

MENU 9: 8 September - 24 December 2025 Payment via Direct Deposit at Beyond Bank or EFTPOS.



Please check your invoice for banking deails or by calling: 4960 8248

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DATE	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Week 1: 8 - 12 September 2025 Orders Close: Friday 29 August 2025 at 2:00PM	Entrée: Vegetable Spring Rolls with Sweet & Sour Sauce Main: Crumbed Pork Schnitzel with Mash Potato and Seasonal Vegetables Dessert: Peaches with Custard	Entrée: Summer Split Pea Soup Main: Roast Lamb Dinner with Roast Potato, Roast Pumpkin, Vegetables, Gravy and Mint Sauce Dessert: Pancakes with Maple Syrup and Cream	Entrée: Mushroom, Cheese, Herb Mini Quiche with Side Salad Main: Mild Massaman Beef Curry with Rice and Seasonal Vegetables Dessert: Banoffee Pie	Entrée: Gnocchi with Napolitana Sauce Main: Grilled Chicken Scallopini with Mushroom and Masala Wine Sauce, Mash Potato and Seasonal Vegetables Dessert: Mango and Rice Pudding	Entrée: Chicken and Corn Soup Main: MediterraneanFish Bake with Saffron Rice and Seasonal Vegetables Dessert: Strawberry Mousse
Week 2: 15 -19 September 2025 Orders Close: Friday: 5 September 2025 at 2:00PM	Entrée: Pea and Pesto Pasta Salad Main: Beef and Guinness Pie with Sweet Potato Wedges and Seasonal Vegetables Dessert: Eton Mess	Entrée: Greek Salad Main: Mild Curry Prawns with Steamed Rice and Seasonal Vegetables Dessert: Sticky Date Pudding with Butterscotch Sauce	Entrée: Cream of Broccoli Soup Main: Roast Pork Dinner with Roast Potato, Roast Pumpkin, Seasonal Vegetables, Gravy and Apple Sauce Dessert: Chocolate Cake with Chocolate Icing	Entrée: Chorizo and Roasted Capsicum Savoury Muffin with Side Salad Main: Butter Chicken with Steamed Rice and Seasonal Vegetables Dessert: Apple Danish	Entrée: Pork Sliders with Slaw and Barbecue Sauce Main: Minute Steak with Red Wine Jus, Herbed Chat Potatoes and Seasonal Vegetables Dessert: Fruit Salad
Week 3: 22-26 September 2025 Orders Close: Friday 12 September 2025 at 2:00PM	Entrée: Pumpkin and Sage Risotto Balls with Tomato Sauce Main: Beef Stroganoff with Sweet Potato Mash and Seasonal Vegetables Dessert: Jelly Fruit	Entrée: Soft Fish Taco with Slaw and Tartare Sauce Main: Char Siu Pork, Mash Potato and Seasonal Vegetables Dessert: Apple and Blueberry Turnover with Fresh Cream	Entrée: Traditional Caesar Salad Main: Seafood Mornay Pie with Mash Topper and Seasonal Vegetables Dessert: Tiramisu	Entrée: Creamy Tomato Soup Main: Roast Chicken Dinner with Roast Potato, Roast Pumpkin, Seasonal Vegetables and Gravy Dessert: Mini Cinnamon Scrolls	Entrée: Bacon and Vegetable Linguine in a Extra Mild Chili Sauce Main: Mongolian Lamb with Noodles and Seasonal Vegetables Dessert:White Chocolate Mud Cake with Chocolate Icing
Week 4: 29 Sept - 3 October 2025 Orders Close: Friday: 19 September 2025 at 2:00PM	Entrée: Creamy Pumpkin Soup Main: Pork Sausages with Seasonal Vegetables, Sauerkraut and Mash Potato Dessert: Black Forest Trifle	Entrée: Roast Vegetable Frittata with Side Salad Main: Mild Lamb and Spinach Curry with Steamed Rice and Seasonal Vegetables Dessert: Coffee Cake	Entrée: Mini Margarita Pizza Squares Main: Corned Beef with Mash Potato, Seasonal Vegetables and White Sauce Dessert: Crème Caramel	Entrée: Thai Fish Cakes with Asian Salad and Mild Thai Sauce Main: Satay Chicken with Vegetable and Rice Noodles Dessert: Lemon Mochi Cake	Entrée: Chicken Consommé Main: Roast Beef Dinner with Roast Potato, Roast Pumpkin, Seasonal Vegetables and Gravy Dessert: Mango Cheesecake
Week 1: 6-10 October 2025 Orders Close: Friday 26 Sept 2025 at 2:00PM	OCTOBER LONG WEEKEND - CENTRE CLOSED  	Entrée: Summer Split Pea Soup Main: Roast Lamb Dinner with Roast Potato, Roast Pumpkin, Vegetables, Gravy and Mint Sauce Dessert: Pancakes with Maple Syrup and Cream	Entrée: Mushroom, Cheese, Herb Mini Quiche with Side Salad Main: Mild Massaman Beef Curry with Rice and Seasonal Vegetables Dessert: Banoffee Pie	Entrée: Gnocchi with Napolitana Sauce Main: Grilled Chicken Scallopini with Mushroom and Masala Wine Sauce, Mash Potato and Seasonal Vegetables Dessert: Mango and Rice Pudding	Entrée: Chicken and Corn Soup Main: Mediterranean Fish Bake with Saffron Rice and Seasonal Vegetables Dessert: Strawberry Mousse
Week 2: 13-17 October 2025 Orders Close: Friday 3 October 2025 at 2:00PM	Entrée: Pea and Pesto Pasta Salad Main: Beef and Guinness Pie with Sweet Potato Wedges and Seasonal Vegetables Dessert: Eton Mess	Entrée: Greek Salad Main: Mild Curry Prawns with Steamed Rice and Seasonal Vegetables Dessert: Sticky Date Pudding with Butterscotch Sauce	Entrée: Cream of Broccoli Soup Main: Roast Pork Dinner with Roast Potato, Roast Pumpkin, Seasonal Vegetables, Gravy and Apple Sauce Dessert: Chocolate Cake with Chocolate Icing	Entrée: Chorizo and Roasted Capsicum Savoury Muffin with Side Salad Main: Butter Chicken with Steamed Rice and Seasonal Vegetables Dessert: Apple Danish	Entrée: Pork Sliders with Slaw and Barbecue Sauce Main: Minute Steak with Red Wine Jus, Herbed Chat Potatoes and Seasonal Vegetables Dessert: Fruit Salad
Week 3: 20-24 October 2025 Orders Close: Friday 10 October 2025 at 2:00PM	Entrée: Pumpkin and Sage Risotto Balls with Tomato Sauce Main: Beef Stroganoff with Sweet Potato Mash and Seasonal Vegetables Dessert: Jelly Fruit	Entrée: Soft Fish Taco with Slaw and Tartare Sauce Main: Char Siu Pork, Mash Potato and Seasonal Vegetables Dessert: Apple and Blueberry Turnover with Fresh Cream	Entrée: Traditional Caesar Salad Main: Seafood Mornay Pie with Mash Topper and Seasonal Vegetables Dessert: Tiramisu	Entrée: Creamy Tomato Soup Main: Roast Chicken Dinner with Roast Potato, Roast Pumpkin, Seasonal Vegetables and Gravy Dessert: Mini Cinnamon Scrolls	Entrée: Bacon and Vegetable Linguine in a Extra Mild Chili Sauce Main: Mongolian Lamb with Noodles and Seasonal Vegetables Dessert:White Chocolate Mud Cake with Chocolate Icing
Week 4: 27-31 October 2025 Orders Close: Friday 17 October 2025 at 2:00PM	Entrée: Creamy Pumpkin Soup Main: Pork Sausages with Seasonal Vegetables, Sauerkraut and Mash Potato Dessert: Black Forest Trifle	Entrée: Roast Vegetable Frittata with Side Salad Main: Mild Lamb and Spinach Curry with Steamed Rice and Seasonal Vegetables Dessert: Coffee Cake	Entrée: Mini Margarita Pizza Squares Main: Corned Beef with Mash Potato, Seasonal Vegetables and White Sauce Dessert: Crème Caramel	Entrée: Thai Fish Cakes with Asian Salad and Mild Thai Sauce Main: Satay Chicken with Vegetable and Rice Noodles Dessert: Lemon Mochi Cake	Entrée: Chicken Consommé Main: Roast Beef Dinner with Roast Potato, Roast Pumpkin, Seasonal Vegetables and Gravy Dessert: Mango Cheesecake

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DATE	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Week 1: 3-7 November 2025 Orders Close: Friday 24 October 2025 at 2:00PM	Entrée: Vegetable Spring Rolls with Sweet & Sour Sauce Main: Crumbed Pork Schnitzel with Mash Potato and Seasonal Vegetables Dessert: Peaches with Custard	Entrée: Summer Split Pea Soup Main: Roast Lamb Dinner with Roast Potato, Roast Pumpkin, Vegetables, Gravy and Mint Sauce Dessert: Pancakes with Maple Syrup and Cream	Entrée: Mushroom, Cheese, Herb Mini Quiche with Side Salad Main: Mild Massaman Beef Curry with Rice and Seasonal Vegetables Dessert: Banoffee Pie	Entrée: Gnocchi with Napolitana Sauce Main: Grilled Chicken Scallopini with Mushroom and Masala Wine Sauce, Mash Potato and Seasonal Vegetables Dessert: Mango and Rice Pudding	Entrée: Chicken and Corn Soup Main: Mediterranean Fish Bake with Saffron Rice and Seasonal Vegetables Dessert: Strawberry Mousse
Week 2: 10-14 November 2025 Orders Close: Friday 31 October 2025 at 2:00PM	Entrée: Pea and Pesto Pasta Salad Main: Beef and Guinness Pie with Sweet Potato Wedges and Seasonal Vegetables Dessert: Eton Mess	Entrée: Greek Salad Main: Mild Curry Prawns with Steamed Rice and Seasonal Vegetables Dessert: Sticky Date Pudding with Butterscotch Sauce	Entrée: Cream of Broccoli Soup Main: Roast Pork Dinner with Roast Potato, Roast Pumpkin, Seasonal Vegetables, Gravy and Apple Sauce Dessert: Chocolate Cake with Chocolate Icing	Entrée: Chorizo and Roasted Capsicum Savoury Muffin with Side Salad Main: Butter Chicken with Steamed Rice and Seasonal Vegetables Dessert: Apple Danish	Entrée: Pork Sliders with Slaw and Barbecue Sauce Main: Minute Steak with Red Wine Jus, Herbed Chat Potatoes and Seasonal Vegetables Dessert: Fruit Salad
Week 3: 17-21 November 2025 Orders Close: Friday 7 November 2025 at 2:00PM	Entrée: Pumpkin and Sage Risotto Balls with Tomato Sauce Main: Beef Stroganoff with Sweet Potato Mash and Seasonal Vegetables Dessert: Jelly Fruit	Entrée: Soft Fish Taco with Slaw and Tartare Sauce Main: Char Siu Pork, Mash Potato and Seasonal Vegetables Dessert: Apple and Blueberry Turnover with Fresh Cream	Entrée: Traditional Caesar Salad Main: Seafood Mornay Pie with Mash Topper and Seasonal Vegetables Dessert: Tiramisu	Entrée: Creamy Tomato Soup Main: Roast Chicken Dinner with Roast Potato, Roast Pumpkin, Seasonal Vegetables and Gravy Dessert: Mini Cinnamon Scrolls	Entrée: Bacon and Vegetable Linguine in a Extra Mild Chili Sauce Main: Mongolian Lamb with Noodles and Seasonal Vegetables Dessert: White Chocolate Mud Cake with Chocolate Icing
Week 4: 24 -28 November 2025 Orders Close: Friday 14 November 2025 at 2:00PM	Entrée: Creamy Pumpkin Soup Main: Pork Sausages with Seasonal Vegetables, Sauerkraut and Mash Potato Dessert: Black Forest Trifle	Entrée: Roast Vegetable Frittata with Side Salad Main: Mild Lamb and Spinach Curry with Steamed Rice and Seasonal Vegetables Dessert: Coffee Cake	Entrée: Mini Margarita Pizza Squares Main: Corned Beef with Mash Potato, Seasonal Vegetables and White Sauce Dessert: Crème Caramel	Entrée: Thai Fish Cakes with Asian Salad and Mild Thai Sauce Main: Satay Chicken with Vegetable and Rice Noodles Dessert: Lemon Mochi Cake	Entrée: Chicken Consommé Main: Roast Beef Dinner with Roast Potato, Roast Pumpkin, Seasonal Vegetables and Gravy Dessert: Mango Cheesecake
Week 1: 1-5 December 2025 Orders Close: Friday 21 November 2025 at 2:00PM	Entrée: Vegetable Spring Rolls with Sweet & Sour Sauce Main: Crumbed Pork Schnitzel with Mash Potato and Seasonal Vegetables Dessert: Peaches with Custard	Entrée: Summer Split Pea Soup Main: Roast Lamb Dinner with Roast Potato, Roast Pumpkin, Vegetables, Gravy and Mint Sauce Dessert: Pancakes with Maple Syrup and Cream	Entrée: Mushroom, Cheese, Herb Mini Quiche with Side Salad Main: Mild Massaman Beef Curry with Rice and Seasonal Vegetables Dessert: Banoffee Pie	Entrée: Gnocchi with Napolitana Sauce Main: Grilled Chicken Scallopini with Mushroom and Masala Wine Sauce, Mash Potato and Seasonal Vegetables Dessert: Mango and Rice Pudding	Entrée: Chicken and Corn Soup Main: Mediterranean Fish Bake with Saffron Rice and Seasonal Vegetables Dessert: Strawberry Mousse
Week 2: 8-12 December 2025 Orders Close: Friday 28 November 2025 at 2:00PM	Entrée: Pea and Pesto Pasta Salad Main: Beef and Guinness Pie with Sweet Potato Wedges and Seasonal Vegetables Dessert: Eton Mess	Entrée: Greek Salad Main: Mild Curry Prawns with Steamed Rice and Seasonal Vegetables Dessert: Sticky Date Pudding with Butterscotch Sauce	Entrée: Cream of Broccoli Soup Main: Roast Pork Dinner with Roast Potato, Roast Pumpkin, Seasonal Vegetables, Gravy and Apple Sauce Dessert: Chocolate Cake with Chocolate Icing	Entrée: Chorizo and Roasted Capsicum Savoury Muffin with Side Salad Main: Butter Chicken with Steamed Rice and Seasonal Vegetables Dessert: Apple Danish	Entrée: Pork Sliders with Slaw and Barbecue Sauce Main: Minute Steak with Red Wine Jus, Herbed Chat Potatoes and Seasonal Vegetables Dessert: Fruit Salad
Week 3: 15-19 December 2025 Orders close: Friday 5 December 2025 at 2:00PM	Entrée: Pumpkin and Sage Risotto Balls with Tomato Sauce Main: Beef Stroganoff with Sweet Potato Mash and Seasonal Vegetables Dessert: Jelly Fruit	Entrée: Soft Fish Taco with Slaw and Tartare Sauce Main: Char Siu Pork, Mash Potato and Seasonal Vegetables Dessert: Apple and Blueberry Turnover with Fresh Cream	Entrée: Traditional Caesar Salad Main: Seafood Mornay Pie with Mash Topper and Seasonal Vegetables Dessert: Tiramisu	Entrée: Creamy Tomato Soup Main: Roast Chicken Dinner with Roast Potato, Roast Pumpkin, Seasonal Vegetables and Gravy Dessert: Mini Cinnamon Scrolls	Entrée: Bacon and Vegetable Linguine in a Extra Mild Chili Sauce Main: Mongolian Lamb with Noodles and Seasonal Vegetables Dessert: White Chocolate Mud Cake with Chocolate Icing
Week 4: 22-24 December 2025 Orders close: Friday 12 December 2025 at 2:00PM	Entrée: Creamy Pumpkin Soup Main: Pork Sausages with Seasonal Vegetables, Sauerkraut and Mash Potato Dessert: Black Forest Trifle	Entrée: Roast Vegetable Frittata with Side Salad Main: Mild Lamb and Spinach Curry with Steamed Rice and Seasonal Vegetables Dessert: Coffee Cake	Entrée: Prawn Cocktail with Seafood Sauce Main: Turkey Roast Dinner Roast Potato, Roast Pumpkin, Seasonal Vegetables, Braised Red Cabbage, Stuffing, Cranberry Sauce and Gravy Dessert: Christmas Pudding and Custard	CHRISTMAS DAY CENTRE CLOSED - meal service resumes 12 Jan 2025 MENU 10	CHRISTMAS DAY CENTRE CLOSED - meal service resumes 12 Jan 2025 MENU 10



