

- Term 2 MENU 2021

Week 1	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
CONTINENTAL BREAKFAST	Selection of 4 cereals - Weet-Bix, Cornflakes, Sultana Bran and Natural Muesli with a selection of natural and low fat yoghurts - porridge additionally served in winter with soft brown sugar, local honey and selection of dried fruits e.g. cranberries, banana and toasted coconut. Selection of toasting breads and bakery items - including, white, wholemeal, multigrain, gluten free bread, raisin bread, crumpets and English muffins served with butter, margarine, tasty cheese, coffee, traditional and herbal teas, with full cream, skim, soy milk, sugar and sugar substitute. Selection of orange and apple juices - no added sugar						
BREAKFAST	BTC Speciality Crumbed Steak	Homemade Baked Beans with Potato Hash Brown		Banana Topped Waffles with Maple Syrup		Scrambled Eggs with Chipolatas, Sautéed Mushrooms & Potato Gems	BBQ Breakfast Eggs, Bacon, Baked Beans
MORNING TEA	Blueberry & Cherry Succulent Slice	Lemon, Orange and Chunky White Chocolate Muffin	Double Chocolate Chip Cookies	Italian Style Tomato & Basil Served on Lightly Toasted Sourdough	Spiced Cheese Topped Savoury Scone		
LUNCH	Poached Chicken Vietnamese Style Goi Noodle Salad	Smoky bacon and pulled mushroom risotto with crisp parmesan wafers	Mildly Spiced Minted Lamb Style Veg Cakes with a Minted Mayonnaise & served with a Tropical Rice Salad	Chicken Caesar Salad Served with a Warm Bread Roll	Local Market Fish Fillet Deep Fried, Served with Chunky Chips, Tomato Salsa, Lemon and Tartare Sauce	Jacket Potato topped with Spicy Pulled Beef & Golden Melted Cheese, served with Mixed Leaf Salad	Lime Leaf Shredded Pork & Wombok with Stir Fried Rice Noodles
LUNCH VEGETARIAN	Selection of Rice Paper Rolls with a Sesame Soy & Ginger Dressed Vermicelli Noodle Salad	Homemade Quiche Florentine with Tomato, Shallot & Herb Salad Tossed in a French Dressing	South African Mildly Curried Lentil Bobotie with Fragrant Turmeric Rice & Mango Chutney	Lemongrass Tofu Banh Mi	Smoky Mac & Cheese with Herb Bread	Jacket Potato Topped with Chargrilled Vegetables & Mozzarella Cheese, served with a Mixed Leaf Salad	Singapore Style Marinated Tofu & Vegetable Noodles
SALAD BAR SELECTION	<p>Choose From: Lettuce - Iceberg, Mixed Leaves, Baby Spinach</p> <p>Salad Items - Beetroot, Capsicum, Carrot, Cucumber, Gherkins, Pineapple, Red Onion, Sliced Tasty Cheese, Tomato</p> <p>Condiments Selection</p>						
AFTERNOON TEA	Roasted Pumpkin & Tasty Cheese Scones with Whipped Butter	Toasted Banana Bread Fingers Topped with Ricotta Cheese & Local Honey	Homemade Thai Curry Puffs with Sweet Chilli Sauce	Warmed Bagels Filled with Avocado and Cream Cheese	Chewy Raisin & Oat Cookies		
DINNER	#REF!	Tender Beef Strips Tossed in a Goulash Sauce flavoured with Paprika & Peppers	BBQ Night - Gourmet Sausages (Vegetarian Option Available), Marinated Chicken Fillet, Sweet Potato & Feta Cheese Fritters, with a selection of Condiments & Sauce	Parcels Of Fish Fillet Slow Cooked With Coconut Milk & Lemongrass	Succulent Beef Bolognese & Penne Pasta with Garlic Bread	American Burger Night - Choose Your Own Burger Selection of Homemade Tender Beef Patties, Marinated Chicken Fillets, Vegetable & Chickpea Patties, Toasted Buns, with Traditional Sides & Condiments	Garlic & Rosemary Studded Leg of Lamb with Mint Jelly & Gravy
DINNER	Seafood Fritters Poached In A Mild Fragrant Curry Sauce	Portuguese Marinated Chargrilled Chicken Fillet With Piri Piri Sauce		Caramelised slow roasted pork belly with seasonal apple and sage sauce and pan juice gravy	Slow Cooked Massaman Chicken Drumsticks		Oven Baked Locally Caught Market Fish, topped with a Herb Provencal Crumb with Tartare Sauce & Lemon Wedges
DINNER VEGETARIAN	Vegetable & White Bean Cacciatore with Crushed Tomato, Roast Garlic & Tarragon	Lemon, Herb & Parmesan Panko Crumbed Eggplant with Sriracha Mayonnaise & Lemon Wedges		Red Lentil & Paneer Dal with Baby Poppadoms	Maple and Tamari Tofu with Broccolini Noodles		Freshly Baked Eggplant and Char Grilled Vegetable Stack topped with a Tomato Sauce & Golden Melted Mozzarella Cheese
ACCOMPANIMENTS	Tomato & Green Herb Salad	Roast Pumpkin & Spinach Salad	Chunky Coleslaw	Tossed Green Leaf Salad	Spinach and Beetroot Salad	Traditional Caesar Salad	Tomato & Rocket Salad
ACCOMPANIMENTS	Steamed Carrot Batons	Spiced Cauliflower Florets	Grilled Pumpkin Wedges	Sauteed Beans with Red Onion	Pappadams	BBQ Corn Cobbettes tossed in Sweet Paprika	Roast Root Vegetables
ACCOMPANIMENTS	Pan Charred Broccoli Florets	Sauteed Corn Kernels with Chives	Gratinated Roast Tomatoes	Roast Skin-on Sweet Potato	Chargrilled Vegetables	Homemade Crispy Onion Rings	Smashed Roast Pumpkin
ACCOMPANIMENTS	Jo Jo Potatoes /Steamed White Rice	Baby New Potatoes	Oven Baked Chunky Potato Wedges	Sweet Potato Fries	Jasmine Rice	Shoestring Fries	Smashed Roast Pumpkin
DESSERT	Baked Mango Cheesecake	Steamed Golden Syrup Sponge Pudding	Seasonal Apple, Brown Sugar & Oat Crumble	Italian Style Fresh Vanilla Panna Cotta	Chocolate & Orange Self Saucing Pudding	Warm Greek Lemon Syrup Cake	Chunky Trio Of Melon
SUPPER	Chefs Homemade Muffin	Wholemeal and Grain Bread with Spreads	Cheese Slices and Cheese Biscuits	Chefs Homemade Muffin	Wholemeal and Grain Bread with Spreads	Cheese Slices and Cheese Biscuits	Chefs Homemade Muffin



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Week 2	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
CONTINENTAL BREAKFAST	Selection of 4 cereals - Weet-Bix, Cornflakes, Sultana Bran and Natural Muesli with a selection of natural and low fat yoghurts - porridge additionally served in winter with soft brown sugar, local honey and selection of dried fruits e.g. cranberries, banana and toasted coconut. Selection of toasting breads and bakery items - including, white, wholemeal, multigrain, gluten free bread, raisin bread, crumpets and English muffins served with butter, margarine, tasty cheese, coffee, traditional and herbal teas, with full cream, skim, soy milk, sugar and sugar substitute. Selection of orange and apple juices - no added sugar						
BREAKFAST		Shaved Leg Ham, Tomato, Chive & Baby Spinach Omelette		Mixed Berry Pancakes with Maple Syrup & Chantilly Cream		Scrambled Eggs, Grilled Bacon, Grilled Tomatoes & Hash Browns	BBQ Breakfast Eggs, Chipolatas, Spaghetti
MORNING TEA	Scottish Style Butter Shortbread	Homemade Margherita Pizza Slices	Raspberry & White Chocolate Drizzle Muffins	Individual Spinach & Cheese muffins	Cranberry Topped Anzac Cookies		
LUNCH	Steamed Market Fish topped with Leeks & Ginger flavoured with Sesame Oil, Oyster Sauce	Pan Seared Lamb & Rosemary Meatballs with Onion Gravy on Potato Mash	Local Market Fish Fillet Deep Fried, Served with Chunky Chips, Tomato Salsa, Lemon and Tartare Sauce	Warm Pulled Pork Served in Turkish Bread Topped with Green Salad	Spiced rubbed Chicken with Tabouli Salad & Smoky Baba Ganoush	Grilled beef souvlaki skewers with chunky Greek salad	Double Smoked Ham, Roast Tomato, Fire Roasted Capsicum & Pesto Pasta Salad (Nut Free)
LUNCH VEGETARIAN	Texan Roasted Sweet Potato & Bbq Corn Salad with Smashed Avocado, Smoked Cheese & Mojo Mayonnaise	Devised Egg Caesar Salad Served with Ciabatta Bread	Roast Pumpkin, Tomato & Baby Spinach Cannelloni topped with a Napoli Sauce	Indonesian Style Tofu & Rice Salad with Sweet Soy Dressing	Spinach & Ricotta Pie - Spanakopita - With Greek Salad	Zucchini, Grilled Capsicum & Crumbled Feta Slice with Caprese Salad	Marinated Tofu & Vegetable Fried Rice
SALAD BAR SELECTION	<p>Choose From: Lettuce - Iceberg, Mixed Leaves, Baby Spinach</p> <p>Salad Items - Beetroot, Capsicum, Carrot, Cucumber, Gherkins, Pineapple, Red Onion, Sliced Tasty Cheese, Tomato</p> <p>Condiments Selection</p>						
AFTERNOON TEA	Mini Pasties with Homemade Tomato Relish	Vegemite & Cheese Scrolls	Warmed Australian Vegetable Filled Patties with Selection Of Chef's Dips	Cinnamon Spiced Apple Tea Cake	Homemade Minted Lamb Sausage Rolls with Mango Relish		
DINNER	Tender steaks slow cooked in a braising stock of native thyme, crushed tomato, roast garlic and seeded mustard *	Tender Chinese Sweet n Sour Pork, finished with Wok Seared Capsicum & Red Onion	Schnitzel Night Selection of freshly crumbed parmesan, green herb and lemon panko crumbed schnitzels including Chicken or Beef and Mushroom & Zucchini Pate	Beef Bolognese served with Herbed Pasta served with garlic bread	Lemon & Sweet Paprika Crumbed Fish Goujons with Tartare Sauce & Lemon Wedges	Mexican Night - We Will Build Your Taco or Burrito to Order Selection of Chilli Con Carne, Smoky Paprika Chicken Strips, or Slow Braised Mexican Spiced Beans, with Traditional Sides & Condiments - Guacamole, Tomato Salsa, Shredded Lettuce, grated Tasty Cheese, Sour Cream & torn Pickled Jalapenos	Slow Roasted Chicken Quarters with a Sage & Onion Seasoning & Real Pan Juice Gravy
DINNER	Chinese Style Lemon Chicken Tossed with Toasted Sesame Seeds	Grilled Lamb Chops with A Pineapple, Shallot And Mint Salsa		Braised Pork w/- Apple Sauce	Tender Slow Braised Beef Bourguignon flavoured with Pepperberry, Slow Roasted Baby Onions & Mushrooms *		South Pacific Style Beef Chop Suey
DINNER VEGETARIAN	Mild Indian Spiced Egg & Spinach Curry	Pulled Mushroom & White Bean Goulash with Smoked Paprika, Sour Cream & Baby Gherkins		Tasty cheese, caramelised onion and potato puff pastry turnover with chunky tomato relish and garden salad	Spanish Roast Capsicum, Sweet Potato And Spinach Tortilla		Roast Seasonal Vegetable Stack with a Triple Cheese Soubise Sauce topped with Chunky Gratinated Herbed Sourdough Crumbs
ACCOMPANIMENTS	Salad Of Rocket, Sweet Potato & Grilled Capsicum	Tomato, Cucumber & Red Onion Salad	Mixed Leaf Salad with Shaved Parmesan	Chef's Choice Salad	Chunky Greek Salad	Seasonal Tossed Garden Salad	Mediterranean Salad
ACCOMPANIMENTS	Honey Roast Carrots	Baked Pumpkin	Grilled Onions	Honey Carrots	Pan Charred Baby Carrots	Corn Cobettes with a Smoky Paprika Butter	Seasonal Roast Vegetable Medley
ACCOMPANIMENTS	Steamed Green Beans	Baby Peas	Zucchini Fritters	Green Beans	Minted Green Peas	Sauteed Green Beans	Broccoli Gratin with a Herb Crumb
ACCOMPANIMENTS	Chunky Potato Wedges / Steamed White Rice	Steamed Long Grain Rice	Creamy Potato Bake	Hasselback Potatoes	Golden French Fries	Mexican Braised Rice	Broccoli Gratin with a Herb Crumb
DESSERT	Coconut Pavlova with Marinated Berries & Chantilly Cream	Sticky Caramelised Banana Pudding	Warm Upside Down Pineapple Cake	Bruleed Rice Pudding	Pear & Black Cherry Crunchy Topped Crumble	Mississippi Triple Chocolate Fudge Mud Cake	Lemon & Coconut Delicious Pudding
SUPPER	Wholemeal and Grain Bread with Spreads	Cheese Slices and Cheese Biscuits	Chefs Homemade Muffin	Wholemeal and Grain Bread with Spreads	Cheese Slices and Cheese Biscuits	Chefs Homemade Muffin	Wholemeal and Grain Bread with Spreads



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Week 3	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
CONTINENTAL BREAKFAST	Selection of 4 cereals - Weet-Bix, Cornflakes, Sultana Bran and Natural Muesli with a selection of natural and low fat yoghurts - porridge additionally served in winter with soft brown sugar, local honey and selection of dried fruits e.g. cranberries, banana and toasted coconut. Selection of toasting breads and bakery items - including, white, wholemeal, multigrain, gluten free bread, raisin bread, crumpets and English muffins served with butter, margarine, tasty cheese, coffee, traditional and herbal teas, with full cream, skim, soy milk, sugar and sugar substitute. Selection of orange and apple juices - no added sugar						
BREAKFAST		Crispy Waffles with Poached Mixed Berry Compote & Greek Yoghurt		Scrambled Egg & Torn Spinach Leaves with Toasted English Muffins		Poached Eggs, Beef Chipolatas, Grilled Tomatoes, Baked Beans & Hash Browns	BBQ Breakfast Eggs, Bacon, Baked Beans
MORNING TEA	Cheese & Herb Scones with Whipped Butter	Popcorn Tossed with Nachos Spice	Homemade Mango & Toasted Coconut Lamingtons	Tomato, Basil & Mozzarella Caprese Muffins	Oat & Brown Sugar Anzac Slice		
LUNCH	Teriyaki Beef Salad with Noodle Salad	Greek Lamb Salad with Crumble Marinated Feta & Tzatziki Sub	Local Market Fish Fillet Deep Fried, Served with Chunky Chips, Tomato Salsa, Lemon and Tartare Sauce	Caribbean Marinated Jerk Chicken Caesar Salad	Crunchy Herb Coated Crumbed Calamari with Lemon Wedges, Tartar Sauce & Garden Salad	BBQ'd beef sausages with real creamy mash potato and homemade onion jam	Lamb & Spinach Moussaka with a Crunchy Parmesan & Oregano Crust, served with a Garden Salad
LUNCH VEGETARIAN	Shimichi Spiced Egg Poke Bowl	Roast Tomato, Caramelised Leek, Feta Cheese & Thyme Tart with a Sweet Potato & Rocket Salad	Stir Fried Tofu & Vegetable Mee Goreng	Grilled Halloumi Caesar Salad Sub	Tuscan Mushroom & Parmesan Rissoles with an Italian Tomato Salad	Vegetarian Scotch Egg Pasties with Garden Salad & Tomato Relish	Seasonal Roast Vegetable & Cheese Croquettes with Smoked Paprika Aioli & Spanish Potato Salad
SALAD BAR SELECTION	<p>Choose From: Lettuce - Iceberg, Mixed Leaves, Baby Spinach</p> <p>Salad Items - Beetroot, Capsicum, Carrot, Cucumber, Gherkins, Pineapple, Red Onion, Sliced Tasty Cheese, Tomato</p> <p>Condiments Selection</p>						
AFTERNOON TEA	Banana, Syrup & Coconut Bread	Chocolate Chip Pumpkin Bread Slice	Mini Pies with Homemade Smoky Bbq Sauce	Ham, Spinach, Cheese & Garlic Pull-apart Damper with herbed Butter	Tasty Cheese, Roast Pumpkin & Chive Puffs		
DINNER	Steamed Market Fish topped with Leeks & Ginger flavoured with Sesame Oil, Oyster Sauce	Spicy Pork Meatloaf flavoured with Ginger & Coriander with Homemade Tomato & Sweet Chilli Jam	Bbq Night - Gourmet Sausages (Vegetarian Option Available), Mildly Spiced Thai Style Bbq Chicken, Grilled Field Mushrooms Finished with a Herb & Cheese Gratin Crumble, with a Selection of Condiments & Sauces	Marinated Market Fish served with a Grilled Pineapple Salsa	Fragrant Madras style chicken, butternut pumpkin and bean curry	Pizza Night - Selection of Freshly Baked Slab Pizzas. Including - Supreme, Hawaiian, Vegetarian	Roast Beef with a Sea Salt, Black Pepper & Mustard Crust with Onion Gravy
DINNER	Fijian Chicken Bean Curry	Beef Stroganoff Finished with Smoked Paprika, Gherkins And Sour Cream		Lamb Chops Slow braised in a Seeded Mustard & Native Mint Broth	BTC Speciality Crumbed Steak		Roasted Lemon, Sea Salt & Thyme Chicken Quarters with Roasted Garlic, Thyme & Lemon Pan Juice Gravy
DINNER VEGETARIAN	Crisp Honey Sesame Marinated Tofu	White Bean & Root Vegetable Cassoulet flavoured with Roast Garlic & Thyme		Layered Baby Spinach, Pumpkin, Ricotta & Pimento Bake	Hokkien noodles and seasonal Asian vegetables tossed in a homemade red curry sauce flavoured with coconut and lime with chilli fried egg and crispy shallots		Tomato, Eggplant & Lentil Bake Topped with a Gratinated Herb Crumb
ACCOMPANIMENTS	Mixed Leaf & Herb Salad	Tomato, Cucumber & Shaved Red Onion Salad	Pasta Salad Tossed with Red Onion, Green Herbs & Whole Egg Mayonnaise	Mediterranean Vegetable Salad	Chargrilled Vegetable Spiced Salad	Tomato & Herbed Mozzarella Salad	Tomato & Rocket Salad
ACCOMPANIMENTS	Stir Fry Vegetables	Pumpkin Puree	Grilled Onions	Charred Broccolini Florets	Cheese and herb gratinated roast tomatoes	Caesar Salad	Roast Vegetable Medley
ACCOMPANIMENTS	Corn Kernels With Red Capsicum	Steamed Green Vegetables	Medley of Seasonal BBQ'd Vegetables	Roast Sweet Potato Chunks	Corn cobbettes with a smoky paprika butter	Traditional Coleslaw	Cauliflower Cheese
ACCOMPANIMENTS	Steamed Long Grain Rice	Crushed Herb Potato	Chunky Chips	Steamed White Rice	Sweet Potato Fries	Potato Wedges Tossed with Sea Salt And Chives	Cauliflower Cheese
DESSERT	Homemade Banoffee Pie	Spiced Sour Cherry & Apple Bavarian Strudel	Maple Syrup Bread & Butter Pudding with Creme Anglaise	Mixed Berry, Meringue & Chantilly Cream Eton Mess	Ice Cream Bar with Selection of Toppings & Condiments	Sticky Orange Marmalade Toffee Pudding	Warm White Chocolate & Raspberry Brownie
SUPPER	Chefs Homemade Muffin	Wholemeal and Grain Bread with Spreads	Cheese Slices and Cheese Biscuits	Chefs Homemade Muffin	Wholemeal and Grain Bread with Spreads	Cheese Slices and Cheese Biscuits	Chefs Homemade Muffin



- Term 2 MENU 2021

Week 4	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
CONTINENTAL BREAKFAST	Selection of 4 cereals - Weet-Bix, Cornflakes, Sultana Bran and Natural Muesli with a selection of natural and low fat yoghurts - porridge additionally served in winter with soft brown sugar, local honey and selection of dried fruits e.g. cranberries, banana and toasted coconut. Selection of toasting breads and bakery items - including, white, wholemeal, multigrain, gluten free bread, raisin bread, crumpets and English muffins served with butter, margarine, tasty cheese, coffee, traditional and herbal teas, with full cream, skim, soy milk, sugar and sugar substitute. Selection of orange and apple juices - no added sugar						
BREAKFAST		Baked Croissant - Herbed Ricotta, Roast Tomato & Baby Rocket Leaves		Breakfast Brioche - Crisp Bacon, Scrambled Egg, Caramelised Onion & Homemade Bbq Sauce		Scrambled Eggs, Beef Chipolatas, Grilled Tomatoes, Spaghetti & Hash Browns	BBQ Breakfast Eggs, Chipolatas, Spaghetti
MORNING TEA	Caramelised Banana & Maple Syrup Muffins	Warm Margherita Mozzarella Topped New York Style Pizza	Individual 'fingers' of Victoria Sponge filled with Berry Preserve & Chantilly Cream	Oat and Mixed Berry Muesli Slice	Mango & Lime Cupcakes		
LUNCH	Kashmiri Lamb with Mango Chutney	Sweet Chilli Marinated Chicken Fillets with Asian Slaw tossed in Soy Sesame Dressing	Local Market Fish Fillet Deep Fried, Served with Chunky Chips, Tomato Salsa, Lemon and Tartare Sauce	Smoky bacon and pulled mushroom risotto with crisp parmesan wafers	Pulled Beef Nachos Topped with Sour Cream, Guacamole & Homemade Tomato Salsa	Bbq Spiced Lamb Cevapi served with Tabouli & Mint Tzatziki	Salt & Pepper Calamari with Asian Vegetable Chow Mein Stir Fry
LUNCH VEGETARIAN	Chunky Tabouli Salad with Grilled Halloumi 'Fingers' & Caramelised Onion Hummus	Classic Mac n Cheese (Vegan Option Available)	Leek, Swiss Cheese & Potato Patties with Garden Salad	Mexican, Chickpea, Black Bean & Corn Salad with Smoky Lime Dressing	Homemade Zucchini & Mint Cake with Hummus, Tomato & Coriander Salad, & Crisp Pita Bread Shards	Oven Baked Chicken Fajitas filled with a Mexican Style Vegetables	Zucchini Moussaka with a Parmesan & Oregano Crust, served with a Chunky Greek Salad
SALAD BAR SELECTION	<p>Choose From: Lettuce - Iceberg, Mixed Leaves, Baby Spinach</p> <p>Salad Items - Beetroot, Capsicum, Carrot, Cucumber, Gherkins, Pineapple, Red Onion, Sliced Tasty Cheese, Tomato</p> <p>Condiments Selection</p>						
AFTERNOON TEA	Crisp Potato, Pea & Coriander Spiced Samosas with Mango Chutney	Chocolate & Seasonal Orange Jaffa Slice	Homemade Spring Rolls served with Hoisin & Sweet Chilli Dipping Sauces	Parmesan Cheese & Chive Shortbread	Ham, Cheese & Basil Margherita Pizza Muffins		
DINNER	Chicken tikka masala finished with toasted almond flakes and parsley with baby poppadoms	Chinese Hoisin Beef Stir Fried with Shallots	Schnitzel Night Selection of freshly crumbed parmesan, green herb and lemon panko crumbed schnitzels including Chicken or Beef and Mushroom & Zucchini Pate	Coconut Poached Chicken	Tempura Battered Fish Fillets with Grilled Lemon Wedges & Chunky Tartare Sauce	Pasta Night - Selection of Pastas. Including - Penne, Spirals, Spinach & Ricotta Ravioli. Served with Homemade Beef Bolognese, Three Herb Napolitana, Carbonara Sauces & Shaved Parmesan Cheese	Roast Pork with Crackling, Apple Sauce & Gravy
DINNER	Cottage Pie Topped with Golden Crushed New Potatoes	Honey & Orange Glazed Baked Ham Steaks with a Pan Reduction		Italian Spiced Pork Meatballs Tossed in Penne Pasta and Finished with Parmesan Cheese	Lamb, Pumpkin & Mint Flaky Pastry Pie		Pacific Style Roast Beef with a Pan Juice Reduction
DINNER VEGETARIAN	Southern Crumbed Tofu Steaks with a Corn & Tomato Salsa	Mild Mauritian Cauliflower, Potato & Chickpea Curry		Tuscan white bean, basil pesto and aged balsamic vinegar ragout	Jamaican Jerk Marinated Halloumi Steaks with Lemon Wedges		Mushroom, Pumpkin & Spinach Flaky Pastry Strudel with a Tomato Coulis
ACCOMPANIMENTS	Mixed Seasonal Leaf & Herb	Roast Tomato, Baby Spinach & Mushroom Salad	Tropical Pineapple Slaw with a Smoky Dressing	Garden Salad	Chunky Red Cabbage Coleslaw	Garlic Bread	Mediterranean Salad
ACCOMPANIMENTS	Steamed Green Beans	Medley of Charred Zucchini, Capsicum & Seasonal Mushroom	Grilled Onions	Silverbeet	Honeyed Carrots	Italian Garden Salad	Medley of Seasonal Grilled Vegetables
ACCOMPANIMENTS	Smoky Paprika Dusted Roast Pumpkin	Baby Carrots	Bbq Corn Cobbettes	Baby Beans	Buttered Green Peas	Caprese Salad	Chunky Roast Vegetable Ratatouille
ACCOMPANIMENTS	Jo Jo Potatoes / Steamed White Rice	Mash Potato / Braised Rice	Idaho Potatoes	Jasmine Rice	Oven Baked Potato Wedges		Chunky Roast Vegetable Ratatouille
DESSERT	Warm Chocolate Lava Cakes	Orange Creme Caramel	Golden Syrup Dumplings with Butterscotch Sauce	Lemon Meringue Pie	Sticky Date Self Saucing Pudding	Coconut & Lemongrass Infused Rice Pudding	Seasonal Apple & Vanilla Custard Flaky Pastry Turnovers
SUPPER	Wholemeal and Grain Bread with Spreads	Cheese Slices and Cheese Biscuits	Chefs Homemade Muffin	Wholemeal and Grain Bread with Spreads	Cheese Slices and Cheese Biscuits	Chefs Homemade Muffin	Wholemeal and Grain Bread with Spreads

