkin and broccoli.

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Chicken in Plum Sauce Casserole

Tender chicken pieces cooked in an Asian inspired plum sauce. Served with fragrant steamed rice, broccoli, carrot, capsicum, baby corn and sugar snap peas.

Grilled Fish with Lemon Caper Butter

Grilled fillet of fish with a lemon and caper butter. Served with potato wedges, broccoli and carrots.

Chickpea and Spinach Curry

A vegetarian curry with chickpeas and spinach in a fragrant butter-style curry sauce. Served with steamed rice and vegetables.

Creamy Dijon Beef Casserole

Tender beef pieces slowly cooked in a dijon mustard and heavy cream sauce. Served with mashed potatoes, steamed red cabbage and whole baby beans.

Chicken Teriyaki

Marinated chicken pieces cooked with Asian style mixed vegetables, broccoli, green beans, carrot, cauliflower, capsicum and yellow beans. Served with noodles.

DESSERT

Lemon Curd Tart

This is a classic French tart that's elegant and pretty as a picture. A biscuit base with lemon curd filling topped with freshly whipped cream.

Apple Custard Streusel Cake

This delicious apple crumb cake with three layers - vanilla sponge, juicy apples with custard and a glorious cinnamon crumb topping.

Peaches Slices and Custard

A simple yet satisfying dessert, Vanilla Custard with peach slices.

Chocolate Tiramisu

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

Carrot Cake with Frosting

Outstanding spiced flavor, super moist cake with a velvety cream cheese frosting. This is truly the best carrot cake.

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SOUP

Beef and Vegetable Broth

Full flavoured beef, mixed root vegetables simmered in a herb infused savoury broth.

Carrot, Ginger and Coconut

Absolutely delicious, creamy blended soup with fresh carrots, coconut and ginger.

Cream of Sweet Potato and Pumpkin

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

Chicken Noodle

Classic, comforting dish featuring chicken, noodles, and vegetables simmered in a flavourful broth.

Bacon and Chickpea

A hearty, flavourful dish that combines the smoky richness of bacon with the nutty, earthy taste of chickpeas.

MAIN COURSE

Chicken Schnitzel with Dianne Sauce

Lightly crumbed breast of chicken topped with diane sauce Served with sauté potatoes, peas and carrot batons.

Fish with Creamy Chive Sauce

Fillet of fish topped with an indulgently creamy chive sauce. Served with potato wedges, broccoli, carrot & cauliflower.

Pork Sausages with Gravy

Locally made delicious pork sausages Served with a rich gravy and a side of mashed potato, glazed red cabbage, green and yellow beans.

Roast Lamb With Gravy

A traditional tender roasted leg of lamb Served with roast potatoes, roast carrot halves, peas and gravy.

Beef and Red Wine Casserole

Hearty and flavourful dish, with tender meat and vegetables, slow cooked in a rich red wine gravy. Served with rosemary baked chat potato, roast pumpkin and beans.

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Beef Goulash

A rich beef tomato stew, flavoured with paprika and capsicum. Served with spiral pasta, Brussels sprouts and pumpkin.

Shepherd's Pie

A traditional shepherd's pie with sautéed ground lamb, fluffy mashed potato topping. Served with a side of pumpkin and beans.

Chicken and Vegetable Stir Fry

Tender pieces of chicken, stir-fried with broccoli, carrot, capsicum, baby corn and sugar snap peas in an Asian inspired sauce Served on a bed of hokkien noodles.

Gnocchi with Ricotta Spinach Pumpkin Bake

Soft gnocchi pasta with earthy roasted pumpkin, creamy ricotta cheese, spinach, garlic, onions and cheese baked in a creamy white wine sauce.

Chicken Fillet & Creamy Mushroom Sauce

Chicken thigh fillet braised and finished with creamy mushroom sauce Served with mashed potato, sweetcorn and broccoli.

DESSERT

Cherry Black Forest Tart

A twist on the black forest cake, these tarts have the perfect chocolate crust, sweet cherries, whipped cream and chocolate!

Apricots with Coconut Crust

Each bite is filled with fragrant apricots, and topped with tiny pieces of coconut with honey.

Ginger Pudding with Golden Syrup

A soft and fluffy ginger pudding with a gooey, golden syrup sauce. This delicious pudding will quickly become a family favourite.

Deconstructed Apple Crumble

A soft, sweet apple dessert made with stewed sliced apples, topped with a classic crumble. Served with full cream custard.

Cheesecake with Mango Coulis

This no bake Cheesecake is gloriously rich and creamy. Made with a smooth cheesecake filling and topped with a sweet mango coulis.

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SOUP

Cauliflower and Cheddar

Smooth and creamy without any cream. It's packed with cauliflower, fennel, onions and uses just enough parmesan cheese to give it flavour.

Tomato and Bean

A sweet and zesty soup made with ripe diced tomatoes, mixed beans, onions, carrots and celery.

Cream of Vegetable

A full flavoured soup made with seasonal vegetables and puréed until perfectly creamy and delicious.

Potato Cheese and Chive

A comforting, creamy soup featuring potatoes, tasty cheese, and chives.

Pea and Ham

Hearty, flavourful soup made with split peas, bacon pieces and vegetables like potatoes, carrots, celery and onion.

MAIN COURSE

Lamb Casserole

Generous chunks of lamb, braised with vegetables to make a winter warming casserole. Dished up with mashed potatoes, pumpkin and peas.

OR

Sautéed Leek and Cheddar Quiche

A crust-less quiche made with sautéed leeks & tasty cheddar cheese. Served with broccoli, capsicum, beans, carrots and cauliflower.

Roast Pork & Gravy

Traditional Roast Pork with apple sauce. Served with roast potatoes, roast carrots, Brussels sprouts and rich gravy.

OR

Lentil Cottage Pie

Slow-cooked lentils and vegetables topped with a creamy layer of mashed sweet potato, baked. Served with cauliflower and peas.

Braised Steak & Onion Casserole

Saucy, tender pieces of beef in a delicious and sweet onion flavoured gravy, this is the ultimate comfort food. Served with sweet potato mash, sweet corn and sliced beans

OR

Barramundi with Wild Lime, Sweet Chilli Glaze

Gently baked fillet of barramundi glazed with a lime and sweet chilli sauce. Served with steamed chat potatoes and mixed vegetables.

Garlic & Chive Crusted Chicken

Juicy baked piece of chicken with a delicious garlic chive crust. Served with baked chat potato, pumpkin and peas.

OR

Lamb Rogan Josh

Mild aromatic flavoured curry made with tender chunky pieces of lamb. Served with fragrant rice, broccoli, carrot, capsicum, baby corn and sugar snap peas.

Steamed Fish with Hollandaise Sauce

A gently poached fillet of fish topped with Hollandaise sauce. Served with potato wedges, cauliflower, broccoli and carrots.

OR

Beef Lasagna

Layers of pasta and rich bolognese sauce topped with a creamy white sauce and cheese oven baked. Served with a side of baby beans.

DESSERT

Hummingbird Cake with Frosting

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

Chocolate Panna Cotta with Mandarin Segments

An Italian dessert of sweetened cream thickened with gelatine, infused with decadent chocolate. Served with mandarin segments.

Sliced Peaches and Yoghurt

Sliced juicy peaches, served with a generous dollop of creamy vanilla 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 sprinkles.

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

Pumpkin, Sour Cream and Chives

Pumpkin and onions sautéed until soft, chicken stock, blended until smooth, finished with sour cream and chives

Lentil

Vegetable medley combined with tomato, lentils and garlic for an unforgettably delicious and hearty soup.

Broccoli and Cheddar

A delicate and creamy soup made with gently sautéed onion, broccoli and finished with flavoured cheese.

Potato, Bacon and Corn

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

Cauliflower and Leek

A rich and creamy texture and a beautiful pale yellow colour. Made with sautéed onions and leeks with fresh cauliflower finished with cream.

MAIN COURSE

Chicken and Leek Casserole

Tender chicken, aromatic leeks and a creamy, flavourful sauce. Served with mashed sweet potato, peas and sweetcorn.

Lemon and Oregano Pork Steak

Marinated pork steak in lemon, oregano, maple syrup and garlic, oven baked with flavourful pan juices. Served with steamed chat potatoes, pumpkin & baby beans.

Roast Beef and Gravy

A traditional slow roasted beef Served with roast potato, roast carrot halves, sauteed cabbage gravy

Fish with Lemon Crust

Tender juicy baked fish fillet topped with breadcrumbs flavoured with lemon zest Served with rustic potato wedges, carrots and broccoli.

BBQ Chicken

A thigh fillet of chicken, coated in a flavoursome seasoning mix then oven baked. Served with potato bake, pumpkin, beans and chicken gravy.

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Mixed Grill with Onion Gravy

Beef chipolata, Chicken tenderloin and lamb loin chop. Served with onion gravy, baked chats potatoes, broccoli and half a grilled tomato.

Tuna Patties

A blend of tuna, potato, parsley, lemon juice, breadcrumbs then baked till golden. Served with potato wedges, vegetables and sweet chilli dipping sauce.

Zucchini Slice

Crust-less quiche made with zucchini, onions, carrots and tasty cheese. Served with cauliflower, broccoli and carrots.

Beef Stroganoff

A classic dish made with lean strips of beef, mushrooms, mild Dijon mustard cream Served with mashed potato, pumpkin and Brussels sprouts.

Sweet and Sour Pork

Succulent pieces of cubed pork coated in a delicious glossy sweet and sour sauce. Served with rice, broccoli, carrot capsicum, sugar snap peas and baby corn.

DESSERT

Deconstructed Peach Crumble

Sweet and juicy cinnamon flavoured peaches sided with a classic crumble mixture. Served with full cream custard.

Lemon Semolina Cake with Lemon Syrup

Soft, syrupy and spongy lemon semolina cake, bursting with citrus flavours and aroma! Delicious.

Chocolate and Prune Brownie

Prunes add a bold richness to this brownie. Surrounded in chocolate, this is delightful.

Cheesecake with Raspberry Coulis

This no bake Cheesecake is gloriously rich and creamy. Made with a smooth cheesecake filling and topped with a raspberry coulis (sauce).

Banana and Golden Syrup Pudding

Soft and light banana flavoured sponge topped with golden syrup pooling at the bottom of the dish.