

OUR SEASONAL MENU - SPRING



SOUP

Cream of Tomato

Made with ripe diced tomatoes pureed smooth and finished with cream

Chicken and Corn

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

Potato, Cheese and Chives

A traditional creamy potato soup subtly complimented by the addition of cheese & chives

Lentil and Bacon

A nourishing soup made with finely chopped vegetables, brown lentils and bacon

Cream of Mushroom

A rich and delicate soup made with fresh mushrooms and cream

MAIN COURSE

Corned Silverside with Parsley Sauce

Corned Beef gently poached, sliced & topped with parsley sauce. Served with steamed chat potatoes, carrots and peas

Lamb and Rosemary Casserole

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

Baked Chicken with Herb Crust

Baked chicken with a delicious herb crust. Served with roast potatoes, corn and broccoli

Crumbed Fish with Tartare Sauce

Lightly crumbed fillet of fish and tartare sauce served with rustic potato wedges, cauliflower, broccoli & 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

Chicken and Vegetable Stirfry

Tender pieces of chicken, stir-fried with Asian inspired sauce and broccoli, capsicum, beans, carrots and cauliflower, served on a bed of hokkien noodles

Flounder Fillet with Tartare Sauce

Lightly flour dusted flounder fillet served with tartare sauce, rustic potato wedges, broccoli and carrots

Spinach & Ricotta Tortellini with Ratatouille

Spinach & Ricotta filled pasta with a rich tomato ratatouille sauce

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 beans

Butter Chicken Casserole

A traditional gently spiced northern Indian dish Served with fragrant rice, broccoli, beans, carrot, cauliflower sugar snap peas, baby corn and capsicum

DESSERT

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

Apple Streusel Cake

A delicious cake made with fresh apple pieces, with a streusel topping and served with Custard

Peaches and Custard

A simple yet satisfying dessert, Vanilla Custard with peaches

Tiramisu

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

Carrot Cake with Cream Cheese Filling

A moist cake made with fresh grated carrots and topped with smooth frosting

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SOUP

Scotch Broth

A hearty beef & barley broth with winter root vegetables

Potato and Leek

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

Pumpkin

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

Chicken Noodle

A chunky chicken soup made with vegetables and fine noodles

Minestrone

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

MAIN COURSE

Chicken Schnitzel and Gravy

Lightly crumbed breast of chicken served with gravy sauté potatoes, carrot batons and peas

Parmesan Crusted Fish

Fillet of fish topped with a golden parmesan crust Served with rustic potato wedges, broccoli, carrot, cauliflower

Pork Sausages with Gravy

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

Roast Lamb with Gravy and Mint Sauce

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

Beef Steak Pie with Pastry Top

A rich beef stew topped with flaky pastry. Served with roasted chat potato, roast pumpkin and whole baby beans

Beef Goulash

A rich beef tomato stew, flavoured with paprika and capsicum Served with spiral pasta, pumpkin and beans

Shepherd's Pie

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

Chicken with Plum Sauce Casserole

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

Eggplant Dahl

Eggplant & lentils cooked in a fragrant Indian style curry Served with Steamed rice, broccoli, capsicum, beans, carrots and cauliflower

Chicken Fillet with a Creamy Mushroom Sauce

Leg fillet of chicken braised and finished with creamy mushroom sauce. Served with mashed potato, corn and broccoli

DESSERT

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, especially for the ginger lovers.

Chocolate Panna Cotta with sliced pears

A delicate Italian dessert made with milk and cream and cocoa served with pears

Honey Oat Slice

If you enjoy Anzac biscuits, then you will love this as well. It contains many of the same ingredients, with the golden syrup replaced with honey

Deconstructed Apple Crumble

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

Cheesecake with Mango Coulis

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

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SOUP

Cream of Cauliflower

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

Tomato and Basil

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

Cream of Vegetable

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

Sweet Potato and Carrot

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

Pea and Ham

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

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

Braised Steak and Onion Casserole

Beef pieces slowly braised with stock and onions Served with sweet potato mashed braised red cabbage and beans

Roast Pork and Gravy

Traditional Roast pork Served with roast potatoes, roast carrot halves, broccoli, apple sauce and gravy

Lemon and Herb Crusted Chicken

Baked piece of chicken with a delicious lemon herb crust, placed on a bed of gravy Served with baked chat potato, pumpkin and whole baby beans

Steamed Fish with Hollandaise Sauce

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

Sautéed Leek & Cheddar Quiche

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

Barramundi with Wild Lime and Chilli Sauce

Gently baked fillet of barramundi glazed with a lime and sweet chilli sauce Served with roasted chat potatoes, broccoli, carrots

Lentil and Cottage Pie

Lentil and vegetable pie topped with a Cheesy sweet potato crust Served with a cauliflower gratin and brussel sprouts

Lamb and Pumpkin Curry

A mild aromatic curry made with chunky pieces of lamb and pumpkin. Served with fragrant rice, broccoli, beans, carrot, cauliflower sugar snap peas, baby corn and capsicum

Lasagna

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

DESSERT

Hummingbird Cake with Frosting

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

Deconstructed Pear and Raspberry Quiche

Stewed sliced pears & Raspberry sauce topped with a classic crumble topping. Served with full cream custard

Sliced Peaches and Yoghurt

Sliced peaches 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

Spiced Plum Cake

This spiced plum cake is so warm and comforting. I love to enjoy it when it has just cooled to room temperature with a cup of tea or coffee

OUR SEASONAL MENU - SPRING



SOUP

Potato, Bacon and Corn

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

Lentil

A nourishing soup made with finely chopped vegetables, brown lentils

Broccoli and Cheddar

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

Sweet Potato and Carrot

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

Cauliflower and Leek

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

MAIN COURSE

Lamb and Rosemary Sausages and Gravy

Rosemary flavoured lamb sausages Served with mashed potato, carrots, broccoli and gravy

Marinated Pork Steak

Marinated pork steak in Maple syrup and ginger, oven baked and drizzled with pan juices. Served with roast potatoes, pumpkin and baby beans

Roast Beef and Gravy

A traditional beef roast Served with roast potatoes, roast carrot halves, sauteed white cabbage and gravy

Fish with Lemon Crust

A fish fillet topped with breadcrumbs flavoured with lemon zest Served with rustic potato wedges, carrots and broccoli

Tuscan Baked Chicken

A fillet of chicken, coated in a tuscan spice mix then baked Served with sauteed potato, pumpkin, beans and gravy

Tuna Patties

A blend of tuna and seasonings formed into round patties and coated with a crispy, crunchy crumb. Served with rustic potato wedges, peas and corn

Vegetable and Ricotta Lasagne

Vegetable and tomato sauce, layered with pasta sheets, crumbled ricotta cheese finished with a bechamel sauce and topped with cheddar cheese, baked until golden. Served with cauliflower, broccoli and carrots

Chicken and Leek Bake

Chicken & leeks cooked in a creamy white sauce, topped with cheese and baked in the oven, served with mashed sweet potato, broccoli, capsicum, beans, carrots and cauliflower

Beef Stroganoff

A classic dish made with lean strips of beef, mushrooms, mild Dijon mustard cream Served with rice, pumpkin and brussel sprouts

Pork Stirfry

Tender pieces of pork cooked with julienne of carrots and zucchini served with broccoli, beans, carrot, cauliflower sugar snap peas, baby corn and capsicum on a bed of hokkien noodles

DESSERT

Chocolate and Prune Brownie

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

Lemon Semolina Cake

A moist semolina cake drizzled with lemon syrup and served with whipped cream

Deconstructed Peach Crumble

Sliced and lightly spiced peaches with a classic crumble topping. Served with full cream custard

Cheesecake with Raspberry Coulis

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

Banana and Golden Syrup Pudding

A soft and light sponge with banana and golden syrup