


Beef

 Gluten free  Dairy free  Vegetarian


Beef & Barley Stew

Flavoursome, slow-cooked stew served with mashed potato and steamed vegetables. 


Traditional Beef Lasagne

Layered pasta, beef bolognese and creamy béchamel sauce served with steamed vegetables.



Beef Stroganoff

Classically prepared with slices of beef and mushrooms with a dollop of crème fraîche. Served with rice and vegetables. 



Satay Beef

Cooked in a fragrant peanut and coconut sauce and served with jasmine rice and vegetables. 

Cottage Pie

Beef mince topped with mash potatoes and served with steamed vegetables.  

Herb-Crusted Roast Beef

Served with a rich red wine gravy, roasted vegetable medley and seasonal greens.  

Penne Bolognese

A rich traditional ragu style beef and tomato sauce ladled over penne pasta with parmesan, baby beans and carrot batons.


Chicken

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Apricot Chicken

Thigh fillets braised with apricots and seasoned with Moroccan spices. Served with rice and steamed vegetables.  

Butter Chicken

Slow-cooked chicken pieces in a fragrant sauce served with basmati rice and steamed vegetables. 

Chicken & Leek Pie

Sautéed chicken and leeks in a creamy sauce, topped with a crisp pastry. Served with mashed potato and seasonal vegetables.


Chicken, Mushroom & Bacon Casserole

Diced chicken, sliced mushrooms and smoky bacon pieces in a creamy white wine sauce

Chicken Kiev

Crumbed chicken breast filled with garlic and parsley butter; mashed potatoes and vegetables.


Chicken Marsala

Pan-fried chicken and sautéed mushrooms in creamy marsala wine sauce. Served with mashed potato and vegetables. 

Chicken Schnitzel w/ Gravy

Aussie classic, crumbed chicken breast, smooth gravy, steamed vegetables and mashed potato.

Honey Lemon Chicken

Battered pieces of chicken in a tangy lemon sauce served with jasmine rice and fresh market vegetables. 



Roast Chicken w/ Gravy

Classic roast chicken, pan gravy, roast potato, pumpkin and peas.  



Lamb

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Lamb Casserole

Chef's slow-cooked one pot casserole, vegetables, gravy and tender lamb.  



Lamb Korma

A timeless dish of fragrant lamb dish served with rice pilaf and fresh market vegetables.  


Roast Lamb

Roasted minted lamb leg with root vegetables and classic gravy.  

Lamb Sausages w/ Gravy

Lamb sausages with caramelised onion gravy, mash and vegetables.  


Shepherd's Pie

Sautéed lamb mince, diced vegetables, creamy mashed potato and melted cheddar baked to perfection. Served with vegetables. 



Fish

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Baked Fish w/ Lemon & Dill

Australian Barramundi fillets baked with lemon and dill butter. Served with sautéed baby potatoes and vegetables. 

Mediterranean Baked Barramundi

Australian Barramundi baked with fennel, leek and tomatoes and served with rosemary potatoes and steamed vegetables.  

Classic Fish Pie

White fish fillets and smoked salmon in a white sauce seasoned with a medley of fennel, onion, carrot and celery. Topped with a potato crust and served with seasonal vegetables.

Beer-Battered Flathead Fillets

Lightly-battered fried Australian flathead fillets, tartare sauce, lemon, potato and mixed vegetables.


Salmon Rissoles w/ Tartare

Breaded pink salmon rissoles with tartare sauce, jacket potatoes and steamed vegetables.

Crumbed Fish w/ Tartare

Breaded Australian fish fillets served with tartare sauce, mashed potato and steamed vegetables.



Tempura Fish w/ Lemon Sauce

Australian white fish pieces cooked in a light tempura batter and lemon sauce and served with jasmine rice. 


Pork

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Sweet & Sour Pork

Tender pork braised in sweet and sour sauce with rice and vegetables.  


Pork Ragù

A sumptuous pork ragù cooked with apple cider and lemon zest and served with vegetables.  



BBQ Pork Spare Ribs

Smokey pork ribs smothered in a sticky BBQ sauce and served with saffron rice, corn cobette, peas and beans.

Pork Sausages

Original pork sausage recipe, Chef's gravy, creamy mashed potatoes, diced carrots and peas. 


Roast Pork

Slow roasted pork leg with apple sauce and pan cider gravy, roast vegetables and seasonal greens.  

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Pumpkin & Sage Tortellini

Tortellini tossed in creamy pumpkin purée sauce and parmesan cheese. 

Spinach & Feta Omelette

Vegetarian omelette, Italian tomato sauce and steamed vegetables.  

Spinach & Ricotta Ravioli

Ravioli in rich tomato sauce and ricotta cheese. 

Vegetable Frittata

A baked vegetable and potato open pan omelette with fresh herbs and melted cheddar cheese. 