

## Summer Menu Week 1

The four-week rotating menu is reviewed by our Registered Nutritionist on a yearly basis. Meals are all prepared by our qualified chefs using fresh and seasonal produce.

Snacks are available 24/7. If required pureed meat as per menu, pureed vegetables as per menu and keep each portion separate. And separate diabetic meals if required.

<i>Week 1</i>	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
<b>BREAKFAST</b>	Porridge; Cereal, Fruit, Toast & spreads, Fruit Juice, Tea, Coffee, Milo						
<b>MORNING TEA</b>	Tea, Coffee, Milo and Home Baking						
<b>LUNCH</b>	Bacon n' Cheese Slice; Mashed Potatoes; Mixed Veges.  <i>Dessert: Apple; Spiced Cake n' Cream</i>	Meatballs with Onion Gravy; Mashed Potatoes; Carrots/Peas.  <i>Dessert: Jelly; Fruit Salad n' Ice Cream</i>	Chicken; Casserole; Whole Potatoes; Green Salad.  <i>Dessert: Semolina n' Apricots</i>	Devilled Sausages; Scalloped Potatoes; Carrots; Silverbeet.  <i>Dessert: Chocolate Mousse n' Peaches</i>	Fish Pie; Whole Potatoes; Peas/Carrots  <i>Dessert: Bread n' Butter Pudding</i>	Chicken Schnitzel n' Gravy; Mashed Potatoes; Carrots n' Beans.  <i>Dessert: Chocolate Pudding</i>	Corned Silverside with Mustard Sauce or Gravy; Roast Vege  <i>Dessert: Sago and Fruit</i>
<b>AFTERNOON TEA</b>	Cinnamon Muffins	Sandwich Selection	Sultana/Dates Scones	Pikelets	Bran Muffins	Chocolate Cake	Date/Sultana Loaf
<b>DINNER</b>	Crème of Chicken Soup to be served with Scrambled Eggs with Parsley on Toast; Fresh Fruit.	Salmon Asparagus Quiche; Pumpkin Soup to be served with Buttered Bread; Fresh Fruit.	Macaroni Cheese; Pea and Ham Soup to be served with Buttered Bread; Fresh Fruit.	Tomato Lentil Bake; Asparagus Soup to be served with Buttered Bread; Fresh Fruit.	Crème of Vegetable Soup to be served with Spaghetti on Toast; Fresh Fruit.	Oakhill Potatoes; Mushroom Soup to be served with Buttered Bread; Fresh Fruit.	Corn au Gratin; Tomato Soup to be served with Buttered Bread; Fresh Fruit.
<b>SUPPER</b>	Milky drink choice of Tea, Coffee, Milo plus Biscuits and Sandwiches for Diabetics						

## Summer Menu Week 2

The four-week rotating menu is reviewed by our Registered Nutritionist on a yearly basis. Meals are all prepared by our qualified chefs using fresh and seasonal produce.

Snacks are available 24/7. If required pureed meat as per menu, pureed vegetables as per menu and keep each portion separate. And separate diabetic meals if required.

Week 2	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
<b>BREAKFAST</b>	Porridge; Cereal, Fruit, Toast & spreads, Fruit Juice, Tea, Coffee, Milo						
<b>MORNING TEA</b>	Tea, Coffee, Milo and Home Baking						
<b>LUNCH</b>	Chicken Casserole; Scalloped Potatoes; Beans.  <i>Dessert: Apricot Sponge n' Cream</i>	Sweet n' Sour Pork; Potatoes/Rice; Mixed Veges.  <i>Dessert: Summer Fruit Trifle</i>	Meatloaf and Tomato Sauce; Mashed Potatoes; Carrots/Beans  <i>Dessert: Apple Sponge and Custard</i>	Ham Steaks n' Pineapple Sauce; Parsley Potatoes; Green Beans; Carrot Salad.  <i>Dessert: Bread and Butter Pudding</i>	Battered Fish with Tartare Sauce; Hand Cut Chips; Diced Beetroot with Highlander Dressing.  <i>Dessert: Fruit n' Ice Cream</i>	Beef Casserole; Mashed Potatoes; Carrots.  <i>Dessert: Sago n' Fruit</i>	Roast Bolar Beef n' Gravy; Roast Potatoes; Roast Carrots; Greens  <i>Dessert: Peaches n' Jelly</i>
<b>AFTERNOON TEA</b>	Sandwich Selection	Banana Cake	Sultana/Dates Scones	Fruit Muffins	Cheese Scones	Chocolate Cake	Queen Cakes
<b>DINNER</b>	Tuna Bake; Pumpkin Soup to be served with Buttered Bread;  <i>Fresh Fruit.</i>	Baked Ben Bake; Pea n' Ham Soup to be served with Buttered Bread;  <i>Fresh Fruit.</i>	Spinach n' Carrot Frittata; Asparagus Soup to be served with Buttered Bread;  <i>Fresh Fruit.</i>	Grilled Sausages with Tom Sauce; Crème of Vegetable Soup to be served with Buttered Bread;  <i>Fresh Fruit.</i>	Bacon and Egg Pie with Tom Sauce; Mushroom Soup to be served with Spaghetti on Toast;  <i>Fresh Fruit.</i>	Vegetable Quiche; Tomato Soup to be served with Buttered Bread;  <i>Fresh Fruit.</i>	Ham & Cheese Potato Bake; Crème of Chicken Soup to be Served with Buttered Bread;  <i>Fresh Fruit.</i>
<b>SUPPER</b>	Milky drink choice of Tea, Coffee, Milo plus Biscuits and Sandwiches for Diabetics						

### Summer Menu Week 3

The four-week rotating menu is reviewed by our Registered Nutritionist on a yearly basis. Meals are all prepared by our qualified chefs using fresh and seasonal produce.

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Week 3	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
<b>BREAKFAST</b>	Porridge; Cereal, Fruit, Toast & spreads, Fruit Juice, Tea, Coffee, Milo						
<b>MORNING TEA</b>	Tea, Coffee, Milo and Home Baking						
<b>LUNCH</b>	Chicken Chasseur; Potatoes Carrot Salad; Mixed Vegetables.  <i>Dessert: Pavlova n' Whipped Cream with Kiwifruit</i>	Pickled Pork; Mashed Potatoes; Carrot n' Beans.  <i>Dessert: Semolina and Fruit</i>	Greek Style Mince; Whole Potatoes; Silverbeet n' Carrot  <i>Dessert: Apple Sponge n' Custard</i>	Ham Steaks n' Pineapple Sauce; Parsley Potatoes; Green Beans; Carrot Salad.  <i>Dessert: Bread n' Butter Pudding</i>	Battered Fish with Tartare Sauce; Hand Cut Chips; Carrot/Cheese; Diced Beetroot with Highlander Dressing.  <i>Dessert: Fruit n' Ice Cream</i>	Beef Casserole; Mashed Potatoes; Carrots.  <i>Dessert: Sago n' Fruit</i>	Roast Mutton with Mint Sauce or Gravy; Roast Potatoes n' Carrots n' Peas.  <i>Dessert: Jelly, Fruit n' Ice Cream</i>
<b>AFTERNOON TEA</b>	Apple Muffins	Scones	Banana Muffins	Cheese & Onion Sandwiches	Cheese Scones	Carrot Cake	Apricot Loaf
<b>DINNER</b>	Pizza Scone Slice with Highlander Dressing; Pea n' Ham Soup to be served with Buttered Bread; <i>Fresh Fruit.</i>	Spaghetti on Toast; Asparagus Soup to be served with Buttered Bread; <i>Fresh Fruit.</i>	Nuns Toast; Crème of Vegetable Soup to be served with Buttered Bread; <i>Fresh Fruit.</i>	Salmon Quiche; Mushroom Soup to be served with Buttered Bread; <i>Fresh Fruit.</i>	Asparagus Souffle; Tomato Soup to be served with Spaghetti on Toast; <i>Fresh Fruit.</i>	Seasonal Vege Quiche; Crème Chick of Soup to be served with Buttered Bread; <i>Fresh Fruit.</i>	Savoury Mince; Pumpkin Soup to be Served with Buttered Bread; <i>Fresh Fruit.</i>
<b>SUPPER</b>	Milky drink choice of Tea, Coffee, Milo plus Biscuits and Sandwiches for Diabetics						

## Summer Menu Week 4

The four-week rotating menu is reviewed by our Registered Nutritionist on a yearly basis. Meals are all prepared by our qualified chefs using fresh and seasonal produce.

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Week 4	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
<b>BREAKFAST</b>	Porridge; Cereal, Fruit, Toast & spreads, Fruit Juice, Tea, Coffee, Milo						
<b>MORNING TEA</b>	Tea, Coffee, Milo and Home Baking						
<b>LUNCH</b>	Old Fashioned Beef Stew; Mashed Potatoes; Silverbeet n' Carrots. <i>Dessert:</i> <i>Apple n' Peach Crumble with Cream</i>	Braised Chicken with Lemon Glaze; Whole Potatoes; Carrots n' Beans. <i>Dessert:</i> <i>Fruit, Jelly n' Ice Cream</i>	Sliced Ham n' Pineapple Sauce; Peas n' Potato Salad <i>Dessert:</i> <i>Banana Custard</i>	Meat Loaf n' Gravy; Scalloped Potato; Carrots; Silverbeet. <i>Dessert:</i> <i>Baked Pears n' Chocolate Sauce</i>	Crumbed Fish with Tartare Sauce; Hand Cut Chips; Green Salad. <i>Dessert:</i> <i>Creamed Rice n' Apricots</i>	Pork/Apple Schnitzel; Parley Potatoes; Carrot n' Beans Salad. <i>Dessert:</i> <i>Warm Apricot Cake with Cream</i>	Roast Chicken n' Gravy; Roast Potatoes; Roast Carrots Peas <i>Dessert:</i> <i>Jelly, Fruit n' Ice Cream</i>
<b>AFTERNOON TEA</b>	Fruit Muffins	Sandwich Selection	Date Loaf	Sultana Scones	Pikelets	Savoury Muffins	Chocolate Cake
<b>DINNER</b>	Fish Cakes with Tomato Sauce; Asparagus Soup to be served Buttered Bread;  <i>Fresh Fruit.</i>	Baked Bean Bake; Crème of Vegetable Soup to be served with Buttered Bread;  <i>Fresh Fruit.</i>	Sausage n' Onion Casserole with Potato Mash; Mushroom Soup to be served with Buttered Bread;  <i>Fresh Fruit.</i>	Tomato Lentil Bake; Tomato Soup to be served with Buttered Bread;  <i>Fresh Fruit.</i>	Ham n' Pineapple Pizza; Crème of Chicken Soup to be served with Spaghetti on Toast;  <i>Fresh Fruit.</i>	Seasonal Vege Quiche; Pumpkin Soup to be served with Buttered Bread;  <i>Fresh Fruit.</i>	Sweet Corn au Gratin; Pea n' Ham Soup to be Served with Buttered Bread;  <i>Fresh Fruit.</i>
<b>SUPPER</b>	Milky drink choice of Tea, Coffee, Milo plus Biscuits and Sandwiches for Diabetics						

## Winter Menu Week 1

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Week 1	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
<b>BREAKFAST</b>	Porridge; Cereal, Fruit, Toast & spreads, Fruit Juice, Tea, Coffee, Milo						
<b>MORNING TEA</b>	Tea, Coffee, Milo and Home Baking						
<b>LUNCH</b>	Curried Sausages; Potatoes; Parsnips; Cauliflower.  <i>Dessert: Golden Syrup Steam Pudding n' Custard</i>	Cottage Pie; Potatoes; Swede n' Peas.  <i>Dessert: Apricot Crumble n' Custard</i>	Minted Lamb Casserole; Mash Potatoes; Carrots; Leeks  <i>Dessert: Lemon Delicious n' Ice Cream</i>	Chicken Schnitzel; Scalloped Potatoes; Pumpkin; Cabbage.  <i>Dessert: Steam Fruit Pudding n' Custard</i>	Crumbed Fish with Tartare Sauce; Hand Cut Chips; Roast Veges.  <i>Dessert: Semolina n' Peaches</i>	Beef Stroganoff; Mash Potatoes; Kumaras; Silverbeet.  <i>Dessert: Strawberry Pudding n' Fruit</i>	Corned Silverside with Mustard Sauce; Roast Pumpkin n' Potato.  <i>Dessert: Apple n' Custard</i>
<b>AFTERNOON TEA</b>	Cheese Scones	Louise Cake	Date Loaf	Savoury Muffins	Ginger Gems	Cheese n' Onion Toast	Pikelets
<b>DINNER</b>	Bacon n' Egg Pie; Crème of Chicken Soup to be served Buttered Bread;  <i>Fresh Fruit.</i>	Macaroni n' Cheese; Crème of Vegetable Soup to be served with Buttered Bread;  <i>Fresh Fruit.</i>	Seasonal Vege Quiche; Pumpkin Soup to be served with Buttered Bread;  <i>Fresh Fruit.</i>	Mushroom Soup to be served with Spaghetti on Toast;  <i>Fresh Fruit.</i>	Tomato Soup to be served with Savoury Mince n' Vege on Toast.  <i>Fresh Fruit.</i>	Oakhill Potatoes; Crème of Vegetable Soup to be served with Buttered Bread;  <i>Fresh Fruit.</i>	Savoury Pies; Crème of Chicken Soup to be Served with Buttered Bread;  <i>Fresh Fruit.</i>
<b>SUPPER</b>	Milky drink choice of Tea, Coffee, Milo plus Biscuits and Sandwiches for Diabetics						

## Winter Menu Week 2

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<b>BREAKFAST</b>	Porridge; Cereal, Fruit, Toast & spreads, Fruit Juice, Tea, Coffee, Milo						
<b>MORNING TEA</b>	Tea, Coffee, Milo and Home Baking						
<b>LUNCH</b>	Meat Loaf; Mash Potatoes; Carrots; Cauliflower.  <i>Dessert: Cream Rice n' Apricots</i>	Pork n' Apple Schnitzel; Scallop Potatoes; Swede n' Broccoli.  <i>Dessert: Hot Chocolate Fudge n' Custard</i>	Casserole Beef n' Gravy; Mash Potatoes; Roast Pumpkin; Cabbage.  <i>Dessert: Pear upside down Pudding n' Custard</i>	Chicken Casserole; Potato; Carrots n' Parsnips; Silverbeet.  <i>Dessert: Rhubarb; Apple Sponge n' Custard</i>	Fish Pie n' Potato Top; Roast Kumara n' Peas  <i>Dessert: Cheese Cake n' Peaches</i>	Chuck Steak; Onions n' Gravy; Mashed Potato; Carrots; Broccoli.  <i>Dessert: Chocolate Pudding n' Pears</i>	Roast Mutton n' Gravy and Mint Sauce; Roast Potato, Pumpkin n' Beans.  <i>Dessert: Lemon Delicious</i>
<b>AFTERNOON TEA</b>	Savoury Pinwheel Scone	Sausage Rolls	Apricot Loaf	Crackers n' Cheese	Coconut Rough	Queen Cake	Blueberry Muffins
<b>DINNER</b>	Vegetable Pizza; Crème of Vegetable Soup to be served Buttered Bread;  <i>Fresh Fruit.</i>	Fish Patties; Pumpkin Soup to be served with Buttered Bread;  <i>Fresh Fruit.</i>	Cheese Strata; French Onion Soup to be served with Buttered Bread;  <i>Fresh Fruit.</i>	Vege Fritters; Tomato Soup to be served with Spaghetti on Toast;  <i>Fresh Fruit.</i>	Leek n' Potato Soup o be served with Scramble Eggs on Toast.  <i>Fresh Fruit.</i>	Mushroom Soup to be served with Baked Beans on Toast;  <i>Fresh Fruit.</i>	Cheese n' Onion Quiche; Crème of Chicken Soup to be Served with Buttered Bread; <i>Fresh Fruit.</i>
<b>SUPPER</b>	Milky drink choice of Tea, Coffee, Milo plus Biscuits and Sandwiches for Diabetics						

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<b>BREAKFAST</b>	Porridge; Cereal, Fruit, Toast & spreads, Fruit Juice, Tea, Coffee, Milo						
<b>MORNING TEA</b>	Tea, Coffee, Milo and Home Baking						
<b>LUNCH</b>	Chicken Sausage; Roast Kumara n' Potatoes; Brussel Spouts.  <i>Dessert: Fruit n' Custard</i>	Irish Stew; Mash Potato; Roast Carrots, Parsnips n' Leeks.  <i>Dessert: Apricot Crumble n' Custard</i>	Pickled Port n' Mustard Sauce; Mash Potato; Mix Vegetable.  <i>Dessert: Cream Sago n' Peaches.</i>	Cocktail Meatballs n' Gravy; Mash Potato; Courgettes, n' Cauliflower.  <i>Dessert: Plums n' Hot Vanilla Pudding</i>	Crumbed Fish with Tartare Sauce; Hand Cut Chips; Roast Veges.  <i>Dessert: Trifle</i>	Rump Steak n' Onions Casserole; Potato, Swedes n' Cabbage.  <i>Dessert: Apple Sponge n' Custard</i>	Roast Chicken n' Gravy; Roast Potato, Pumpkin n' Broccoli.  <i>Dessert: Pavlova n' Fruit Salad</i>
<b>AFTERNOON TEA</b>	Cup Cake	Banana Cake	Cheese Scones	Apple Muffins	Cinnamon Scones	Pikelets	Sultana Scones
<b>DINNER</b>	Macaroni n' Cheese; Crème of Vegetable Soup to be served Buttered Bread;  <i>Fresh Fruit.</i>	Vegetable Curry n' Potatoes; Pumpkin Soup to be served with Buttered Bread;  <i>Fresh Fruit.</i>	Sweetcorn n Tomato Fritters; Leek n' Potato Soup to be served with Buttered Bread;  <i>Fresh Fruit.</i>	Chicken Noodle Soup to be served with Scrambled Eggs on Toast;  <i>Fresh Fruit.</i>	Tomato Lentil; Tomato Soup to be served with Buttered Bread.  <i>Fresh Fruit.</i>	Bacon n' Cheese Crunchies; Leek n' Potato Soup to be served with Baked Beans on Toast;  <i>Fresh Fruit.</i>	Quiche Pies; Pea n' Ham Soup to be Served with Buttered Bread;  <i>Fresh Fruit.</i>
<b>SUPPER</b>	Milky drink choice of Tea, Coffee, Milo plus Biscuits and Sandwiches for Diabetics						

## Winter Menu Week 4

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<b>BREAKFAST</b>	Porridge; Cereal, Fruit, Toast & spreads, Fruit Juice, Tea, Coffee, Milo						
<b>MORNING TEA</b>	Tea, Coffee, Milo and Home Baking						
<b>LUNCH</b>	Sweet n' Sour Pork; Mash Potato; Mixed Veges.  <i>Dessert: Steam Fruit Pudding n' Custard</i>	Spaghetti Bolognese; Kumara n' Broccoli.  <i>Dessert: Cheese Cake n' Peaches</i>	Lambs Fry n' Bacon; Mushed Potato; Roast Pumpkin n' Beans.  <i>Dessert: Bread n' Butter Pudding n' Ice Cream</i>	Chicken n' Apricot Casserole; Roast Potato, Carrots, Parsnips n' Cauliflower.  <i>Dessert: Mixed Berry Pudding n' Custard</i>	Battered Fish with Tartare Sauce; Hand Cut Chips; Peas; Coleslaw.  <i>Dessert: Creamed Rice n' Apricots</i>	Grilled Sausages n' Gravy; Silverbeet; Broccoli.  <i>Dessert: Jellied Fruit Salad n' Ice Cream</i>	Beef Roast n' Gravy; Roast Pumpkin n' Kumar.  <i>Dessert: Apple Shortcake and Custard</i>
<b>AFTERNOON TEA</b>	Afghans	Blueberry Muffins	Date Loaf	Cheese Scones	Ginger Crunch	Honey Gems	Sausage Rolls
<b>DINNER</b>	Bacon n' Egg Quiche; Crème of Vegetable Soup to be served Buttered Bread;  <i>Fresh Fruit.</i>	Oakhill Potatoes; Tomato Soup to be served with Buttered Bread;  <i>Fresh Fruit.</i>	Fish Cakes n' Tomato Sauce; Crème of Chicken Soup to be served with Buttered Bread;  <i>Fresh Fruit.</i>	Cheese n' Onion Quiche; Pumpkin Soup to be served with Scrambled Eggs on Toast;  <i>Fresh Fruit.</i>	Onion Soup to be served with Scrambled Egg on Toast.  <i>Fresh Fruit.</i>	Savoury Pies; Mushroom Soup to be served with Baked Beans on Toast;  <i>Fresh Fruit.</i>	Vege Fritters; Leek n' Potato Soup to be Served with Buttered Bread;  <i>Fresh Fruit.</i>
<b>SUPPER</b>	Milky drink choice of Tea, Coffee, Milo plus Biscuits and Sandwiches for Diabetics						