

SUMMER MENU

DEC – FEBRUARY 2023-24

SOUP	CHICKEN VEGETABLE GLUTEN AND DAIRY FREE	PUMPKIN SOUP GLUTEN AND DAIRY FREE	CAULIFLOWER SOUP GLUTEN AND DAIRY FREE	BEEF & BARLEY	SWEET CORN SOUP GLUTEN AND DAIRY FREE
	Thick creamy chicken vegetable soup	Smooth creamy pumpkin soup	A thick cauliflower chowder	Hearty beef & barley soup	Sweet corn soup
MAIN COURSE	MEATBALLS & ONION GRAVY GLUTEN AND DAIRY FREE	CHICKEN CHASSEUR GLUTEN AND DAIRY FREE	ROAST CHICKEN GLUTEN AND DAIRY FREE	STEAMED FISH GLUTEN AND DAIRY FREE	VEGETARIAN CHICKPEA CURRY
	Rissoles coated in caramelised onion and rich gravy	Tender chicken in French tomato mushroom sauce	Succulent roast chicken breast served in light gravy	Delicate fillets of steamed fish topped with remoulade sauce	Traditional coconut chickpea curry
	LANCASHIRE HOT POT	THAI RED BEEF CURRY	CHICKEN LASAGNA	PORK SAUSAGES RAGU	MOUSSAKA
	Tender lamb casserole topped with sliced roasted potatoes	Tender beef in spicy Thai red panang sauce	Rich Italian chicken sauce in layered pasta sheet & thick bechamel sauce	Slowly boiled in rich tomato & basil sauce	Eggplant layer tomato based vegetarian bake
DESSERT	RICE PUDDING	PEACH CRUMBLE GLUTEN AND DAIRY FREE OPTION	TIRAMISU	STICKY DATE PUDDING GLUTEN AND DAIRY FREE OPTION	MANGO CHEESECAKE
	Creamy sweet rice pudding	Poached peach topped with crumble	Layer coffee & chocolate cream	Date pudding served with caramel custard	Smooth creamy mango cheesecake with crunchy biscuit base

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