



It is our pleasure to offer you a tasty selection of meals designed for your stay at The Old Hospital, Loch.

In order to keep costs as reasonable as possible we would ask you to limit your selections to a minimum of 6 people per selection. For example, if there are six in your party and you decide you want a lunch bowl – then if you can decide on one choice that will help – but if there are 12 of you – then you can make two choices.

Of course we understand there are often dietary limitations and we will ensure that these are taken into account in preparing your meals – just let us know in advance. And yes – we can do vegan or vegetarian.

And please – if there is something different or special that you hanker for – or even if you want a menu designed for a specific budget – you only have to ask! All prices are per person.

Not Just Tarts ABN 60171079794

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#### Breakfast

1. A selection of cereals, toast and home-made conserves \$7
2. Bircher muesli, prunes soaked in green tea, yogurt \$10
3. French toast 'Eiderdown' with herbs and eggs & bacon \$13

#### Lunch

1. A selection of ribbon sandwiches and home-made pies such as pancetta and egg, smoked salmon and quail egg, sweet potato and feta \$13
2. A selection of sliders including pulled pork with caramelised onion, teriyaki chicken and pastrami and relish. \$15
3. Ploughman's lunch with home-made terrine and relish and local cheeses. \$20

#### Lunch Bowls

1. French Onion Soup with crusty French stick with melted cheese \$10
2. Chili Con Carne with corn fritters \$14
3. Seafood chowder with rye bread \$19

#### Salads

1. Roasted Beet Salad \$14
2. Thai Beef Salad \$17
3. Chicken Caesar Salad \$20

#### Dinner (includes your choice of complimentary fruit or dessert)

1. Hearty Lasagne (vegetarian or moussaka if you prefer) with green salad \$20
2. Traditional roast selection with roasted vegetables \$23
3. Selection of curries with all the condiments including pappadams \$25
4. Salmon with Mediterranean vegetables \$28
5. Paella made the traditional way \$25

#### A bit fancy (includes your choice of complimentary fruit or dessert)

1. Stuffed Roasted Quail with Asian vegetables \$30
2. Shredded Oxtail and Crispy Parmesan with creamy mash \$30
3. Asian style pork neck with jasmine rice \$30

#### Nibbly Bits

1. Selection of sweet or savoury tarts and muffins \$7
2. Marinated chicken wings - your choice of marmalade glaze, BBQ or Sweet chili \$10
3. A Sushi platter with all your favourites (serving size for six) \$60
4. Fruit, smoked meat and cheese platter (serving size for six) \$50