SAVOURY PIES

Bangers & Mash

Pork sausage and caramelised onion topped with mash potato

BBQ Beef Brisket

Slow roasted brisket, mushrooms, coffee and maple gravy

Beef Curry

Slow cooked marinated beef in our homemade “Bombay” curry

Beef Stroganoff

Chunky steak, button mushroom, mustard

Beef Vindaloo

Chunky marinated steak in a spicy tomato-based curry

Bolognaise

Pork and beef mince cooked in a rich tomato sauce topped with parmesan sauce

Broccoli & Cauliflower (V)

Poached cauliflower and Broccoli in a creamy herb and cheese sauce

Butter Chicken

Mild chicken curry with tomato and yoghurt

Cauliflower & Zucchini (V)

Cauliflower and zucchini in a creamy white sauce

Cheeseburger Pie

Ground beef patty, maple bacon jam, USA style cheddar and tomato relish

Chermoula Lamb

Slow cooked lamb shoulder with eggplant and capsicum in a chermoula spiced tomato sauce

Chicken & Leek

Chicken and leek in a tarragon and white wine sauce

Chicken & Mushroom

Marinated chicken with button mushroom, field mushroom and porcini

Chicken Boscaiola

Chicken, bacon and mushroom in a creamy parmesan & white wine sauce

Chicken Satay

Kafir lime marinated chicken in a peanut sauce

Classic Mince

Minced beef with carrots and herbs

Chicken “Parmi” Pie

Chicken schnitty layered with marinara sauce, smoked ham & mozzarella

Cottage Pie

Beef mince, peas, corn, carrots and herbs topped with mash potato

Jerusalem Artichoke (V)

Roasted Jerusalem artichokes, leek and gorgonzola dolce in a white wine sauce

Lamb & Rosemary

Roast lamb with carrots in a rosemary and red wine gravy

Lentil & Coconut Curry (V)

Red lentils, eggplant cooked in a mild coconut and tomato curry

Mac 'N' Cheese (V)

Classic macaroni and cheese with bell pepper, USA cheddar and pretzel top

Mexican Bean (V)

Mexican style bean casserole topped with sour cream

Mexican Chicken

Mexican style chicken, sweet corn and capsicum topped with sour cream

Moroccan Lamb

Slow cooked spiced lamb shoulder with pumpkin, raisins and pepitas

Mushroom Stroganoff (V)

Button mushrooms, porcini and roast potatoes in a dark "stroganoff" sauce

Nepalese Lamb

Yoghurt marinated chunky lamb, slow cooked in Nepalese style curry

Pizza Pie

Triple smoked ham, artichokes, olives, mozzarella and tomato sauce

Pork & Apple

Cider braised pork shoulder, topped with a prune and apple chutney

Pumpkin Feta & Silver beet (V)

Roasted spiced pumpkin, feta, silver beet, pine nuts in a bechamel sauce

Reuben

Corned beef, shredded cabbage in a mustard and ale gravy topped with swiss cheese

Shepherd's Pie

Lamb mince, peas, carrots and soft herbs topped with mash potato

Sicilian Sausage

Italian style sausage casserole

Steak & Pepper

Marinated chunky steak, green peppercorn gravy

Steak & Vegemite

Vegemite marinated chunky steak, vegemite gravy, cheddar cheese

Steak Bacon & Cheese

Chunky steak, bacon and cheddar cheese

Sunday Roast Lamb

Roast lamb, peas, pumpkin, potato and mint

Sweet Roasted Duck

Slow roasted duck, carrots and spinach in maple and BBQ sauce

Truffled Chicken & Mushroom

Black truffle marinated chicken, button mushrooms, leek in a white wine sauce

Steak & Stout

Chunky steak with stout gravy

Vegetable Korma (V)

Mild yellow Korma curry with roast potatoes, capsicum, zucchini & carrot

Tofu & Cauliflower Satay (V)

Kafir lime marinated tofu & cauliflower in a roasted peanut sauce

ROLLS

Pork & Fennel Roll

Minced pork, fennel, roasted fennel seeds

Spicy Potato Vegan Roll

Spice rubbed roast vegetables, chia seeds and potato

Spiced Lamb & Feta Roll

Spiced lamb mince, feta, pine nuts and raisins

Spinach & Fetta Roll

Feta, spinach, ricotta, dill and roasted garlic

Sweet Potato, Cashew & Tofu Roll

Roast sweet potato, spiced cashews and fried tofu

Chicken & Sesame Roll

Minced chicken with duck fat, roasted black & white sesame seeds and confit garlic

Pork Satay Roll

Minced pork with an homemade peanut sauce with sweet soy, carrot & caramelised onion

Beef Roll

Beef Mince with caramelised onion, confit garlic, carrots & parsley

SWEET PIES

American Style Pumpkin

Traditional American style pumpkin pie in a sweet pastry crust

Apple & Mixed Berry

Fresh apples poached in spiced butter with blueberries and raspberries, topped with a coconut oat crumble

Apple & Mixed Berry Crumble

Fresh apples poached in spiced butter with blueberries and raspberries

Apple & Rhubarb

Fresh apples poached in spiced butter with rhubarb, topped with a coconut oat crumble

Apple & Salted Caramel

Fresh apples poached in spiced butter with house made salted caramel, topped with a coconut oat crumble

Apple & Strawberry Crumble

Fresh apples poached in spiced butter with strawberries, topped with a coconut oat crumble

Apple Crumble

Fresh apples poached in spiced butter, topped with a coconut oat crumble

Balsamic Strawberry & Custard

Strawberries soaked in balsamic and peppercorns baked in a creamy custard

Banoffee

House made caramel topped with sweetened cream, bananas and walnuts

Black Forest Meringue

Chocolate cherry mousse topped with a marshmallow meringue

Blueberry Pie

Traditional blueberry pie baked in a sweetened pastry

Brownie

Belgian chocolate soft centred brownie with walnuts

Bueno Pie

Kinder Bueno inspired pie - a chocolate cheesecake

style pie topped with milk chocolate and pieces of Bueno

Caramel & Hazelnut Slice

Baked caramel tart with hazelnuts

Cherry Pie

Traditional American style cherry pie in a sweetened pastry

Cherry Ripe

Creamy cherry mousse topped with dark chocolate and cherry ripe pieces

Choc Fudge Pecan

A chocolate fudge layer with pecans topped with cream cheese frosting

Chocolate Maple Strawberry

Maple soaked strawberries baked in a soft centred Belgian chocolate brownie

Chocolate Strawberry & Cream

Chocolate fudge base topped with sweetened cream and fresh strawberries

Coconut Cream

Creamy coconut custard topped with sweetened cream and toasted coconut

Coffee Cream

Belgian chocolate & Double Roasters coffee soft centred brownie with a sweetened coffee cream

Eton Mess

Sharp lemon curd topped with fresh cream, raspberries, strawberries, meringue and raspberry coulis

Home style Apple

Our classic American style baked Apple Pie

Knafeh

Semolina milk filling with mozzarella cheese and a hint of rose served with a hot lemon syrup

Lemon Brule

Sharp creamy lemon curd with a caramelised sugar top baked in a sweet pastry base

Lemon Curd & Fresh Raspberry

Sharp lemon curd and raspberry coulis topped with fresh raspberries

Lemon Meringue

Sharp creamy lemon curd topped with a soft marshmallow meringue

Malteaser

Malteaser ganache topped with a light malt chocolate cream

Mars Bar

Baked cheesecake style pie with mars bars in a dark cookie crumble base

Milk Choc Ganache

House made caramel topped with Belgian chocolate ganache

Mint Slice

Mint & white chocolate mousse topped with sliced mint slice biscuits and dark chocolate

Nutella & banana Mud

Chocolate, banana & Nutella soft centred brownie topped with salted Nutella ganache

Oreo

Oreo cookie biscuit base topped with a cookie and cream filling

Peanut Butter Choc

Peanut butter & Belgian chocolate cream topped with

milk chocolate ganache and house made

brittle

Pecan

Toasted pecans in a brown butter & spice mix, baked in a sweet pastry base

Pineapple & Ricotta

Sweetened ricotta cream baked with a caramelised pineapple top

Rocky Road

Soft centred Belgian chocolate brownie topped with Turkish delight jelly and marshmallows

S'mores

Chocolate fudge and soft marshmallow in a graham cracker base

Snickers

Baked cheesecake style pie with Snickers pieces in a dark cookie crumble base

Sour Cherry

Traditional sour cherry pie baked in a sweetened pastry

Sticky Date Pudding

Traditional sticky date pudding topped with house made caramel

Tim Tam

Belgian chocolate soft centred brownie with Tim Tam cream and chopped Tim Tams

Tiramisu

Whipped marsala mascarpone cream layered with coffee soaked savoiardi biscuit and cocoa powder

Triple choc & Caramel

Baked caramel tart topped with triple chocolate

Twix

Baked cheesecake style pie with Twix pieces in a dark cookie crumble base

Whipped Lime

Lime & cream curd topped with sweetened cream set in a white biscuit base

White Chocolate Ganache

House made caramel topped with Belgian white chocolate ganache