

November Lunch Menu



Freshly prepared by our staff cooks for Centre members and their guests only.

Please book prior to 10am on the day.

Takeaway meals

A large variety of frozen meals are available from 8.30am-3.30pm from the admin office. Fresh take-away meals are available by pre-paying through the Centre admin office and may be ordered up to two weeks in advance. There is a 50 cent surcharge for packaging. Collection for fresh takeaway meals is between 12.30pm and 3.30pm.

Monday 2 November

Apricot chicken with rice and vegetables \$9
Custard tart

Tuesday 3 November

Melbourne Cup

Wednesday 4 November

Bangers and mash, onion gravy and peas \$9

Apple sponge and custard

Thursday 5 November

Fish burger with chips and coleslaw \$11

Cherry ripe cheesecake

Friday 6 November

Roast pork or vegetable pie* with roast vegetables and apple sauce \$12

Jelly trifle

Monday 9 November

Homemade quiche Lorraine with wedges and salad \$9

Pavlova

Tuesday 10 November

Mild chicken korma curry with jasmine rice and vegetables \$9

Key lime pie

Wednesday 11 November

Glazed meatloaf with mash, braised cabbage and veg \$11
Peach cream slice

Thursday 12 November

Spinach and ricotta tart with chips and coleslaw \$9 (v)
Matchsticks

Friday 13 November

Fish and chips or vegetable schnitzel* with mushy peas and tartar sauce \$12

Rhubarb and apple pie with custard

Monday 16 November

Seafood basket with chips and coleslaw \$12

Fresh fruit salad and ice cream

Tuesday 17 November

Shepherd's pie with roast vegetables and gravy \$11
Lamington muffins

Wednesday 18 November

Rich beef and onion pie with mashed potato, carrots, peas and gravy \$11

Lemon cheesecake with cream

Thursday 19 November

Spinach and ricotta cannelloni with mixed salad and garlic bread \$9 (v)

Cinnamon teacake with cream

Friday 20 November

Roast chicken Maryland or vegetable pie* with roast potatoes, pumpkin, cabbage and rich gravy \$12

Pecan coffee slice

Monday 23 November

Butter chicken, rice and steamed veg \$11

Sorbet and fresh fruit

Tuesday 24 November

Homemade meat pie with mushy peas, chips and gravy \$11

Peach and custard tart

Wednesday 25 November

Lamb hotpot with pumpkin and green beans \$11

Apple strudel and cream

Thursday 26 November

Grilled chicken Caesar salad with garlic bread \$9

Chocolate cheesecake

Friday 27 November

Fish and chips or vegetable schnitzel* with coleslaw and tartar sauce \$12

Mixed berry and passionfruit pavlova

Soup \$3.50 Dessert \$6

***Vegetarian option \$9**