



Breakfast Menu

A SELECTION OF FRUIT JUICES

Cranberry, Apple, Tomato

CEREAL SELECTION

Weetbix, Cornflakes, Muesli, Porridge

YOGHURT

Fruit Flavoured Yoghurt

ADDITIONS

Trim Milk, Standard Milk, Soy Milk, Fresh Fruit Salad

TOAST

Wholemeal, White, Vogel

SPREADS

Margarine, Butter, Vegemite, Honey, Marmalade, Jam, Peanut Butter

HOT DRINKS

Coffee, Milo, Hot Milk

TEA SELECTION

Plain, Earl Grey, Chamomile, Green, Lemon Twist, Peppermint, English Breakfast

(all teas subject to availability)

Morning Tea

CHEF'S CHOICE

Muffins, Scones, Pin Wheels, Cakes, Savouries

Afternoon Tea

CHEF'S CHOICE

Sandwiches & Cakes



Lunch Menu

CHEF'S CHOICE

Soup of the Day; Sandwich Selection

HOT DISH | One available daily

Asparagus Carbonara; Lamb Hotpot; Spinach, Feta & Chicken Filo; Chicken, Corn & Chive Pie; Mushroom Risotto with Poached Tarragon Chicken; Smoked Salmon & Potato Frittata; Roast Capsicum, Brie & Avocado Flan with Peach Chutney; Smoked Salmon, Avocado & Sundried Tomato Frittata, Avocado & Sundried Tomatoes; Beef Lasagne with Fresh Tomato Salad; Beef Satay with Jasmine & Wild Rice

SALADS | One available daily

Thai Beef Salad with Crispy Noodles & Roast Cashew Nuts; Roast Pumpkin, Kumara & Smoked Chicken Salad; Cajun Chicken, Bacon & Banana Salad; Roast Tomato & Beef Salad; Lamb, Cashew Nut & Mandarin Salad; Caesar Salad; Roast Potato Salad with Pastrami; Moroccan Chicken Salad; Rosemary Roasted Lamb, Rocket & Mint Vinaigrette Salad; Chicken & Brie Salad with a Raspberry Vinaigrette

BREAD

White Bread Roll

SPREADS

Margarine, Butter, Vegemite, Jam

ADDITIONS

Cheese Selection, Fruit Yoghurt, Fresh Fruit, Jelly & Ice Cream

HOT DRINKS

Coffee, Milo, Hot Milk, a Selection of Teas – Plain; Earl Grey; Chamomile; Green; Lemon Twist; Peppermint; English Breakfast

(all teas subject to availability)

COLD DRINKS

Fruit Juice, Fruit Smoothie, Iced Water



Dinner Menu

MAIN MEAL | One available daily

Fillet Mignon

Carrots, Broccoli & Fondant Potatoes

Almond & Coriander Chicken

Stir Fry Vegetables & New Potatoes

Fresh Salmon with Lemon, Lime & Thyme Sauce

Steamed Spinach, Honey Kumara & Layered Potatoes

Roast Lamb

Minted Peas, Roast Kumara, Pumpkin & Potatoes

Fresh Snapper with a Herb Lemon Crust

Stir Fry Vegetables & Potato Wedges

Chicken Filled with Spinach & Brie

Baby Carrots, Green Beans & Saddle Back Potatoes

Honey Mustard Roast of Beef

Carrots, Beans, Roast Kumara, Potato & Yorkshire Pudding

Lamb Wellington

Broccoli, Honeyed Yams & Roast Potatoes

Beef Sirloin Topped with a Mushroom, Spring Onion & Tomato Sauce

Roast Carrots, Cauliflower with White Sauce & Chive Mashed Potatoes

Roast Pork with Apple Sauce

Peas & Corn, Roast Kumara, Pumpkin & Potatoes

LIGHT MEAL ALTERNATIVES | One available daily

Poached Eggs on Toast; Scrambled Eggs & Toast; Potato Roti & Grilled Tomatoes; Cheese & Spinach Frittata; Cheese & Chive Omelette; Grilled Mushrooms on Toast; Vegetable Frittata; Cheese & Mushroom Omelette

VEGETARIAN | One available daily

Mushroom & Sundried Tomato Risotto; Slow Roasted Tomato & Chive Tart; Potato, Kumara & Avocado Gratin; Roast Vegetable Lasagne; Roast Vegetable Stack; Potato Gnocchi with Roast Mushroom & Spinach Cream Sauce; Spinach, Ricotta & Pinenut Cannelloni; Red Onion, Olive & Cheese Tart; Three Herb Spinach Fettuccine; Kumara, Pumpkin & Potato Basil Bake

DESSERTS | One available daily

Baked Passionfruit Cheesecake; Golden Syrup Steam Pudding with Mascarpone; Apple & Apricot Strudel; Baked Raspberry Cheesecake with a Berry Coulis; Apple & Blueberry Cobbler; Chocolate & Banana Steam Pudding; Lemon & Lime Meringue Pie; Chocolate Brownie & White Chocolate Sauce; Apple & Boysenberry Crepes; Fresh Fruit Tartlet; Jelly & Ice Cream; Fresh Fruit Salad; Chocolate or Berry Ice Cream Sundae

CHEESE BOARD

A selection of Cheeses & Biscuits

COLD DRINKS

Fruit Juice, Chardonnay, Cabernet Sauvignon, Sauvignon Blanc, Steinlager