



BALMORAL

*Inverell*

CIRCA 1874

## MEAL DELIVERY & IN-HOUSE CATERING MENU

*To make your stay even more relaxing, why not get meals catered and delivered to your door, so you can heat and eat at your convenience?*

### Eyelicious Eats

**Nic Goddard: 0434 225 034**

### Meal orders require 24 hours' notice

#### Available for delivery to Balmoral (\$5.00 delivery fee):

- Soups (per serve)
- Mains (per serve)
- Salads & Bakes (for groups)
- Picnic Hampers (for 2-10 people)

#### In-House Catering

A two-course or three-course meal for two people, prepared for you at Balmoral (includes table service and clean up). Please contact us in advance to secure your booking.

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### Soups

(prices per serve)

Creamy pumpkin	\$9.50
Creamy cauliflower	\$9.50
Vegetable minestrone	\$9.50
Potato, bacon and corn chowder	\$9.50
Pea and ham	\$9.50
Creamy mushroom	\$9.50
Chicken noodle and vegetable	\$11.00
Beef, barley and vegetable	\$11.00

## Mains

(prices per serve)

### **Lasagne** \$14.00

Blend of beef and pork mince in a rich Italian tomato sauce, layered with bechamel sauce and lasagne sheets, topped with melted mozzarella. Served with a light salad.  
(Vegetarian and GF option available)

### **Beef Stroganoff** \$18.00

Slow-cooked beef chunks in a sour cream mushroom sauce. Served with pappardelle pasta.

### **Beef Massaman** \$18.00

Tender chunks of beef slow-cooked in homemade Thai curry paste with potatoes, beef stock and coconut cream, served with jasmine rice.

### **Traditional Shepherd's Pie** \$14.00

Minced beef or lamb, fried with onion, garlic, rosemary, thyme, salt and pepper and a touch of Worcestershire sauce, in a rich beef and tomato gravy. Served with steamed green vegetables.  
(Vegetarian and GF option available)

### **Moroccan Lamb Casserole** \$18.00

Slow-cooked lamb, loaded with onions, potatoes, carrots, chickpeas and garlic, dried apricots, and cinnamon and Moroccan spices. Served with Lebanese rice.  
(Vegetarian and GF option available)

### **Lamb Korma** \$18.00

Chunks of slow-cooked lamb in an Indian curry sauce, served with mango chutney, jasmine rice and flatbreads. (GF)

### **Apricot Chicken** \$14.00

Chicken thighs seared, then slow-cooked in our own French onion soup mix blend, apricot nectar and dried apricots. Served with jasmine rice. (GF)

### **Creamy Curried Chicken** \$16.00

Chicken thighs seared, then oven-baked with bacon, mushroom and asparagus in a creamy curry sauce. (GF)

### **Chicken Cacciatore** \$18.00

Chicken roasted in the oven to crisp the skin, with a sauce of tomatoes, onions, fresh herbs, capsicum, olives and just a little red wine, slow cooked in the oven.  
Served with creamy mashed potato and steamed green beans. (GF)

### **Curried Sausages** \$14.00

Thick beef sausages cooked, sliced and added to a curried sauce with carrots and peas.  
Served with rice. (GF)

### **Slow-cooked BBQ Pork Chops** \$18.00

Served with creamy mashed potato and steamed greens. (GF)

## Salads & Bakes

*Are you thinking of hosting a BBQ with friends during your stay at Balmoral?  
We can assist with your catering needs.*

*All salads and bakes serve 8 to 10 people.  
All options below can be catered for in smaller portions. If this is required, please ask.*

*\$5.00 delivery fee*

### **Basic Tossed Salad \$30.00**

Mixed lettuce, carrot, capsicum, cucumber, tomatoes and red onion,  
dressed with a homemade salad dressing.

### **Brown Rice and Mixed Bean Salad \$30.00**

Cooked brown rice, four bean mix, steamed green beans, cherry tomatoes,  
parsley, red onions and a tangy mustard dressing.

### **Roast Sweet Potato, Beetroot, Feta and Walnut Salad \$40.00**

Roasted sweet potato and beetroot, seasoned with salt and pepper, spread over a bed of rocket.  
Topped with feta and roasted walnuts, with a sweet tangy dressing.

### **Coleslaw \$25.00**

Red and green cabbage, grated carrot and shallots in a tangy cream dressing.

### **Basil Pesto Pasta Salad \$35.00**

Spiral pasta coated with basil pesto, peas, cherry tomatoes, kalamata olives and roasted pine nuts.

### **Creamy Potato Salad \$35.00**

Parboiled potatoes, diced boiled egg, crispy bacon pieces and shallots  
in a creamy garlic aioli dressing.

### **Potato Bake \$35.00**

Scallop potato, bacon and sliced onion in a creamy garlic sauce,  
topped with tasty grated cheese and baked in the oven.

### **Roast Vegetable Frittata \$40.00**

A mix of cauliflower, broccoli, carrots, sweet potato, zucchini, mushrooms, red capsicum,  
tomatoes, onion and fresh herbs, baked in a mixture of egg and cream.

### **Cauliflower and Broccoli Gratin \$30.00**

Steamed cauliflower and broccoli covered with homemade cheesy white sauce,  
topped with cheese and breadcrumbs, and baked in the oven.

## Picnic Hampers

*Will you be sightseeing and adventuring while staying in our beautiful Sapphire City?  
Why not indulge in one of our picnic hampers?*

*Below is a selection of my picnic hampers. Please advise your needs and we can tailor the hamper to your preferences. GF and vegetarian options available.*

*\$5.00 delivery fee*

*\$50 deposit is required if a picnic basket/hamper is to be supplied.  
Deposit will be returned upon return of the basket/hamper undamaged.*

### **Just for Two - \$115**

#### **Serves 2 people**

Individual Mediterranean picnic cobb loaves or individual bacon and egg pies, cream cheese, Krensky, olives, crackers and dip.

Fresh fruit salad with yoghurt dressing or fresh home-baked cinnamon scrolls.

Choice of one bottle of red or white wine (non-alcoholic options available).

### **Medium Picnic Hamper - \$175**

#### **Serves 4-6 people**

Individual Mediterranean picnic cobb loaves or individual bacon and egg pies, cream cheese, Krensky, olives, crackers and dip.

Fresh fruit salad with yoghurt dressing and fresh baked cinnamon scrolls or a selection of home-baked old-fashioned slices (raspberry coconut, caramel, or peppermint).

Choice of one bottle of red or white wine (non-alcoholic options available).

### **Large Picnic Hamper - \$265**

#### **Serves 8-10 people**

Mediterranean picnic cobb loaf or family size bacon and egg pie, grazing platter with a selection of cured meats, cheeses, mixed olives, onions, sundried tomatoes, nuts and dried fruit and crackers.

Fresh fruit salad with yoghurt dressing, selection of home-baked old-fashioned slices (raspberry coconut, caramel, or peppermint) or home-baked muffin (carrot with cream cheese frosting, Hummingbird, or classic chocolate with buttercream).

One bottle of red and one bottle of white wine (non-alcoholic options available).

## In-House Catering

*Getting away for a romantic weekend, just the two of you?  
How would you like to have your own personal cook?*

*I will come to Balmoral and prepare, cook and serve your meal – and of course clear away the mess, so you don't have to do anything other than enjoy your time together.  
(BYO alcohol)*

<b>Two-course meal for 2 people</b>	<b>\$150.00</b>
<b>Three-course meal for 2 people</b>	<b>\$185.00</b>

### Starters

Garlic bread  
Sweet pea, ricotta, and mint bruschetta  
Antipasto sharing platter  
Thai beef salad  
Caramelised onion and goat's cheese tart  
Honey soy ginger chicken skewers  
Salt and pepper prawns

### Mains

#### **Chicken, Bacon and Mushroom Fettucine**

Pan-fried chicken breast strips, bacon, onion and mushrooms in a rich creamy sauce.

#### **Thai Green Curry Salmon**

Pan-seared salmon with salt and pepper, added to a sauce made from green curry paste, cherry tomatoes, zucchini, peas, coriander, lime juice and coconut cream, served with jasmine rice.

#### **Red Wine Braised Lamb Shanks**

Served with creamy garlic mashed potato and steamed green beans.

#### **Rib Eye Steak**

Cooked medium, with your choice of mushroom, Diane, pepper or mustard sauce, served with roasted garlic potato and steamed seasonal vegetables.

#### **Creamy Garlic Prawns**

Served with basmati rice.

#### **Chicken Breast wrapped in Bacon**

With maple, Dijon and thyme glaze, served with creamy mashed potato, pan-seared asparagus and honey steamed carrots.

#### **Caramelised Pork Belly**

Served with steamed Asian greens and basmati rice.

## **Desserts**

### **New York Cheesecake**

With a blackberry sauce, served with ice cream or whipped cream.

### **Individual Lemon Meringue Pie**

Served with ice cream.

### **Sticky Date Pudding**

With butterscotch sauce, served with custard and ice cream.

### **Rich Chocolate & Peppermint Mousse**

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**To place your meal delivery order or book in-house catering,  
please contact:**

**Eyelicious Eats**

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*Love at first bite*