
THE MENU

LUNCH AND DINNER

*Holy Cross
Centre*

2024



THE MENU



LUNCH | SOUPS

- Traditional Hearty Minestrone
- Aromatic Pumpkin, Lemongrass and Coconut Milk Red Lentil Dahl
- Ham Hock and Split Pea
- Potato and Leek
- Lamb Shank Barley
- Classic Chicken Noodle and Vegetable

***All Soups are served with
crunchy parmesan toast**

LUNCH | PASTA

- Chicken Cacciatore with Penne Pasta
- Traditional Beef Bolognese and Cheesy Bechamel Lasagna
- Grilled Vegetable, tomato, basil and cheese lasagna
- All baked and pasta dishes served with green garden salad

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LUNCH | BAKED

- Chicken and Leek Pie
- Moroccan Vegetable Pastie
- Classic Braised Beef and Red Wine Pie
- Giant Beef Sausage Roll
- Polenta, Roast Vegetable Tart with Whipped Feta
- Twice Cooked Jacket Potatoes with a range of delicious condiments
- Whole tray crispy based Pizza with a variety of toppings

LUNCH | SALADS

- Ramen Noodle, Chicken, Eggplant, Carrot, Bok Choy, Wombok, Red Capsicum, Sesame and Crispy Shallot Slaw with Sriracha, Sesame, Soy and Mirin Dressing
- Cous Cous, Chickpeas, Roasted Vegetables, Moroccan Chicken, Coriander, Mint, Parsley and Spinach with Tahini Yoghurt Dressing
- Superfood grain salad of Red Quinoa, Black Rice, Buckwheat, Roasted Corn, Toasted Seeds, Sultanas, Shredded Rainbow Chard with Pomegranate Molasses and Lemon Dressing

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DINNER

- Aromatic Southern Indian Chicken and Vegetable Curry with Mint Yoghurt and Steamed Rice
- Potato, Eggplant and Bean Curry with Mint Yoghurt and Steamed Rice
- Teriyaki Chicken Thigh Skewers with Noodle Slaw, Sesame, Shallot and Sriracha Dressing
- Panko crumbled Chicken Schnitzels with Baked Potato Wedges and Green Beans
- Prosciutto wrapped Chicken Breast and Roast Potatoes and Vegetables
- Beef Bourguignon with creamy Mash and Green Beans
- Fish and Seafood Pie with Crunchy Breadcrumb and herb topping served with Garden Salad
- Baked Cottage Pie with Cheesy Mashed Potato Gratin topping with Seasonal Greens
- Baked Red Peppers stuffed with Rice, Vegetables and Herbs with Mint Yoghurt and Seasonal Greens

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DESSERT

- Almond and Pear Frangipane Tart
- Baked Apple and Rhubarb Crumble
- Sticky Date and Caramel Pudding with Butterscotch Sauce
- Fudge Chocolate and Almond Brownie with Berry Coulis
- Moist and Light Chocolate Layered Cake with Chocolate Buttercream
- Seasonal Stewed fruit with Berry Garnish

***All desserts come with double cream or ice cream**