



Daily Lunch Menu

October 2018 - April 2019

Starters

Selection of fresh baked breads with butter

Salads

Potato Salad with seeded Mustard and Parsley (V/GF)

Spiral pasta with sesame oil and black olive, fresh coriander and snow pea sprouts (v)

Coleslaw, white Cabbage, carrots, red onion and celery in a Mayonnaise dressing (V/GF)

Fresh tossed Garden Lettuce (V/GF)

Hot

Free range Chicken drumsticks Mexican style with corn and capsicum (GF)

BBQ Lamb spare ribs with a sticky coating (GF)

Steamed Hoki Fillet, fennel and New Zealand native Horopito pepper topped with Hollandaise Sauce (GF)

Fresh steamed Seasonal Vegetables (V/GF)

Roasted potatoes with Rosemary (V/GF)

Fragrant Rice (V/GF)

Dessert

Mini Pavlova with cream and passionfruit pulp (v)

Fresh cut Fruit of the season (V/GF)

Assorted cake and Cheesecake (v)

Fresh cut Kiwifruit (V/GF)

Beverages

Tea and Coffee

