

Seasons Spring Menu



19th August – 25th August

	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
Morning Tea	Coffee & Walnut Cake	Plain Scones Jam & Cream Fruit Platter	Blueberry Muffins	Turkish Pizza Bread Fruit Platter	Cherry & Sultana Slice	Kabana Cheese & Water Crackers	Iced Orange Cake
Lunch	Chili Con Carne Brown Rice & Quinoa Peas, Honey Carrots, Roasted Pumpkin	Corned Silverside Parsley Sauce Mashed Potato Roasted Sweet Potato, Fresh Beans, Carrots	Braised Maple Mustard Pork Striploin Steaks Baked Jacket Potato & Sour Cream & Chives Sautéed Baby Spinach, Carrot Batons, Cauliflower	Steak Bacon & Cheese Pie Gravy Buttered Thyme & Garlic Chats Crumbed Parmesan Egg Plant, Sweet Potato, Fresh Beans	Parmesan & Panko Crumbed Fish Seasoned Potato Chips Seasons Side Salad, Beetroot Coleslaw	Chicken Cacciatore Piped Potato Duchess Broccoli, Sweet Potato, Roasted Tomato	Seasoned Roast Beef Blade Mustard Gravy Roast Potato Roast Pumpkin, Baked Seasoned Onions, Peas
Dessert	Apple Pie & Cinnamon Custard	Creamy Rice Pudding & Sultanas	Fresh Fruit Salad & Yoghurt Fruit Garnish	Caramel Bread & Butter Pudding With Ice Cream	Apricot & Oat Crumble With Hot Custard	Tiramisu Cream & Garnish	Sliced Peaches, Jelly & Cold Custard Fruit Garnish
Supper	Bacon & Tomato Tart Fresh Potato & Vegetable Selections Bread Roll Pear Sliced & Custard	Pumpkin Soup Chicken, Cheese & Tomato Sandwich Fruit Set In Jelly Ice Cream Pot	Pasta Bowl (Beef Ravioli, Napoli Sauce & Parmesan Cheese) Garlic Bread Chocolate Mousse	Potato & Leek Soup Egg & Lettuce Sandwich Iced Carrot Cake & Cream	Salad Bowl (Chicken Caesar) Bread Roll Lemon Sorbet Cups	Pork & Vegetable Meatloaf Fresh Potato & Vegetable Selections Bread Roll Walnut & Coffee Cake & Melon Wedge	Sweet Lamb & Coconut Curry Rice & Parsley Garnish Bread Roll Apple Tea Cake & Fruit Garnish

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Seasons Spring Menu



26th August – 1st September

	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
Morning Tea	Mustard Pickle Pastry Scrolls Fruit Platter	Passion Fruit Slice	Homemade Shortbread Biscuits	Plain Scones With Butter & Jam	Mini Meat Pies & Tomato Sauce Fruit Platter	Dusted Carrot Cake	Mini Assorted Muffins
Lunch	Savoury Baked Fish Thyme, Onion & Tomato Pearl Cous Cous Zucchini Bake, Asparagus, Carrots	Teriyaki Sesame Chicken Fried Rice Squash, Asian Greens, Fresh Cut Beans	Braised Steak & Onions Parsley & Garlic Buttered Potato Peas, Cauliflower, Honey Roasted Choko	Crumbed Pork Schnitzel Apple Sauce & Gravy Celeriac & Potato Mash Broccoli, Carrots, Sweet Potato	Battered Alaskan Pollock Lemon Aioli Seasoned Potato Chips Coleslaw, Seasons Side Salad, Beetroot	Cottage Pie & Light Gravy Three Cheese Potato Bake Roasted Pumpkin, Peas, Cauliflower	Roast Leg Of Lamb Mint Jelly & Gravy Roast Potato Roast Citrus Carrots, Green Beans, Sweet Potato
Dessert	Crumbed Banana Fritters & Ice Cream & Caramel Sauce	Coconut & Sago Pudding	Individual Date & Almond Pudding Toffee Sauce	Cherry Ripe Slice With Cream & Fruit Garnish	Apple Streusel Slice & Custard	Individual Two Fruit Trifle Chantilly Cream Fruit Garnish	Butterscotch Pudding
Supper	Satay Pork Fresh Potato & Vegetable Selections Bread Roll Cherry & Sultana Slice	Mushroom Soup Pastrami, Cheese & Mustard Sandwich Diced Rock Melon & Yoghurt	Smoked Cod & Cheese Sauce Fresh Potato & Vegetable Selections Bread Roll Peaches & Custard	Pea & Ham Soup Roast Beef & Salad Sandwich Fruity Yoghurt	Late Breakfast (Bacon, Eggs, & Tomato) Toast Bag Passion Fruit Slice & Cream Swirl Fruit Garnish	Grilled Chicken With Lemon, Garlic & Oregano Fresh Potato & Vegetable Selections Peach Crumble & Cream Fruit Garnish	Salmon & Vegetable Pattie Fresh Potato & Vegetable Selections Bread Roll Mixed Berries & Yoghurt

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Seasons Spring Menu



2nd September – 8th September

	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
Morning Tea	Apple Tea Cake	Banana Scones Butter Fruit Platter	Choc Chip Oat Slice	Spinach & Polenta Muffins Fruit Platter	Seasons Muesli Slice	Iced Vanilla Cake	Sao With Tomato & Cheese Slices
Lunch	Sausage Chasseur Mashed Potato Sautéed Spinach, Roasted Sweet Potato, Cauliflower	Spiced Orange Roast Chicken Roast Potato Seasoned Roasted Beetroot, Peas, Carrot Rings	Beef Stroganoff Bed Of Rice Peas, Carrot Batons, Pumpkin	Mint & Rosemary Lamb Chops Garlic Mash Cauliflower, Fresh Cut Beans, Roasted Sweet Potato	Crumbed Fish Lemon & Tartare Seasoned Potato Chips Coleslaw, Beetroot, Seasons Side Salad	Moroccan Chicken Drumsticks Potato Rosti Fresh Beans, Cauliflower, Sweet Potato	Roast Leg Pork Apple Sauce Gravy Roast Potato Roasted Carrots, Peas
Dessert	Ice Cream Sundae	Lemon Polenta Cake & Passion Fruit Coulis	Fresh Cut Melon Trio Ice Cream	Apple & Cinnamon Crumble Warm Custard	Baked Cheesecake & Cream Fruit Garnish	Individual Steamed Sultana Pudding & Hot Custard	Peach Melba & Ice Cream
Supper	Beef Pies Fresh Potato & Vegetable Selections Bread Roll Peaches & Custard	Chicken & Sweetcorn Soup Ham, Cheese & Mustard Pickle Sandwich Orange Cake & Cream Fruit Garnish	Seafood Vol Au Vent Fresh Potato & Vegetable Selections Bread Roll Pannacotta Cream & Garnish	Broccoli & Cheese Soup Tuna, Mayo & Let- tuce Sandwich Golden Fruit Cake Ice Cream Pot	Beef Sausage & Gravy Fresh Potato & Vegetable Selections Bread Roll Bread & Butter Pudding & Custard	Slow Cooked Lamb & Lentil Vegetable Casserole Bread Roll Fresh Bananas & Ice Cream Pot	Vegetable Lasagna Fresh Potato & Vegetable Selections Bread Roll Mousse & Fruit Garnish

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Seasons Spring Menu



9th September – 15th September

	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
Morning Tea	Pumpkin Scones Fruit Platter	Bran Muffins	Spring Rolls, Dim Sims & Sweet N Sour Sauce	Turkish Pizza Bread	Sultana Scones Jam & Cream Fruit Platter	Warm Banana Bread	Jatz With Kabana & Cheese
Lunch	Cheese & Asparagus Quiche Seasoned Potato Chips Pasta Slaw, Tossed Salad, Beetroot	Steak & Mushroom Pie With Gravy Hassel Back Potato Crumbed Parmesan Egg Plant, Sweet Potato, Fresh Beans	Bangers & Mash Gravy Parsley Mash Roast Pumpkin, Roast Parsnip, Fresh Green Beans	Chicken & Coconut Korma Brown Rice & Quinoa Sweet Potato, Peas Sautéed Baby Spinach & Mushrooms	Beer Battered Flathead Lemon & Aioli Seasoned Potato Chips Coleslaw, Seasons Side Salad, Beetroot	Minted Lamb Meatloaf & Gravy Mashed Potato Broccoli, Sweet Potato, Baked Onions	Brown Sugar & Dill Baked Ham Slices With Gravy Roast Potato Roast Pumpkin, Fresh Beans, Cauliflower Bake
Dessert	Apple & Cherry Cobbler Ice Cream	Apricot Clafouti Cream Fruit Garnish	Plum & Apple Pie With Custard	Individual Baked Maple Custards Cream Swirl Fruit Garnish	Bakewell Tart & Cream Fresh	Caramel Slice With Cream Fruit Garnish	Black Forest Cake Ice Cream
Supper	Baked Fish & Cheese Sauce Fresh Potato & Vegetable Selections Sliced Apple & Yoghurt	Carrot & Parsnip Soup Silverside Cheese & Pickle Sandwich Fruit Salad Set In Jelly With Custard	Salad Bowl (Cold Meat & Salad) Bread Roll Carrot Cake	Vegetable Soup Turkey, Cheese & Cranberry Sandwich Lemon Cake & Cream Fruit Garnish	Roast Beef & Gravy Fresh Potato & Vegetable Selections Bread Roll Apple Slice & Orange Twist	Corned Silverside & Horseradish Sauce Fresh Potato & Vegetable Selections Choc Cake & Cream Fruit Garnish	Ham & Cheese Quiche Fresh Potato & Vegetable Selections Bread Roll Jelly & Custard Nut Meg

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Seasons Spring Menu



16th September – 22nd September

	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
Morning Tea	Date Scones Plum With Jam & Butter	Spiced Apple & Rhubarb Muffins Fruit Platter	Cherry & Sultana Slice	Parmesan Cheese & Chutney Pinwheels	Dusted Carrot Cake Fruit Platter	Apricot & Almond Cookies	Mini Meat Pies With Tomato Sauce
Lunch	Baked Barramundi With Chili & Lemon Seasoned Potato Chips Seasons Side Salad, Feta & Beetroot Salad	Pickled Pork & Onion Sauce Celeriac & Potato Mash Fresh Brussel Sprouts, Roasted Pumpkin & Cauliflower	Swiss Chicken Schnitzel Creamy Potato Bake Fresh Asparagus, Carrot Rings, Buttered Squash	Spiced Apricot & Lamb Tagine Jasmin Rice Fresh Beans, Crumbed Sweet Potato, Roasted Carrots	Coconut & Panko Crumbed Fish Seasoned Potato Chips Pasta Slaw, Seasons Side Salad, Beetroot	Meatball Casserole Spaghetti & Garlic Bread Honey Carrots, Broccoli, Beans	Roast Beef Mustard Gravy Yorkshire Puddings Roast Potato Peas, Roast Pumpkin, Cauliflower Bake
Dessert	Individual Set Raspberry Jelly With Custard	Individual Orange Ginger Steamed Pudding & Custard	Baked Pineapple Rice Custard Ice Cream	Crème Brulee With Chopped Figs	Fresh Fruit Salad Ice Cream	Custard & Apple Berry Danish Warm Custard	Individual Pavlova Nests Topped With Cream, Fresh Fruit & Passion Fruit Coulis
Supper	Braised Steak Fresh Potato & Vegetable Selections Bread Roll Mini Muffins & Melon Wedge	Chicken & Leek Soup Egg & Lettuce Sandwich Baked Cheesecake & Cream	Pasta Bowl (Penne Pasta With Bolognese Sauce & Parmesan Cheese) Garlic Bread Fruity Yoghurt	Lamb Scotch Broth Pastrami, Cheese & Tomato Sandwich Baked Custards & Sultanas	Moroccan Beef Hot Pot Fresh Potato & Vegetable Selections Bread Roll Fruit Crumble & Ice Cream Pots	Fish & Potato Pie Fresh Potato & Vegetable Selections Bread Roll Jelly & Custard	Grilled Honey Soy Chicken Tenders Fried Rice Bread Roll Cherry & Sultana Slice & Cream Fruit Garnish

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Seasons Spring Menu



23rd September – 29th September

	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
Morning Tea	Blueberry & Coconut Muffins	Cherry & Sultana Block Cake	Sao's With Cheese & Tomato	Raspberry & Coconut Slice	Chocolate Cake With Choc Icing	Assorted Mini Muffins	Baked Sausage Rolls With Tomato Sauce
Lunch	Beef & Potato Goulash Cauliflower Mash Braised Cabbage, Peas, Broccoli Au Gratin	Bbq Grilled Sausages, Grilled Chicken, Tenderloins, Fried Onions Baked Jacket Potato & Sour Cream & Chives Seasons Side Salad, Pasta Salad, Beetroot	Sesame Pork Steaks Steamed Rice Pumpkin, Fresh Beans Carrot, Batons	Beef & Eggplant Lasagna Chips & Garlic Bread Peas, Roasted Sweet Potato, Cauliflower	Lemon Pepper Crumbed Fish Lemon & Tartare Seasoned Potato Chips Seasons Side Salad, Coleslaw, Beetroot	Curried Sausages Rice Timbale Cauliflower Bake, Fresh Green Beans	Roasted Garlic Chicken Maryland's Roast Potato Minted Peas, Honey Carrots, Roasted Skin On Pumpkin
Dessert	White Mud Cake Salted Caramel Sauce & Cream Fruit Garnish	Individual Coffee & Walnut Cake & Hot Custard	Mixed Sweetened Berries & Cream Swirl	Mixed Fruit & Coconut Crumble With Custard	Apricot Shortcake & Ice Cream	Crème Caramel Whipped Cream Fruit & Mint Garnish	Chocolate Mousse & Cream
Supper	Ham Steaks & Pineapple Fresh Potato & Vegetable Selections Bread Roll Creamy Rice Pudding	Minestrone Soup Turkey, Cheese & Avocado Sandwich Mousse & Orange Twist	Salad Bowl (Chicken Caesar) Bread Roll Banana Cake With Cream	Potato & Leek Soup Chicken, Lettuce & Mayo Sandwich Fruit Set In Jelly & Cream	Roast Leg Pork Gravy & Apple Sauce Fresh Potato & Vegetable Selections Bread Roll Golden Fruit Cake & Ice Cream Pot	Beef & Potato Korma Fresh Potato & Vegetable Selection Bread Roll Peaches & Yoghurt	2 X Poached Eggs & Bacon With Hollandaise Sauce Toast Bag Raspberry Slice & Cream Fruit Garnish

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