

WELCOME TO YOUR WINTER MENU

Monday, 1st June 2026 through to Friday, 21st August 2026.



WEEK 1

MONDAY

Cream of Broccoli

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

TUESDAY

Pumpkin

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

WEDNESDAY

Lentil and Vegetable

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

THURSDAY

Chicken, Leek and Barley

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

FRIDAY

Zucchini & Potato

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

SOUP

Glazed Apricot Chicken

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

Irish Stew

Hearty Irish inspired stew with a mix of lamb pieces, onion, garlic, carrots, celery, and potatoes. Served with mashed sweet potato, brussel sprouts & cauliflower au gratin.

Pork Sausages

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

Crumbed Fish with Tartare Sauce

Lightly crumbed fillet of fish served with a creamy tartare sauce, steamed potato, broccoli & sweet corn.

Marmalade Glazed Roast Beef & Gravy

A classic oven-roasted beef dish, finished with a sweet and subtly tangy marmalade glaze, served with roast pumpkin, potatoes and green beans.

OR

Penne with Bolognese Sauce

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

Contains tomato

OR

Steamed Fish with White Wine Sauce

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

OR

Butter Chicken

This creamy butter chicken combines fragrant spices with butter & tomato sauce. Served with steamed rice, broccoli, and a melange mix of vegetables.

Contains tomato and capsicum

OR

Braised Beef Casserole with Peppercorn Sauce

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

OR

Mushroom Stroganoff

A comforting dish featuring a selection of mushrooms and finished with sour cream. Served with steamed rice, carrots and peas.

Contains tomato and mushroom

MAIN COURSE (YOUR CHOICE)

Panna Cotta Mixed Berry Coulis

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

Pineapple Upside Down Cake

This classic and retro pineapple upside down cake is soft and buttery with a caramelised brown sugar pineapple.

Deconstructed Pear & Raspberry Crumble

Chunky pears stewed in raspberry sauce. Served with buttery, golden-baked crunchy oat crumbles and full cream custard.

Banana Cake with Frosting

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

Apricots and Custard

Juicy apricot halves served with creamy vanilla custard.

DESSERT

WEEK 2

MONDAY

Thai Pumpkin

Creamy, aromatic soup that blends the comforting sweetness of roasted pumpkin and coconut with the vibrant flavours of Thai cuisine.

TUESDAY

Scotch Broth

A traditional Scottish soup featuring hearty beef stock, barley and winter root vegetables that will warm you from the inside.

WEDNESDAY

Cream of Zucchini

A healthy soup made with fresh zucchini cooked and blended with potatoes and cream creates this velvety textured soup.

THURSDAY

Potato, Bacon and Corn

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

FRIDAY

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.

Contains tomato

SOUP

MAIN COURSE (YOUR CHOICE)

Chicken Florentine

A classic French dish of golden-brown chicken with a creamy spinach sauce. Served with baked sweet potato, sweet corn & beans.

Roast Pork with Gravy & Apple Sauce

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

Parmesan Crusted Fillet of Fish

This delicate fish has a crispy, parmesan cheese exterior and is served with 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 casserole. Served with steamed potato, pumpkin, green & yellow beans.

Contains tomatoes

Beef Steak Pie

Tender beef casserole cooked with onions, garlic, and vegetables, topped with pastry. Served with mashed potato, red cabbage & broccoli.

OR

Beef and Bacon Casserole

Tender pieces of beef in a casserole flavoured with bacon, vegetables & herbs. Served with mashed potato, broccoli, and a melange mix of vegetables.

Contains tomato and capsicum

OR

Spinach & Ricotta Tortellini

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

Contains tomato and capsicum

OR

Beef Curry

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

Contains tomato and capsicum

OR

Tarragon Crusted Chicken

Baked chicken with a delicious tarragon crust, paired with gravy. Served with roasted chat potato, roast carrots & peas.

OR

Vegetable Frittata

A creamy egg flan filled with spinach, sweet potato, carrot and pumpkin, topped with tasty cheddar and baked to perfection, served with steamed chat potatoes and baby beans.

DESSERT

Peach Custard Slice

Sweet honey coconut biscuit base topped with a mixture of sweet, juicy peaches, and set in a vanilla custard to make a delicious slice.

Fruit Salad and Custard

A creamy blend of assorted chopped fruits folded through smooth vanilla custard.

Chocolate Mud Cake

A decadent chocolate mud cake, perfectly rich and irresistibly satisfying.

Citrus Trifle

A classic with a twist - layers of pineapple and lemon roll sponge in lemon jelly topped with custard & whipped cream.

Sticky Date Pudding

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

WEEK 3

MONDAY

Chicken and Sage

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

TUESDAY

Sweet Potato, Sour Cream and Chives

A comforting blend of onion, carrot and sweet potato simmered in stock, finished with chives and a touch of sour cream.

WEDNESDAY

Cream of Tomato

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

Contains tomato

THURSDAY

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.

FRIDAY

Chickpea & Vegetable

A hearty and nourishing soup featuring tender chickpeas, fresh vegetables simmered in a savoury broth and finished with cream.

SOUP

Steamed Fish with Creamy Dill Sauce

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

Chicken Schnitzel & Gravy

Tender chicken fillet, lightly crumbed and golden, topped with rich gravy, served with mashed potato, carrots and Brussels sprouts.

Corned Beef and Parsley Sauce

Slow-cooked corned beef smothered in a rich, creamy parsley white sauce. Served with steamed potato, red cabbage and baby beans.

Baked Chicken Thigh with Sage Gravy

Succulent baked chicken thigh with a fragrant sage gravy, served alongside mashed potato, sweet corn and broccoli.

Marinated Pork Steak

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

OR

Lamb & Shiraz Ragout

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

OR

Three Cheese Macaroni Bake

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

OR

Barramundi with Lemon Herb Crust

This light lemon and herb crusted barramundi delivers a delicate burst of flavour. Served with roasted chat potato, broccoli, and a melange mix of vegetables.

Contains capsicum

OR

Zucchini & Bacon Slice

Baked to perfection, this crustless quiche combines zucchini, crispy bacon and rich cheddar, alongside cauliflower, broccoli and carrots.

OR

Chicken & Leek Pie

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

MAIN COURSE (YOUR CHOICE)

Cherry Cake

If you love cherry flavour, this cherry cake is definitely a must try. A delicious cake made with dark cherries and kept moist with a rich cherry syrup.

Orange Jelly, Two Fruits & Custard

A refreshing dessert of orange jelly layered with juicy peach and pear, finished with smooth full-cream custard.

Bread and Butter Pudding

Slices of buttered bread scattered with sultanas and covered with an egg custard, seasoned with vanilla and cinnamon and glazed with apricot jam.

De-Constructed Rhubarb & Apple Crumble

A warm apple and rhubarb compote paired with crunchy, buttery oat topping and rich full-cream custard.

Lemon Cheesecake

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

DESSERT

WEEK 4

MONDAY

Mulligatawny

A creamy vegetable curry soup, served with rice and finished with a touch of cream.

TUESDAY

Tomato and Basil

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

Contains tomato

WEDNESDAY

Potato and Chives

Warming and hearty with a mild onion flavour subtly complimented by the addition of cream & chives.

THURSDAY

Green Split Pea

This hearty split pea soup with ham has a slightly sweet, somewhat salty, and subtle smoky flavour.

FRIDAY

Cream of Cauliflower

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

SOUP

MAIN COURSE (YOUR CHOICE)

Roast Lamb and Gravy

Traditional leg of lamb, cooked in an oven until tender and topped with gravy. Served with roast potato, cauliflower cheese bake & brussel sprouts.

Baked 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 potato, pumpkin & broccoli.

Egg & Bacon Pie

A generous slice of eggs, cooked bacon & tasty cheddar cheese with a soft pastry base. Served with baby beans and sweet corn.

BBQ Sausages & Gravy

Premium BBQ sausages smothered in gravy, served with mashed potato, steamed pumpkin and peas.

Chicken Mornay

Chicken pieces, onions & carrots cooking in a creamy cheesy mustard mornay sauce. Served with steamed rice, broccoli, and a melange mix of vegetables.

Contains capsicum

OR

OR

OR

OR

OR

Chicken Cacciatore

A tender chicken fillet cooked in a classic cacciatore sauce, served with pasta, carrots and peas.

Contains tomato, capsicum and mushroom

Beef and Caramelised Onion Casserole

Tender beef pieces are simmered in a delectable caramelised onion sauce. Served with mashed sweet potato, cauliflower & beans.

Contains tomato

Chicken Kiev

Breaded chicken fillet flavoured with garlic butter, then baked to form a mouthwatering buttery garlic crust. Served with sautéed potato, broccoli & carrots.

Vegetable and Ricotta Lasagne

Featuring layers of pasta sheets, a creamy ricotta mixture, and vegetables cooked in a tomato sauce, topped with cheddar cheese and baked until golden.

Contains tomato

Lamb Moussaka

A classic Greek dish with layers of eggplant and lamb in tomato sauce, topped with creamy béchamel and baked, served with chat potatoes, pumpkin and baby beans.

Contains tomato

DESSERT

Apricot Pudding with Apricot Glaze

This baked apricot pudding is a crowd-pleasing dessert, finished with a sweet apricot jam glaze.

Mocha Panna Cotta with Chocolate Sauce

A delicate dessert that combines the creamy texture of panna cotta with the rich flavours of coffee and cocoa, topped with a fudgy chocolate sauce.

Two Fruits with Vanilla Custard

Juicy peach and pear pieces layered over rich, velvety vanilla custard.

Strawberry Cheesecake

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

Deconstructed Peach Crumble

Sweet and juicy peaches, served with buttery, golden-baked crunchy oat crumbles and full cream custard. Mouth watering in every bite.