

MAIN MEALS: Traditional

- Bangers & Mash** – *beef sausages with mashed potatoes, carrots, broccoli & cauliflower* – GF, LF
- Corned Beef** – *in white sauce with mashed potatoes, carrots, broccoli & cauliflower* – GF
- Cottage Pie** – *savoury beef mince & veg, topped with creamy mash & cheese* – GF
- Roast Beef** – *with mashed potatoes, roasted pumpkin & peas* – GF
- Roast Chicken** – *with creamed potatoes, carrots, peas & gravy* – GF
- Roast Lamb** – *with mint gravy, roast potatoes, baked pumpkin & mixed vegetables* – GF
- Roast Pork** – *with apple sauce, broccoli, cauliflower, carrots & potato wedges* – GF

MAIN MEALS: Casseroles & Stir Fries

- Braised Steak & Onions** – *with steamed potatoes*
- Chicken Italian Style** – *chunks of chicken in a tomato-based sauce, layered over pasta & topped with mozzarella, with green beans on the side*
- French Chicken Casserole** – *slow braised chicken, with potatoes & vegetables*
- Honey Soy Chicken** – *oven roasted honey soy chicken on top of a bed of stir-fried rice*
- Lamb Coconut Curry** – *a mild, coconut-based lamb & vegetable curry, with steamed rice on the side* – GF, LF
- Sweet & Sour Pork** – *with broccoli & carrots, served with steamed rice* – GF, LF

MAIN MEALS: Seafood & Vegetarian

- Barramundi Lemon Butter** – *with basmati rice, broccoli, cauliflower & carrots* – GF
- Curried Prawns** – *in mild curry sauce with a medley of Asian greens & basmati rice* – GF, LF
- Mushroom a La King** – *a blend of vegetables featuring mushrooms, simmered in a cream sauce with potatoes* – Veg
- Pasta Rosa** – *pasta in pink sauce (a delicious blend of tomato sauce with a dash of cream), topped with cheese* – Veg
- Roasted Vegetable Frittata** – *with carrots, broccoli & cauliflower* – GF, Veg
- Spinach & Ricotta Crepes** – *with broccoli & beans* – GF, Veg
- Tuna Mornay** – *with peas, sweet corn & herbs*
- Whiting & Wedges** – *with carrots, corn, peas & tartar sauce*

SMALL PLATES

Bacon & Egg Slice – *not a quiche, but a delicious combination of bacon and eggs*

Chicken Pot Pie – *tender braised chicken and vegetables, topped with pastry*

Curry Chicken Pie – *traditional curry chicken, topped with pastry*

Roasted Vegetable Pot Pie – *roast veggies in a mornay sauce and topped with pastry – Veg*

Steak, Bacon & Cheese Pot Pie – *chunks of steak in a rich bacon & cheese gravy, pastry top*

SOUPS

Cauliflower Soup – *cauliflower, roasted for full flavour with parmesan cheese – GF, Veg*

Chicken Noodle Soup – *traditional chicken noodle soup*

Chinese Chicken & Corn Soup – *chicken and corn soup with subtle Asian flavours*

Cream of Mushroom Soup – *full mushroom flavour with delicate herbs in a creamy soup – Veg*

Potato & Leek Soup – *thick and creamy vegetarian potato & leek soup – Veg*

Pumpkin Soup – *roasted pumpkin blended into a familiar favourite – GF, Veg*

Roasted Tomato Soup – *hard to improve on a classic, but no disappointment here – GF, Veg*

Sweet Potato & Bacon Soup – *chunky roasted sweet potato soup with bacon – GF*

DESSERTS

Apple & Cinnamon Crumble

Chocolate Custard

Eton Mess with Berries & Cream – GF

Lemon & Vanilla Panna Cotta – GF

Pineapple, Coconut & Caramel Cake

Sticky Date Pudding

SIDES

Creamed Spinach – GF

**Green Beans with Lemon Butter &
Toasted Almonds – GF**

Gravy (no cost)

Honey Carrots – GF

Chantilly Cream – GF

Cinnamon Crumble

Mixed Berry Topping – GF

Pouring Custard

OMELETTES

Cheese & Chive Omelette – Veg

Ham & Cheese Omelette

Note: GF = Gluten Free
Veg = Vegetarian
LF = Lactose Free