

Please direct enquiries to office: 08-9466 -3124 or contact Friday to Sunday direct: phone 08 9292 5999

Please note that the menus below serve as a guideline only and can change without prior notice. Menu is subject to availability of food items. Check with chef to be sure.

DINNER MENU

MONDAY: ROAST NIGHT

*Roast Beef, Pork or Chicken served with Gravy, Roast Potatoes, Pumpkin and Cauliflower
Cheese or Seasonal Vegetable Medley*

TUESDAY: ITALIAN PASTA NIGHT

*Homemade Italian Bolognese or Lasagna served with fresh crisp Salad of the Season and oven
fresh Garlic Bread*

WEDNESDAY: TENDER CASSEROLE NIGHT

*Tender Beef or Pork Casseroles served with either Creamy Mashed Potatoes or Jacket Potatoes
and Freshly Steamed Seasonal Vegetables*

THURSDAY: ROAST NIGHT

*Roast Beef, Pork or Chicken served with Gravy, Roast Potatoes, Pumpkin and Cauliflower
Cheese or Seasonal Vegetable Medley*

FRIDAY: CURRY NIGHT

Mild Indian Beef Curry and Vegetable Curry served with Rice

SATURDAY: ITALIAN PASTA NIGHT

*Homemade Italian Bolognese or Lasagna served with fresh crisp Salad of the Season and oven
fresh Garlic Bread*

SUNDAY: ROAST NIGHT

*Roast Beef, Pork or Chicken served with Gravy, Roast Potatoes, Pumpkin and Cauliflower
Cheese or Seasonal Vegetable Medley*

Please note: Desserts are always served with dinner meals (chefs choice):

*Jelly & Ice-Cream, Self Saucing Puddings, Bread and Butter Pudding, Fruit Salad, Apple Crumble & Custard,
Creamy Rice Pudding, etc.*

Vegetarian options available if advised earlier (chefs choice):

*For example: Vegetarian Lasagna, Ratatouille, Vegetarian Curry, Crispy
Vegetable Stir Fry, Chickpea & Vegetable Hot Pot, etc.*

LUNCH MENU

Choice of DIY Freshly Baked Lunch Rolls:

choose from Continental Meat

Platters consisting of either, Sliced Ham, Roast Beef or Roast Pork served with trays of Fresh Salads including Cucumber, Tomato, Beetroot, Lettuce, Grated Cheese and Condiments as well as Fresh Seasonal Fruit Platters

*

One hot Lunch Choice daily alternating:

for example: Mexican Nachos, Mini Pizzas, Hot Dogs, Fried Rice, Penne Carbonara, etc.

*

Served with Cordial & Water

PICNIC LUNCHES

Consisting of the following:

Freshly Baked Baguettes/Rolls with either

1. Sliced Beef or Pork, Mayonnaise, Chutney & *Salads, or
2. Diced Chicken, Mayonnaise, Onion and *Salads, or
3. Sliced Ham, Cheese, Mayonnaise & *Salads

Vegetarian Choices:

Either- Egg, Cheese or Avocado with Sliced Capsicum, Salads and Beetroot
(Mayonnaise optional)

*Salads typically include but are not limited to Tomatoes, Cucumber, Carrots
& Fresh Lettuce

Note: Picnic Lunches are served with a piece of Fruit, Cordial & Water

BREAKFAST MENU

Breakfast Buffet consisting of the following:

Hot Toast, Butter, Jam, Vegemite

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Assortment of Cereals – Weetbix, Toasted Muesli, Rice bubbles
& Cornflakes

*

Variety of Brownes Yoghurts

*

Fruit Salad

*

Selection of at least 2 alternating Hot Food Choices from the following:

*Sausages, Hash-browns, Flapjacks, Baked Beans, Spaghetti, Grilled
Tomatoes, French toast, Eggs (Poached, Fried or Omelet)
Rib Bacon incurs a \$3.00pp surcharge if requested*

*

*Served with Hot Chocolate, Coffee, Tea, Milk (incl. Soy Milk), and Fruit
Cordial (100% Juice incurs a \$2.00pp surcharge if requested)*

Standard Morning and Afternoon Teas:

Selection of Biscuits and Seasonal Fruit, Tea, Coffee, Water & Cordial

Supper:

Selection of Biscuits with Hot Chocolate, Tea & Coffee

Deluxe Morning and Afternoon Teas consist of:

*Selection of either Scones with Jam & Cream, Muffins, Cakes, or Home
made Biscuits served with Juice, Tea & Coffee*