

### CLIENT CONTRIBUTION







**Beef Stroganoff (GF)** With basmati rice & vegetables in a creamy mushroom sauce



**Corned Beef in White Sauce (GF)** With mashed potatoes, carrots, broccoli & cauliflower



**Curried Sausages (GF)** With mashed potato, carrots, peas & corn

**Grilled Sausages with Onion Gravy (GF)** With mashed potatoes and seasonal vegetables





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Malaysian Beef Rendang With rice and seasonal greens



Meatloaf with Gravy With mashed potato & vegetables

**Rissoles with Gravy (GF)** With mashed potato, carrots & creamy spinach

Roast Beef (GF) With potato & vegetables



Savoury Mince & Vegetables (GF) With baby potatoes, mashed pumpkin & mixed vegetables



**Spaghetti Bolognese (GF)** With mashed potato, carrots, peas & beans



**Steak & Kidney Pie** served with mashed potato, carrots, peas & beans



Veal Schnitzel With mashed potatoes & vegetables

#### (GF) - GLUTEN FREE (V) - VEGETARIAN (VG) - VEGAN





#### CLIENT CONTRIBUTION







Lamb Casserole with Mashed Potato (GF) With garden vegetables



Lamb Rissoles with Mashed Potato (GF) With vegetables



Lamb Schnitzel with Roast Potatoes With vegetables



Lambs Fry & Bacon (GF) With mashed potato & vegetables



**Roast Lamb with Mint Gravy (GF)** With roasted chat potatoes, pumpkin & mixed vegetables



Shepherds Pie With vegetables

### Pork Main Meals - \$3.70



Honey Pork & Pineapple Casserole (GF) With rice, carrots & beans



Meatballs with Mushroom Sauce (GF) With mashed potato & vegetables



**Pork Sausage (GF)** With onion gravy, mashed potatoes, carrots & peas

Pork Steak Diane (GF)

With mashed potato & vegetables



**Pork Vindaloo (GF)** With rice & vegetables



**Roast Pork (GF)** With roast potatoes, sweet potato & mixed seasonal vegetables in an apple gravy

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**Cheesy Tune Bake** With sweet potato & peas

Seafood Main Meals - \$3.70



**Crumbed Fish Fillets with Wedges** With potato wedges & vegetables



#### **Salmon & Vegetable Pattie** With baby potatoes, roast pumpkin & peas in a creamy parsley white sauce



White Fish with Mustard Sauce With vegetables

### Chicken Main Meals - \$3.70



Almond Chicken Casserole With rice & vegetables



**Apricot Chicken (GF)** With mashed potato & vegetables

Butter Chicken with Rice (GF) With vegetables



Chicken Breast Mango (GF) With vegetables



**Chicken Chowmein** With hokkein noodles & vegetables



Chicken Curry (GF) With basmati rice & vegetables

With roast potato & vegetables





**Chicken Mushroom Roast (GF)** With vegetables

**Chicken Kiev with Cheese Sauce** 

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#### CLIENT CONTRIBUTION







Chicken Parmigiana with Wedges With vegetables



**Chicken Schnitzel with Gravy** With potato and vegetables



**Chicken Schnitzel with Lemon** *With rice, mashed pumpkin & peas* 



Chicken with Tomato & Capers (GF) With potato & vegetables



Honey Chicken with Cashews With hokkein noodles, carrots & beans



Roast Chicken Breast with Cream Potatoes (GF) With carrots & peas



Satay Chicken (GF) With rice & mixed vegetables



**Thai Green Curry Chicken** With rice & mixed vegetables

### Vegetarian & Vegan Main Meals - \$3.70



**Brown Rice Vegetable Patties (VG) (GF)** With a potato & sweet potato stack, green beans & a tomato-based sauce



Macaroni & Cheese (V) With vegetables



Mushroom Casserole with Mash (V) (GF) With mashed potatoes, spinach & carrots



Spinach & Ricotta Cannelloni (V) With vegetables

(GF) - GLUTEN FREE (V) - VEGETARIAN (VG) - VEGAN



#### CLIENT CONTRIBUTION







Vegetable Quiche (V) With roast potatoes, pumpkin & mixed vegetables



**Vegetable Risotto with Mushroom(V) (GF)** *With vegetables* 



**Vegetable Stir Fry (V)** With noodles, cauliflower & beans



Vegetarian Parmigiana Roast (V) With roast potatoes & vegetables

### Premium Main Meals - \$4.20



**Barramundi with Lemon Butter (GF)** *With rice, cauliflower, broccoli & carrots* 



**Braised Steak with Onion Gravy (GF)** With mashed potato, sweet potato & beans



Chinese Chicken & Vegetable (GF) With Rice





Lamb Chops with Creamy Gravy (GF) With mashed potato, carrots, peas & beans



**Roast Turkey (GF)** With roast potato, sweet potato, peas & beans in a cranberry sauce

#### (GF) - GLUTEN FREE (V) - VEGETARIAN (VG) - VEGAN

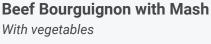


#### **CLIENT CONTRIBUTION**





Mini Meals - \$2.90



**Butter Chicken with Rice** With vegetables

**Chicken Schnitzel with Lemon** With rice, mashed pumpkin & peas





Crumbed Fish (GF) With mashed potato & vegetables

Cottage Pie (GF) With vegetables

Garlic Prawns (GF) With rice, broccoli, carrots & cauliflower in a creamy garlic sauce



Grilled Sausages with Onion Gravy (GF) With mash & seasonal vegetables



Lamb Casserole with Sweet Potato With vegetables



Roast Chicken (GF) With cream potatoes, carrots, peas & gravy

Slow Cooked Beef (GF) With mashed potato, peas & carrots



Sweet & Sour Chicken Noodles With vegetables



**Steak Pie** With mashed potato & vegetables



Vegetable Mornay (V) (GF) With seasonal vegetables

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#### CLIENT CONTRIBUTION







**Barramundi with Lemon Butter (GF)** With basmati rice, broccoli, cauliflower & carrots



Chinese Chicken & Vegetables (GF) With rice & vegetables







Roast Turkey (GF) With roast potato, sweet potato, peas & beans

Soups - \$1.70



Beef, Barley & Vegetable



Chicken Stockpot

Pea & Ham (GF)



Pumpkin (V) (GF)

Thai Roast Sweet Potato (V) (GF)

(GF) - GLUTEN FREE (V) - VEGETARIAN (VG) - VEGAN



### **CLIENT CONTRIBUTION**







**Apple & Rhubarb Crumble** With custard

**Apple Pie** With cream



**Apricot Crumble** With custard

Berry Crumble with Custard (GF) With custard



With cream **Chocolate Mousse** 

**Caramel Custard Tart** 

With cream



**Double Chocolate Pudding** With custard



Fruit Salad with Cream (GF)

Lemon Cheesecake Mousse (GF)



Lemon Meringue Pie With cream

Sticky Date Pudding With dates & caramel sauce



Tiramisu (GF)





**Trifle with Fruit & Cream** 

Vanilla Tea Cake & Custard

(GF) - GLUTEN FREE (V) - VEGETARIAN (VG) - VEGAN





### CLIENT CONTRIBUTION







Chocolate Bavarian With cream



Pavlova (GF)
With cream



Raspberry Cheesecake



Vanilla Panna Cotta with Berries (GF)

### Drinks



Iced Coffee 500ml - \$1.60

Devondale Longlife Milk 1L - \$1.35



Juice - Apple & Blackcurrant 375ml - \$1.35



Juice - Breakfast 375ml - \$1.35

Juice - Orange & Passionfruit 2L - \$2.80



Sustagen - Chocolate or Vanilla 250ml - \$1.45

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Beef & Red Wine Pie - \$3.05

Vegetable Pie (V) - \$2.90



Mini Quiche Lorraines (2) - \$2.40

Pork & Thyme Sausage Roll - \$2.20

Mini Vegetable Frittatas (2) (V) (GF) - \$2.35

Cheese & Chive Scone (V) - \$2.15



White Bean Tabouli Salad (V) (GF) - \$2.75

Salad (V) (GF) - \$2.95 | With Meat - \$3.25



Salad Sandwich (V) - \$2.95 | With Meat - \$3.25

Apple & Cinnamon Muffin - \$2.50

Carrot Cake (GF) - \$2.40

Brownie (GF) - \$2.20



Fruit- Assorted Pieces (5) - \$3.00

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