

MENU 10: 12 January - 1 May 2026

Payment via Direct Deposit at Beyond Bank or EFTPOS.

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

hmc

Hunter Multicultural Communities

PAGE 1: Disclaimer: While all care is taken, Please be aware that our food may contain or come into contact with common allergens such as; Milk, Dairy, Fish, Shellfish, Mollusc, Sesame, Lupin, Peanut, Almond, Brazil Nut, Cashew, Hazelnut, Macadamia Nut, Pecan, Pinenut, Pistachio, Soy, Wheat, Gluten, Barley, Oats, Rye (V) = Vegetarian. Please note, Menu may be subject to change without notice.

DATE	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Week 1: 12-16 January 2026 Orders Close: 19 December 2025 at 2:00PM	Entrée: Spinach, Tomato and Feta Quiche with Side Salad (V) Main: Korean Fried Chicken with Soy and Garlic, with Vegetables and Rice Dessert: Peach Cake dusted with Icing Sugar (V)	Entrée: Spring Vegetable Soup (V) Main: Roast Beef Dinner with Roast Potato, Roast Pumpkin, Seasonal Vegetables and Gravy Dessert: Jellied Fruit	Entrée: Vegetable Fried Rice (V) Main: Pork Rissoles with Mash Potato and Vegetables with Gravy Dessert: Mango Mousse	Entrée: Pesto, Zucchini and Potato Soup (GF) (V) Main: Moroccan Lamb with Chickpeas and Lentil Casserole on Tomato Base with Vegetables Dessert: Poppy Seed Roll (V)	Entrée: Bacon and Broccoli Pasta Main: Grilled Fish with Bernaise Sauce, with Chats and Vegetables Dessert: Red Velvet Cake with Cream Cheese Frosting
Week 2: 19-23 January 2026 Orders Close: Friday: 19 December 2025 at 2:00PM	Entrée: Moroccan Carrot Fritters and Side Salad Main: Corned Beef with Mash Potato, Seasonal Vegetables and White Sauce Dessert: Scones with Jam and Cream	Entrée: Spanakopita (Greek Spinach and Feta Pie) with a side of Greek Salad Main: Pork Sausage Casserole with Chats and Seasonal Vegetables Dessert: Krempita (Vanilla Slice)	Entrée: Roast Pumpkin Soup (V) Main: Roast Lamb Dinner with Roast Potato, Roast Pumpkin, Seasonal Vegetables, Gravy and Mint Sauce Dessert: Fruit Salad with Natural Greek Yoghurt (V)	Entrée: Mild Mexican Chicken Empanadas Main: Battered Fish with Wedges, Vegetables and Tartare Sauce Dessert: Chocolate Brownie (V)	Entrée: Mini Cheese & Beef Sausage Rolls with Side Salad Main: Chicken Parmigiana with Cous Cous and Mediterranean Vegetables Dessert: Lamingtons for Australia Day (V)
Week 3: 26-30 January 2026 Orders Close: Friday 16 January 2026 at 2:00PM	AUSTRALIA DAY 	Entrée: Bacon and Cheese Loaded Potato with Sour Cream Main: Tuna Pasta Bake with Seasonal Vegetables Dessert: Light Fruit Cake	Entrée: Zucchini Slice Main: Chicken Cacciatore with Mash Potato and Seasonal Vegetables Dessert: Rice Pudding with Cinnamon	Entrée: Chicken Noodle Soup Main: Roast Pork Dinner with Roast Potato, Roast Pumpkin, Seasonal Vegetables, Gravy and Apple Sauce Dessert: Sticky Orange Cake	Entrée: Vegetable Samosas with Sweet Chilli Sauce Main: Beef Rogan Josh Curry with Basmati Rice and Vegetables Dessert: Lemon Tart
Week 4: 2-6 February 2026 Orders Close: Friday: 23 January 2026 at 2:00PM	Entrée: Beef Bolognese with Pasta Main: Prawn Cutlets with Vegetables, Mash Potato and Tartare Sauce Dessert: Passionfruit Cheesecake	Entrée: Tuna Nicoise Salad Main: Lamb Tandoori with Basmati Rice and Vegetables Dessert: Vanilla Cupcakes with Buttercream Icing	Entrée: Vegetable Risotto (V) Main: Beef Bourguignon with Mash Potato and Vegetables Dessert: Carrot Cake with Cream Cheese	Entrée: Cypriot Grain Chicken Salad Main: Pork Steak with Pineapple Salsa, Sweet Potato Mash and Vegetables Dessert: Custard Tart	Entrée: Carrot and Coconut Soup (V) Main: Roast Chicken Dinner with Roast Potato, Roast Pumpkin, Seasonal Vegetables and Gravy Dessert: Victorian Sponge Cake
Week 1: 9-13 February 2026 Orders Close: Friday 30 January 2026 at 2:00PM	Entrée: Spinach, Tomato and Feta Quiche with Side Salad (V) Main: Korean Fried Chicken with Soy and Garlic, with Vegetables and Rice Dessert: Peach Cake dusted with Icing Sugar (V)	Entrée: Spring Vegetable Soup (V) Main: Roast Beef Dinner with Roast Potato, Roast Pumpkin, Seasonal Vegetables and Gravy Dessert: Jellied Fruit	Entrée: Vegetable Fried Rice (V) Main: Pork Rissoles with Mash Potato and Vegetables with Gravy Dessert: Mango Mousse	Entrée: Pesto, Zucchini and Potato Soup (GF) (V) Main: Moroccan Lamb with Chickpeas and Lentil Casserole on Tomato Base with Vegetables Dessert: Poppy Seed Roll (V)	Entrée: Bacon and Broccoli Pasta Main: Grilled Fish with Bernaise Sauce, with Chats and Vegetables Dessert: Red Velvet Cake with Cream Cheese Frosting
Week 2: 16-20 February 2026 Orders Close: Friday 6 February 2026 at 2:00PM	Entrée: Moroccan Carrot Fritters and Side Salad Main: Corned Beef with Mash Potato, Seasonal Vegetables and White Sauce Dessert: Scones with Jam and Cream	Entrée: Spanakopita (Greek Spinach and Feta Pie) with a side of Greek Salad Main: Pork Sausage Casserole with Chats and Seasonal Vegetables Dessert: Krempita (Vanilla Slice)	Entrée: Roast Pumpkin Soup (V) Main: Roast Lamb Dinner with Roast Potato, Roast Pumpkin, Seasonal Vegetables, Gravy and Mint Sauce Dessert: Fruit Salad with Natural Greek Yoghurt (V)	Entrée: Mild Mexican Chicken Empanadas Main: Battered Fish with Wedges, Vegetables and Tartare Sauce Dessert: Chocolate Brownie (V)	Entrée: Mini Cheese & Beef Sausage Rolls with Side Salad Main: Chicken Parmigiana with Cous Cous and Mediterranean Vegetables Dessert: Lamingtons for Australia Day (V)
Week 3: 23-27 February 2026 Orders Close: Friday 13 February 2026 at 2:00PM	Entrée: Thai Salad Main: Lamb and Spinach Rice Bake with Vegetables Dessert: Apple Pie with Cream	Entrée: Bacon and Cheese Loaded Potato with Sour Cream Main: Tuna Pasta Bake with Seasonal Vegetables Dessert: Light Fruit Cake	Entrée: Zucchini Slice Main: Chicken Cacciatore with Mash Potato and Seasonal Vegetables Dessert: Rice Pudding with Cinnamon	Entrée: Chicken Noodle Soup Main: Roast Pork Dinner with Roast Potato, Roast Pumpkin, Seasonal Vegetables, Gravy and Apple Sauce Dessert: Sticky Orange Cake	Entrée: Vegetable Samosas with Sweet Chilli Sauce Main: Beef Rogan Josh Curry with Basmati Rice and Vegetables Dessert: Lemon Tart
Week 4: 2-6 March 2026 Orders Close: Friday 20 February 2026 at 2:00PM	Entrée: Beef Bolognese with Pasta Main: Prawn Cutlets with Vegetables, Mash Potato and Tartare Sauce Dessert: Passionfruit Cheesecake	Entrée: Tuna Nicoise Salad Main: Lamb Tandoori with Basmati Rice and Vegetables Dessert: Vanilla Cupcakes with Buttercream Icing	Entrée: Vegetable Risotto (V) Main: Beef Bourguignon with Mash Potato and Vegetables Dessert: Carrot Cake with Cream Cheese	Entrée: Cypriot Grain Chicken Salad Main: Pork Steak with Pineapple Salsa, Sweet Potato Mash and Vegetables Dessert: Custard Tart	Entrée: Carrot and Coconut Soup (V) Main: Roast Chicken Dinner with Roast Potato, Roast Pumpkin, Seasonal Vegetables and Gravy Dessert: Victorian Sponge Cake

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DATE	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Week 1: 9-13 March 2026 Orders Close: Friday 27 February 2026 at 2:00PM	Entrée: Spinach, Tomato and Feta Quiche with Side Salad (V) Main: Korean Fried Chicken with Soy and Garlic, with Vegetables and Rice Dessert: Peach Cake dusted with Icing Sugar (V)	Entrée: Spring Vegetable Soup (V) Main: Roast Beef Dinner with Roast Potato, Roast Pumpkin, Seasonal Vegetables and Gravy Dessert: Jellied Fruit	Entrée: Vegetable Fried Rice (V) Main: Pork Rissoles with Mash Potato and Vegetables with Gravy Dessert: Mango Mousse	Entrée: Pesto, Zucchini and Potato Soup (GF) (V) Main: Moroccan Lamb with Chickpeas and Lentil Casserole on Tomato Base with Vegetables Dessert: Poppy Seed Roll (V)	Entrée: Bacon and Broccoli Pasta Main: Grilled Fish with Bernaise Sauce, with Chats and Vegetables Dessert: Red Velvet Cake with Cream Cheese Frosting
Week 2: 16-20 March 2026 Orders Close: Friday 6 March 2026 at 2:00PM	Entrée: Moroccan Carrot Fritters and Side Salad Main: Corned Beef with Mash Potato, Seasonal Vegetables and White Sauce Dessert: Scones with Jam and Cream	Entrée: Spanakopita (Greek Spinach and Feta Pie) with a side of Greek Salad Main: Pork Sausage Casserole with Chats and Seasonal Vegetables Dessert: Krempita (Vanilla Slice)	Entrée: Roast Pumpkin Soup (V) Main: Roast Lamb Dinner with Roast Potato, Roast Pumpkin, Seasonal Vegetables, Gravy and Mint Sauce Dessert: Fruit Salad with Natural Greek Yoghurt (V)	Entrée: Mild Mexican Chicken Empanadas Main: Battered Fish with Wedges, Vegetables and Tartare Sauce Dessert: Chocolate Brownie (V)	Entrée: Mini Cheese & Beef Sausage Rolls with Side Salad Main: Chicken Parmigiana with Cous Cous and Mediterranean Vegetables Dessert: Lamingtons for Australia Day (V)
Week 3: 23-27 March 2026 Orders Close: Friday 13 March 2026 at 2:00PM	Entrée: Thai Salad Main: Lamb and Spinach Rice Bake with Vegetables Dessert: Apple Pie with Cream	Entrée: Bacon and Cheese Loaded Potato with Sour Cream Main: Tuna Pasta Bake with Seasonal Vegetables Dessert: Light Fruit Cake	Entrée: Zucchini Slice Main: Chicken Cacciatore with Mash Potato and Seasonal Vegetables Dessert: Rice Pudding with Cinnamon	Entrée: Chicken Noodle Soup Main: Roast Pork Dinner with Roast Potato, Roast Pumpkin, Seasonal Vegetables, Gravy and Apple Sauce Dessert: Sticky Orange Cake	Entrée: Vegetable Samosas with Sweet Chilli Sauce Main: Beef Rogan Josh Curry with Basmati Rice and Vegetables Dessert: Lemon Tart
Week 4: 30 March - 3 April 2026 Orders Close: Friday 14 November 2026 at 2:00PM	Entrée: Beef Bolognese with Pasta Main: Prawn Cutlets with Vegetables, Mash Potato and Tartare Sauce Dessert: Passionfruit Cheesecake	Entrée: Tuna Nicoise Salad Main: Lamb Tandoori with Basmati Rice and Vegetables Dessert: Vanilla Cupcakes with Buttercream Icing	Entrée: Vegetable Risotto (V) Main: Beef Bourguignon with Mash Potato and Vegetables Dessert: Carrot Cake with Cream Cheese	Entrée: Cypriot Grain Chicken Salad Main: Pork Steak with Pineapple Salsa, Sweet Potato Mash and Vegetables Dessert: Custard Tart	GOOD FRIDAY 
Week 1: 6-10 April 2026 Orders Close: Friday 27 March 2026 at 2:00PM	EASTER MONDAY 	Entrée: Spring Vegetable Soup (V) Main: Roast Beef Dinner with Roast Potato, Roast Pumpkin, Seasonal Vegetables and Gravy Dessert: Jellied Fruit	Entrée: Vegetable Fried Rice (V) Main: Pork Rissoles with Mash Potato and Vegetables with Gravy Dessert: Mango Mousse	Entrée: Pesto, Zucchini and Potato Soup (GF) (V) Main: Moroccan Lamb with Chickpeas and Lentil Casserole on Tomato Base with Vegetables Dessert: Poppy Seed Roll (V)	Entrée: Bacon and Broccoli Pasta Main: Grilled Fish with Bernaise Sauce, with Chats and Vegetables Dessert: Red Velvet Cake with Cream Cheese Frosting
Week 2: 13-17 April 2026 Orders Close: Thursday 2 April 2026 at 2:00PM	Entrée: Moroccan Carrot Fritters and Side Salad Main: Corned Beef with Mash Potato, Seasonal Vegetables and White Sauce Dessert: Scones with Jam and Cream	Entrée: Spanakopita (Greek Spinach and Feta Pie) with a side of Greek Salad Main: Pork Sausage Casserole with Chats and Seasonal Vegetables Dessert: Krempita (Vanilla Slice)	Entrée: Roast Pumpkin Soup (V) Main: Roast Lamb Dinner with Roast Potato, Roast Pumpkin, Seasonal Vegetables, Gravy and Mint Sauce Dessert: Fruit Salad with Natural Greek Yoghurt (V)	Entrée: Mild Mexican Chicken Empanadas Main: Battered Fish with Wedges, Vegetables and Tartare Sauce Dessert: Chocolate Brownie (V)	Entrée: Mini Cheese & Beef Sausage Rolls with Side Salad Main: Chicken Parmigiana with Cous Cous and Mediterranean Vegetables Dessert: Lamingtons for Australia Day (V)
Week 3: 20-24 April 2026 Orders close: Friday 10 April 2026 at 2:00PM	Entrée: Thai Salad Main: Lamb and Spinach Rice Bake with Vegetables Dessert: Apple Pie with Cream	Entrée: Bacon and Cheese Loaded Potato with Sour Cream Main: Tuna Pasta Bake with Seasonal Vegetables Dessert: Light Fruit Cake	Entrée: Zucchini Slice Main: Chicken Cacciatore with Mash Potato and Seasonal Vegetables Dessert: Rice Pudding with Cinnamon	Entrée: Chicken Noodle Soup Main: Roast Pork Dinner with Roast Potato, Roast Pumpkin, Seasonal Vegetables, Gravy and Apple Sauce Dessert: Sticky Orange Cake	Entrée: Vegetable Samosas with Sweet Chilli Sauce Main: Beef Rogan Josh Curry with Basmati Rice and Vegetables Dessert: ANZAC SLICE for ANZAC DAY
Week 4: 27 April - 1 May 2026 Orders close: Friday 17 April 2026 at 2:00PM	Entrée: Beef Bolognese with Pasta Main: Prawn Cutlets with Vegetables, Mash Potato and Tartare Sauce Dessert: Passionfruit Cheesecake	Entrée: Tuna Nicoise Salad Main: Lamb Tandoori with Basmati Rice and Vegetables Dessert: Vanilla Cupcakes with Buttercream Icing	Entrée: Vegetable Risotto (V) Main: Beef Bourguignon with Mash Potato and Vegetables Dessert: Carrot Cake with Cream Cheese	Entrée: Cypriot Grain Chicken Salad Main: Pork Steak with Pineapple Salsa, Sweet Potato Mash and Vegetables Dessert: Custard Tart	Entrée: Carrot and Coconut Soup (V) Main: Roast Chicken Dinner with Roast Potato, Roast Pumpkin, Seasonal Vegetables and Gravy Dessert: Victorian Sponge Cake

