

Mon	Tue	Wed	Thur MOW/Take away Only	Fri
2 Labor Day- Centre Closed	3 Braised Steak with Mushroom & Red wine Sauce Butterscotch Self Saucing Pudding	4 Roast Pork with Apple Sauce & Gravy Fruit Trifle	5 Crispy Lemon garlic chicken Fillets Gingerbread Pudding Cake	6 Battered Fish with Tartare & Lemon Apple Pie
9 Baked Fish with Lemon Dill Sauce Strawberry Cheesecake	10 Beef Rissoles in Tomato & onion Gravy Jaffa self-Saucing Pudding	11 Roast Chicken with Thyme Gravy Banoffee Pie	12 Ginger Soy Glazed Pork Sticky date Pudding	13 Battered Fish with Lemon & Tartare Pavlova with Fresh Fruit & Cream
16 Honey hickory Glazed Pork Neck Creamy Sago Pudding	17 Baked Fish with Herbed Cream Classic Neapolitan Ice Cream	18 Roast Beef with Gravy Bread & Butter Pudding	19 Lamb & Feta Meatballs with Tzatziki Chocolate Brownie with ice Cream	20 Battered Fish with Tartare & Lemon Marmalade Self saucing Pudding
23 Braised Beef with Mushroom Sauce Golden Syrup pudding	24 Slow cooked Moroccan Pork Cinnamon Creamed Rice	25 Roast Lamb with Mint Sauce Chocolate Cheesecake	26 Beef Ragu Upside Down Plum Cake with Honeyed Pears	27 Crumbed Fish with Lemon & Tartare sauce Vanilla Ice cream with Topping
30 Lamb Ragu Lemon Sago Pudding with Apricot	31 Braised Steak with Mushroom & Red wine Sauce Butterscotch Self Saucing Pudding			

Greendale Centre Dining Room – 2026

Enjoy a delicious two-course dine-in meal at the Greendale Centre Dining Room:

·Standard Price: \$15.00

·No Dessert Option: \$13.00

·Members: \$13.00 with free dessert when dining in

🕒 Serving Time: 11:30am Monday, Wednesday & Friday

Tuesday and Thursday: Meals on Wheels (MOW) and Takeaway only

Meals on Wheels: \$17.00 Takeaway (Pre-Order Only): \$15.00

📞 Bookings must be made by 9:00am on the day Subject to availability – call 9399 5393

Please note: Last-minute bookings are not guaranteed. Book early to avoid disappointment. Menu is subject to change without notice.