Menu 26th October – 1st Nov 2026

Monday 26th October **Lunch**
Main: Eggs Benedict with Smoked Salmon and Spinach
Dessert: Tiramisu

Dinner
Entree: Curried Crab Mini Quiche
Main: Veal Stroganoff, Parsley Potatoes, Peas and Squash
Dessert: White Chocolate and Raspberry Bavarois

Tuesday 27th October **Lunch**
Main: Zucchini and Cheese Toast with Chips
Dessert: Strawberry Sundae

Dinner
Entree: Spring Rolls
Main: Chicken cacciatore with rice, green beans and carrots
Dessert: Blueberry friand

Wednesday 28th October **Lunch**
Main: Honey soy chicken drumsticks with fried rice
Dessert: Strawberry Trifle

Dinner
Entree: Mushroom crumble with aioli
Main: Spaghetti with creamy garlic prawns, broccoli and grilled tomato
Dessert: Lemon sorbet with short biscuit

Thursday 29th October **Lunch**
Main: Reuben sandwich with Salad
Dessert: Chocolate mousse cake

Dinner
Entree: Eggplant dip with crispy bread
Main: Slow roast lamb, pumpkin, chat potatoes and spinach
Dessert: Passionfruit tart

Friday 30th October **Lunch**
Main: Pumpkin, Feta and Spinach Risotto
Dessert: Cream brûlée slice

Dinner
Entree: Leek and potato soup
Main: Grilled salmon with hollandaise sauce, asparagus sweet potato mash and corn
Dessert: Mango cheese cake

Saturday 31st October **Lunch**
Main: Moroccan lamb meat balls with garlic bread
Dessert: Carrot cake

Dinner
Entree: Rice noodle and prawn salad
Main: Roast pork with apple sauce, gravy, potato, broccoli, cabbage
Dessert: Lemon delicious

Sunday 1st November **Lunch**
Entree: Creamy zucchini soup
Main: Roast chicken with rosemary potato, beans and butter corn
Dessert: Banoffee pie

Dinner
Main: Beef and mushroom lasagne with green salad
Dessert: Apple crumble with ice cream

Menu 2nd – 8th November 2026

Monday 2nd November **Lunch**
Main: Ham and leek quiche with Green salad
Dessert: Pumpkin scones

Dinner
Entree: Smoked salmon and avocado
Main: Beef bourguignon with mash, honey carrots and peas
Dessert: Vanilla Pannacotta

Tuesday 3rd November **Lunch**
Main: BBQ lunch and Salad
Dessert: Pavlova

Dinner
Entree: Asparagus wrapped with prosciutto
Main: Chicken with leek and mushroom, chat potato, broccoli and corn
Dessert: Angel cake

Wednesday 4th November **Lunch**
Main: Chicken Caesar salad with Turkish bread
Dessert: Orange and almond cake

Dinner
Entree: Curried cauliflower soup
Main: Pork neck with Dijon sauce, roast potatoes, beans and red cabbage
Dessert: Irish cream cheese cake

Thursday 5th November **Lunch**
Main: Pumpkin and Ricotta Cannelloni
Dessert: Strawberry sponge cake

Dinner
Entree: Zucchini slice
Main:Moussaka with Grilled tomato and beans
Dessert: Chocolate fudge brownie

Friday 6th November **Lunch**
Main: Bacon and fried egg, mushroom and hash brown
Dessert: Creamy mango jelly and ice cream

Dinner
Entree: Avocado and mango salsa
Main: Barramundi with green sauce sauté potatoes, spinach and carrots
Dessert: Cream Caramel

Saturday 7th November **Lunch**
Main: Fried Rice with Prawn and Ham
Dessert: Jelly and custard

Dinner
Entree: Vegetable frittata slice
Main: Roast beef, gravy, roast potato, brussel sprouts and zucchini
Dessert: Sacher Torte

Sunday 8th November **Lunch**
Entree: Tuna salad
Main: Roast pork belly, mash potato, red cabbage & beans
Dessert: Profiterole

Dinner
Main: Hot dogs with salad
Dessert: Strawberry mousse

Menu 9th – 15th November 2026

Monday 9th November **Lunch**
Main: Lemon pepper chicken salad
Dessert: Pineapple and coconut fritter with ice cream

Dinner
Entree: Mango and avocado salsa
Main: Irish stew with roast pumpkin, potato and broccoli
Dessert: Lemon custard tart

Tuesday 10th November **Lunch**
Main: Ginger and shallots steamed fish with rice
Dessert: Rhubarb friand

Dinner
Entree: Corn blini with prawn
Main: Pork chops with parsley potato, braised cabbage and Corn
Dessert: Mango mousse

Wednesday 11th November **Lunch**
Main: Scrambled eggs with smoked salmon and mushroom
Dessert: Cream Brûlée

Dinner
Entree: Thai pumpkin soup
Main: Slow cooked Steak with onion sauce, mash, zucchini and carrots
Dessert: Sticky date pudding with butter sauce

Thursday 12th November **Lunch**
Main: Gnocchi with Bacon, Rocket parmesan Cream
Dessert: Strawberry Sundae

Dinner
Entree: Vegetable spring roll
Main: Apricot Chicken with rice, cauliflower and peas
Dessert: Apple cinnamon slice

Friday 13th November **Lunch**
Main: Chicken and Mushroom crepes with cheese Sauce
Dessert: Fruit jelly and ice cream

Dinner
Entree: Crumbed Brie with redcurrant jelly
Main: Battered fish and chips, Garden salad
Dessert: Tiramisu

Saturday 14th November **Lunch**
Main: Italian meat balls with Parsley Chat
Dessert: Peach crumble

Dinner
Entree: Devilled Eggs
Main: Roast beef, red wine jus, roast potatoes, carrots and zucchini
Dessert: Double chocolate fig slice

Sunday 15th November **Lunch**
Entree: Cauliflower croquettes
Main: Roast chicken, pumpkin, roast, potatoes and broccoli
Dessert: Banana and raspberry bread

Dinner
Main: Quiche Lorraine with salad
Dessert: Lemon meringue pie

Menu 16th – 22nd November 2026

Monday 16th November **Lunch**
Main: Thai Fish cake with Cucumber Salsa
Dessert: Blueberry friand slice

Tuesday 17th November **Lunch**
Main: Chicken parmigiana with green salad
Dessert: Peanut butter biscuits

Wednesday 18th November **Lunch**
Main: Beef and Vegetable Pie with gravy
Dessert: Coconut rice pudding

Thursday 19th November **Lunch**
Main: Spinach and ricotta cannelloni
Dessert: Passionfruit custard tart

Friday 20th November **Lunch**
Main: Pulled pork roll with salad
Dessert: Orange and Sultana Brownie

Saturday 21st November **Lunch**
Main: Bacon, fried eggs, grilled tomato and toast
Dessert: Baked orange cream

Sunday 22nd November **Lunch**
Entree: Corn fritter with smoked salmon
Main: Roast leg of lamb, roast potatoes, minted peas & pumpkin
Dessert: Lemon dessert cake

Dinner
Entree: Smoked salmon Caesar salad
Main: Beef casserole with mash, peas and carrots
Dessert: Passionfruit panna cotta

Dinner
Entree: Avocado with tomato and ginger dressing
Main: Roast pork with apple sauce, roast sweet potato, beans and corn
Dessert: Pavlova

Dinner
Entree: Pear, rocket and walnuts salad
Main: Butter Chicken with yellow rice, cauliflower and peas
Dessert: Black forest mousse

Dinner
Entree: Pumpkin and Feta Fritter
Main: Shepherd's Pie with broccolini and cabbage
Dessert: Fig ice cream

Dinner
Entree: Asparagus soup
Main: Herb crusted salmon with potato bake, spinach and butter corn
Dessert: Lemon Cheesecake

Dinner
Entree: Sang choy bow
Main: Roast beef with gravy, roast potatoes, brussel sprouts & carrots
Dessert: Apple pie with Ice cream

Dinner
Main: Lentil and vegetable soup
Dessert: Peach clafoutis