

# **Community Lunches JUNE 2025**

Dish One \$23 / Dish Two \$26 / Dish Three \$29 / Dish Four \$39

#### Week One

## Tue 3<sup>rd</sup> / Wed 4<sup>th</sup> / Thu 5<sup>th</sup> / Fri 6<sup>th</sup>

# Asian Pork Ball Noodle Soup gf

w Ginger, Chili, Fresh Pineapple, Mint, Bean Sprouts & Spring Onion

# French Chicken Frikasée gf

Rich Creamy Chicken Stew w Glazed Carrots, Mushrooms, Spinach, Garlic, Onion, White Wine, Thyme & Rice

## **Irish Beef & Guiness Pie**

w Gravy, Mashed Potato, Minted Peas, Butternut Pumpkin & Cauliflower

# **Mediterranean Salmon gf**

w Orange & Caper Berry Butter Sauce, Saffron Potato & Sautéed Vegetable Medley

## **Week Three**

# Tue 17th / Wed 18th / Thu 19th / Fri 20th

## **German Lentil Stew**

w Frankfurt Sausage, Bacon, Carrot, Onion, Potato, Mustard & Spätzle (Egg Noodles)

## Bruce Lee's Hot Pot Bang Bang

Pork & Prawn Wontons In Chicken Broth, Asian Greens, Spring Onion, Fried Shallots & Sichuan Chili Sauce

#### Vienna Veal Schnitzel

w Lemon Wedge, Potato Salad & Baby Cos Garden Salad

## Teriyaki Salmon gf

w Sautéed Asian Greens, Avocado, Spring Onion & Sesame Rice

#### **Week Two**

# Tue 10<sup>th</sup> / Wed 11<sup>th</sup> / Thu 12<sup>th</sup> / Fri 13<sup>th</sup>

## **Swiss Potato & Cream Soup**

w Speck, Gruyère Cheese, Peterli, Chive, Potato Rösti & Buttery Majoran Croûtons

## **Asian Chicken Breast Stir Fry gf**

w Chili, Kaffir Lime, Wombok, Asian Greens, Toasted Cashew Nuts & Rice Noodles

## Oma's Kohlrouladen gf

Iconic German Cabbage Rolls Filled w Love.
Pork & Paprika, Caraway Jus & Sautéed Parsley Potatoes

# 150g Eye Fillet gf

w Béarnaise Sauce, Gratin Potato Dauphinoise, Green Beans & Truffle Oiled Mushroom

## **Week Four**

# Tue 24th / Wed 25th / Thu 26th / Fri 27th

# French Goats Cheese & Thyme Tart v

w Petit Salad Bouquet, Shaved Pear, Pine Nuts & Raspberry Vinaigrette

## Vietnamese Beef Phờ qf

w Tasmanian Brisket Beef, Broth, Herbs, Spices, Rice Noodles, Bean Sprouts, Chili & Ginger

# **Alsatian Kassler gf**

Cured – Wood Smoked Pork Backstrap w Pinot Noir Gravy, Mustard, Potato Mash, Sauerkraut & Brussel Sprouts

## Pinocchio Garlic Prawns

w Creamy Linguine Pasta, Chili, Lemon, Parsley & Parmigiano

Bookings Essential For Dine In Or Take Away/Take Home
0493 083 358

**Bon Appétit!** 

www.noosariverkitchen.com.au www.onechefforyou.com.au