

Breakfast Menu

Continental

- Three cereals
- Toast and spreads
- Fresh Fruit
- Milk
- Juices
- Tea and coffee

Cooked

- Eggs
- Mushrooms
- Roast Tomato
- Wilted spinach
- Baked Beans
- Bacon

Lunch Menu

1. Classic Aussie Barbie

Steaks, Sausages, caramelized onion, coleslaw, potato salad, garden salad, fresh bread rolls

2. Thai Chicken Curry A lightly spiced coconut cream curry of tender chicken, eggplant, sweet potato and snow peas served with Asian greens and steamed basmati rice.

3. Gourmet Sandwiches

Selection of freshly made sandwiches on specialty breads.

4. Mexican Feast

Chili con carne, Roasted corn chips, Salsa, Guacamole, Sour Cream, Tasty Cheese, Salad

5. Burgers

Homemade burger patties served with fresh buns, Cajun spiced potato wedges, caramelized onion, beetroot, lettuce, tomato, cheese and sauces.

6. Beef Stroganov

Tender beef pieces in a stroganov sauce served with saffron rice and steamed vegetables.

7. Roast Vegetable Lasagna

Served with Pesto Penne and Greek Salad

8. Cold Meat Platters

With a selection of freshly made salads and specialty breads

Dinner Menu

1. Gourmet Aussie BBQ

Steaks and Sausages, Marinated chicken pieces, roast vegetable kebabs, Potato Bake, caramelized onion, coleslaw, garden salad and fresh bread rolls.

2. Lamb Shanks

Braised lamb shanks served on sweet potato mash with steamed vegetables.

3. Roast Pork

Tender roast pork, lamb or beef served with roast potato, pumpkin, peas, gravy and apple sauce.

4. Scotch Fillet Steak

Served on garlic mash with roast tomato, red wine jus and Mediterranean vegetable salad.

5. Marinated Chicken Breast with citrus dressing

Served on Roast Pumpkin with Balsamic Baby Beets and asparagus spears.

6. Baked Barramundi Fillets

Served with potato wedges, Mashed peas and Garden salad.

7. Indian Vegetable Curry

Red Lentil Dahl and Vegetable Korma served with steamed Basmati Rice, Cucumber Raita and Green Salad

Desserts

1. Chocolate Brownies

Served with rich chocolate sauce and icecream

2. Apple and Rhubarb Crumble

With icecream

3. Pavalova

Served with fresh fruit and cream

4. Sticky Date Pudding

With butterscotch sauce and icecream

5. Baked Cheesecake

With berry compote and cream

6. Tiramisu

Served with strawberries and icecream

7. Cheese Platter

Assortment of cheeses with crackers, dried fruit and nuts.

Main Meal Budget options *Cost per person: \$12.50*

1. Sausage sizzle

BBQ sausages, caramelized onion, garden salad, rolls, sauces

2. Hot dogs

With caramelized onion, bacon pieces, tasty cheese and sauces

3. Bacon Carbonarra

Penne pasta in creamy carbonarra sauce served with garden salad and fresh bread sticks.

4. Gourmet Sandwiches

Selection of freshly made sandwiches on specialty breads.

Also Available

Morning and Afternoon tea

A wide range of vegetarian options

Fully customized menus

Prices include GST and are subject to change

Hunter Valley Retreat 02 49 986007