

Seasons Menu



Spring Week 1

	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
Morning Tea	Coffee Cake	Bacon & Cheese Pinwheels Fresh Fruit Platter	Blueberry Muffins	Sausage Rolls with Tomato Sauce Fresh Fruit Platter	Chocolate & Caramel Slice	Choc Chip Cookie	Mini Danish
Lunch	Chicken Cacciatore (Thigh Chop) Rice Cut Beans, Broccoli, Cauliflower	Savoury Baked Barramundi Baked Jacket Potato & Sour Cream Peas, Juliene Carrots, Sweet Potato	Steak Bacon & Cheese Pie Gravy Parsley Potato, Broccoli, Cabbage Green Beans	Corned Silverside With Parsley Sauce Mashed Potato, Butter Beans, Honey Carrots, Pumpkin	Battered Flathead Lemon Ailoi Chips Beetroot & Orange Salad, Tomato & Onion Salad & Cheese Slice	Spinach & Fetta Filos Potato Rosti Peas, Sweet Potato, Roasted Tomato	Roast Leg Pork Apple Sauce & Gravy Roast Potato, Roast Pumpkin, Carrots, Green Beans
Dessert	Apple Pie & Ice Cream	Steamed Marmalade Sponge Orange Sauce	Vanilla Pannacotta Cream & Fruit Garnish	Cherry Ripe Cheesecake & Ice Cream	Apricot & Oat Crumble With Custard	Individual Port Wine Jelly Cups & Cream Berries to Garnish	Crumbed Banana Fritter, Caramel Sauce & Ice Cream
Supper	Roast Lamb & Gravy Served with fresh vegetables or potato & vegetables Bread Roll Pear Sliced & Custard	Barley & Vegetable Soup Ham, Cheese & Tomato Sandwich Passionfruit Cheesecake & Cream	Pasta Bowl (Beef Ravaoli Napoli Sauce & Parmesan Cheese) Garlic Bread Apricot & Ginger Slice Fruit Garnish	Pumpkin Soup Egg & Lettuce Sandwich Carrot Cake & Cream	Beef Stroganoff & Rice Served with fresh vegetables or potato & vegetables Bread Roll Fresh Banana & Ice Cream Pot	Chicken Vol Au Vont Served with fresh vegetables or potato & vegetables Bread Roll Mousse & Fruit Garnish	Cottage Pie Served with fresh vegetables or potato & vegetables Bread Roll Jelly & Ice Cream Pot

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Spring Week 2

	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
Morning Tea	Sao's with Tomato & Cheese	Apricot & Ginger Slice Fresh Fruit Platter	Apple Slice	Cheese & Chive Scone Fresh Fruit Platter	Hot Cheerios & Tomato Sauce	Apricot & Almond Cookies	Lemon Cake
Lunch	Braised Steak Mashed Potato, Carrots, Peas, Cauliflower Bake	Bbq Pork Sausages, Chicken Pieces & Bbq Onions Creamy Potato Salad Tossed Salad Beetroot	Roast Leg Of Lamb With Mint Gravy Rosemary Roasted Potato, Braised Cabbage, Peas, Pumpkin	Pickled Pork & Onion Sauce Piped Duchess Potato, Broccoli, Carrots, Sweet Potato	Crumbed Alaskan Pollock Seasoned Potato Chips, Coleslaw, Green Salad, Beetroot	Chicken Kiev Potato Bake, Roast Pumpkin, Peas, Cauliflower	Roast Beef Yourkshire Puddings & Gravy Roast Potato, Roast Carrots, Green Beans, Sweet Potato
Dessert	Creamy Rice Pudding Nut Meg & Icing Sugar Dusted	Mango Sorbet With Fruit Garnish	Individual Two Fruit Trifle & Chantilly Cream	Steamed Date Sponge With Toffee Sauce Dusted Icing Sugar To Serve	Fresh Fruit Salad & Ice Cream	Bread & Butter Pudding & Custard Sprinkle Nut Meg To Serve	Ice Cream With Pears & Caramel Sauce
Supper	Ham & Egg Pie Served with fresh vegetables or potato & vegetables Bread Roll Apple Tea Cake & Fruit Garnish	Chicken Soup Pastrami, Cheese & Mustard Sandwich Rockmelon & Cream, Garnish	Smoked Cod & Cheese Sauce Served with fresh vegetables or potato & vegetables Bread Roll Peaches & Custard	Pea & Ham Soup Chicken, Cheese & Mayo Sandwich Strawberry Cheesecake & Cream	Late Breakfast (Bacon, S/Eggs & Tomato ½, Parsley Garnish) Toast Bag Yoghurt & Berries	Corned Silverside & Parsley Sauce Served with fresh vegetables or potato & vegetables Bread Roll Danish & Cream	Tuna Patties Served With Fresh Vegetables Or Potato & Vegetables Bread Roll Stewed Apples & Custard

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Spring Week 3

	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
Morning Tea	Kabana, Cheese & Water Crackers	Scones With Jam & Cream Fresh Fruit Platter	Choc Chip Oat Slice	Spinach & Polenta Muffins Fresh Fruit Platter	Cinnamon Cake	Mini Quiche	Mini Croissants & Jam
Lunch	Braised Pork Chops Mashed Potato, Butter Beans, Pumpkin, Broccoli	Coconut & Panko Crumbed Fish Sweet Potato, Chips, Pasta Salad, Tossed Salad, Beetroot	Apricot Chicken Pearl Cous Cous Peas, Carrot Battons, Pumpkin	Lamb Apricot & Chick Pea Curry Papadums, Seasoned Rice, Cauliflower, Broccoli, Baby Corn	Beer Battered Flathead Seasoned Potato Chips, Slaw, Beetroot, Tossed Salad	Bangers & Mash With Gravy Potato Mash & Onion Rings, Beans, Grilled Tomato, Sweet Potato	Sage & Onion Chicken Roast Potato, Roasted Carrots, Peas, Cauliflower
Dessert	Lemon Self Saucing Pudding Custard & Orange Twist	Tirimasu With Cream & Strawberries	Creamed Rice With Sultanas & Ice Cream	Apple Strudle & Custard Dusted Icing Sugar To Serve	Crème Caramel With Cream & Rockmelon Garnish	Two Fruits, Jelly & Ice Cream	Baked Cheesecake & Cream Fresh Strawberries
Supper	Beef Rissoles & Gravy Served with fresh vegetables or potato & vegetables Peaches & Custard	Tomato & Basil Soup Ham & Pickles Sandwich Orange Cake & Cream Fruit Garnish	Salad Bowl Chicken Caesar, Including ½ Boiled Egg Bread Roll Pannacotta, Cream & Garnish	Broccoli & Cheese Soup Tuna, Mayo & Lettuce Sandwich Profiterole & Cream (Garnish)	Braised Steak Served With Fresh Vegetables Or Potato & Vegetables Bread Roll Apple Crumble & Custard	Cheese & Chive Omelette Served with fresh vegetables or potato & vegetables Bread Roll Fresh Pears & Ice Cream Pot	Spinach, Fetta & Tomato Quiche Served with fresh vegetables or potato & vegetables Bread Roll Mousse & Fruit Garnish

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Spring Week 4

	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
Morning Tea	Pumpkin Scones	Bran Muffins Fresh Fruit Platter	Spring Rolls, Dim Sims & Sweet N Sour Sauce	Shortbread Biscuits Fresh Fruit Platter	Carrot Cake	Lemon & Poppy Seed Muffins	Jatz With Kabana & Cheese
Lunch	Cheese & Asparagus Quiche Seasoned Potato Chips, Pasta Slaw, Tossed Salad, Beetroot	Steak & Mushroom Pie Hassel Back Potato, Peas, Cauliflower, Honey Carrots	Braised Lamb Loin Chops Parsley Mash, Roast Pumpkin, Roast Parsnip, Green Beans	Tandoori Chicken & Papadums Seasoned Rice, Sweet Potato, Corn, Peas	Crumbed Fish Seasoned Potato Chips, Slaw, Tossed Salad, Beetroot	Minted Lamb Meatloaf & Gravy Mashed Potato, Broccoli, Carrot Battons, Peas	Baked Ham & Gravy Roast Potato, Roast Pumpkin, Beans, Cauliflower Bake
Dessert	Sweetened Mixed Berries With Ice Cream & Mint	Apricot Calfouti With Cream & Served With Fresh Fruit Garnish	Pear, Pineapple & Coconut Crumble With Custard	Individual Baked Mildura Custards Dollop Of Sweetened Cream To Serve	Steamed Chocolate Sponge With Cookies & Cream Ice Cream	Bakewell Tart & Cream Fresh Strawberries & Mint To Serve	Blackforest Cake Ice Cream & Orange Twists
Supper	Chilli Con Carne (Mild) & Rice Served With Fresh Vegetables Or Potato & Vegetables Bread Roll Sliced Apple & Yoghurt	Carrot & Parsnip Soup Silverside Cheese & Pickle Sandwich Fruit Salad Set In Jelly With Custard	Pork Sausages & Gravy Served With Fresh Vegetables Or Potato & Vegetables Bread Roll Fresh Banana & Ice Cream Pot	Vegetable Soup Turkey, Cheese & Cranberry Sandwich Lemon Cake & Cream Fruit Garnish	Lambs Fry & Bacon Served With Fresh Vegetables Or Potato & Vegetables Bread Roll Apple Slice & Orange Twist	Ham & Cheese Quiche Served With Fresh Vegetables Or Potato & Vegetables Bread Roll Danish & Cream Fruit Garnish	Shepards Pie Served With Fresh Vegetables Or Potato & Vegetables Bread Roll Jelly & Custard Dusted Nut Meg

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Spring Week 5

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Morning Tea	Apricot & Almond Cookies	Spiced Apple & Rhubarb Muffins Fresh Fruit Platter	Cherry & Sultana Slice	Parm Cheese & Chutney Pinwheels Fresh Fruit Platter	Chocolate Cake	Mini Meat Pies & Tomato Sauce	Lamington
Lunch	Beef Lasagna Chips & Garlic Bread Peas, Honey Carrots, Squash	Bbq Rissoles, Pork Sausages & Fried Onions Potato Bake Tossed Salad Beetroot	Corned Silverside Cheese Sauce, Mashed Potato, Butter Beans, Roast Pumpkin, Broccoli	Grilled Chicken & Mushroom Sauce Lyonnais Potato Carrots Peas, Sweet Potato	Battered Flathead Seasoned Potato Chips, Pasta Slaw, Tossed Salad, Beetroot	Meatball Casserole (Napoli Sauce) Spaghetti Honey Carrots, Broccoli, Beans	Roast Pork Leg Apple Sauce & Gravy Roast Potato, Peas, Roast Pumpkin Cauliflower Bake
Dessert	Individual Raspberry & Fruit Jellies Served With Cream & Fresh Fruit	Steamed Raisin Sponge With Cinnamon Custard	Baked Rice Custard & Ice Cream	Individual Golden Syrup & Raisin Tart	Fresh Fruit Salad With Whipped Cream	Caramel Bread & Butter Pudding With Ice Cream Fruit Garnish	Individual Pavlova Nests Topped With Cream, Fresh Fruit & Passion Fruit Sauce
Supper	Pickled Pork & Parsely Sauce Served With Fresh Vegetables Or Potato & Vegetables Bread Roll Mini Muffins & Melon Wedge	Chicken & Leek Soup Egg & Lettuce Sandwich Cheesecake & Cream	Pasta Bowl (Penne Pasta With Bolognese Sauce & Parmesan Cheese) Garlic Bread Berry Compote & Yoghurt	Lamb Scotch Broth Pastrami, Cheese & Tomato Sandwich Baked Custards & Sultanas	Roast Chicken Served With Fresh Vegetables Or Potato & Vegetables Bread Roll Fruit Crumble & Ice Cream Pots	Fish & Potato Pie Served With Fresh Vegetables Or Potato & Vegetables Bread Roll Jelly & Custard	Grilled Honey Soy Chicken Tenders Fried Rice Bread Roll Carrot Cake, Cream & Garnish

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Spring Week 6

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Morning Tea	Mini Crossiants & Jam	Date & Walnut Slice Fresh Fruit Platter	Kabana, Cheese & Water Crackers	Raspberry & Coconut Slice Fresh Fruit Platter	Apple Cinnamon Tea Cake	Assorted Mini Muffins	Custard Filled Profiteroles
Lunch	Beef & Potato Goulash Cauliflower Mash Braised Cabbage Peas, Broccoli	Swiss Chicken Schnitzel (Topped With Ham, Napoli & Swiss Cheese) Seasoned Potato Chips, Tossed Salad With Tuscan Chive, Bean Mix, Beetroot	Sesame Pork Steaks Potato Rosti, Pumpkin, Beans, Carrot Battons	Roast Beef, Mustard Gravy Yorkshire Puddings Roast Potato, Peas, Roasted Sweet Potato, Cauliflower	Crumbed Fish Seasoned Potato Chips, Tossed Salad, Coleslaw, Beetroot	Curried Beef Sausages Savoury Rice, Cauliflower, Broccoli, Green Beans	Roast Lamb & Rosemary Gravy Roast Potato, Minted Peas, Honey Carrots, Roast Parsnip
Dessert	Set Butterscotch Mousse With Cream & Fresh Fruit Garnish	Black Berry Self Saucing Pudding With Ice Cream	Nutmeg & Custard Tart Cream With Strawberries	Apple & Sultana Crumble With Custard	Apricot Shortcake & Ice Cream Orange Twist	Waffles & Icecream With Maple Syrup	Fruit & Jelly Served With Cold Custard
Supper	Ham Steak & Pinnapple Served With Fresh Vegetables Or Potato & Vegetables Bread Roll Creamy Rice Pudding	Minestrone Soup Turkey, Cheese & Avocado Sandwich Mousse & Orange Twist	Salad Bowl (Greek Salad) Bread Roll Banana Cake & Cream, Garnish	Potato & Leek Soup Chicken, Lettuce & Mayo Sandwich Fruit Set In Jelly & Cream	Roast Leg Pork Gravy & Apple Sauce Served With Fresh Vegetables Or Potato & Vegetables Bread Roll Date Pudding & Toffee Sauce	Meat Loaf & Gravy Served With Fresh Vegetables Or Potato & Vegetables Bread Roll Peaches & Yoghurt	Poached Eggs & Bacon With Hollaindase Sauce Toast Bag Danish & Cream Fruit Garnish

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