



Epworth

Maternity menu

Breakfast

Hot and *hearty*

Eggs – *Scrambled / Poached / Boiled*
Breakfast Sausage
Bacon
Tomato
Sautéed Mushrooms

Something a little *lighter*

Or enjoy your choice of cereal, fresh or stewed fruits and yoghurt, toast or croissants with your choice of topping.

Lunch or dinner

Entrée

Three cheese tart

A short pastry case filled with a perfectly balanced mix of cheeses, roasted onions and capsicums all topped with punchy basil pesto.

Salt and pepper calamari salad

Fried calamari served with cherry tomatoes, chorizo, sliced potato and rocket served with aioli and a dusting of parmesan cheese.

Chicken Caesar salad

Fresh chicken slices nestled among crisp cos lettuce, smoky bacon, crispy croutons and parmesan cheese, served with a perfectly cooked egg.

Yum cha

A crowd favourite – steamed Asian delicacies. Served with a selection of dipping sauces.

Mushroom and herb risotto

An assortment of mushrooms and fresh herbs perfectly prepared with a rich, creamy arborio rice and thinly shaved Parmesan.



Main course

Garlic chicken and sweet mash

A moist, perfectly cooked chicken breast, filled with roasted garlic and parsley butter, served on a bed of spinach and smashed, roasted sweet potato. (GF)

Succulent Asian inspired pork belly

The head chef's favourite. Tender braised chunks of pork belly, served on a bed of noodles and Asian vegetables. (GF optional)

Char grilled beef

Tender scotch fillet cooked to perfection, served with tarragon butter and a bowl of roasted rosemary potatoes. (GF)

Moroccan Spiced Lamb

Tender lamb rump with a Moroccan spice crust, served with a Middle Eastern chickpea salad and a dollop of natural yoghurt. (GF)

Fish of the day

We also have a range of lighter options including omelettes and soup.





How sweet it is

Homemade tiramisu

Decadent mascarpone cream layered between savoiardi biscuits and with a shot of espresso.

Homemade vanilla panna cotta

Vanilla beans infused in a cooked cream, gently set and served with fresh mint.

New York cheesecake

Delicious baked cheesecake teamed with a tangy berry coulis and compote and served with double cream. (GF)

Chocolate volcano

Flourless chocolate cake with a sumptuous surprise centre, finished with an Armagnac ganache. (GF)

We also offer a range of wine and beer for you to enjoy with your meal. Alternatively, there are soft drinks, juices or flavoured milk drinks to select from.

