



THE FALLS ESTATE
A BEGROUP LIFESTYLE VILLAGE



Simple Catering
SEPTEMBER



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TUESDAY MENU

Tues 6th	Restaurant Closed	
Tues 13th	Restaurant Closed	
Tues 20th	Roast pork <i>Served with apple sauce, gravy & roasted seasonal vegetables</i>	\$17.00
	Lambs fry and bacon <i>Served with mashed potatoes and vegetables</i>	\$14.00
	Seafood platter <i>1 of each scallop, mussel, prawn, squid ring and fish served with chips and salad</i>	\$15.00
Tues 27th	Curried Sausages <i>Served with rice and vegetables</i>	\$13.50
	Lemon and Coconut Fish Hotpot <i>Served with zucchini, carrots and potato & herb rosti</i>	\$17.00
	Roast Chicken with sage & onion stuffing <i>Served with roasted seasonal vegetables</i>	\$15.00

FRIDAY MENU

Fri 2nd	Restaurant Closed	
Fri 9th	Restaurant Closed	
Fri 16th	Roast Pumpkin ravioli with burnt butter sage sauce	\$12.50
	Honey Pork served with rice and whole baby beans	\$15.00
	Steak with mushroom or pepper sauce <i>Served with salad & chips or seasonal vegetables</i>	\$17.00
	Steak and Kidney Pot pie	\$14.00
Fri 23rd	Lasagne <i>Our homemade lasagne served with salad</i>	\$10.00
	Smoked fish pie <i>With potato top served with seasonal vegetables</i>	\$12.00
	Mango & Coconut Chicken curry <i>Our mild curry served with rice</i>	\$14.00
	Scallops with chips and salad	\$15.00
Fri 30th	Savoury mince with seasonal vegetables	\$14.00
	Fish & chips <i>Fresh fish cooked in a crispy batter, with chips and tartare sauce</i>	\$15.00
	Moroccan lamb served with rice and vegetables	\$15.00
	Open steak sandwich and chips <i>On sourdough bread, with lettuce, tomato, caramelised onion, cheese, mayonnaise, bacon and thinly sliced steak</i>	\$15.00

Desserts

See the blackboard for the desserts of the day

All Gold Card Holders outside the Village are very welcome. Ph 437 5844 to book

Welcome!



Simple Catering

Bio Joyce

Born in the Waikato I have been in the catering business for 36 years. I started my business as I love cooking and seeing people enjoying my food. I started training to be a chef in my younger years but opted to try for a career in the police force, but ended up working for the public service as an administrator. Over the years my catering business grew to providing food for corporate functions, meetings, training days and private functions e.g. weddings, birthdays and funerals. In 2015 my partner and I ran a very successful restaurant in a club in Hamilton opening 6 days a week and employing 6 staff we would serve up to 250 per night. We also continued to do outside catering and we also had a contract with a local community theatre planning and catering for their meals before their shows. On an average night we would cater for close to 200 theatre patrons. We decided to move to Whangarei at the end of 2015 to be close to our children and grandchildren.

I am looking forward to providing healthy, nutritious and tasty meals to The Falls residents and Debbie and I welcome you to come and try our food.

Bio Debbie

Hi my name is Debbie Bond and I'm the other half of the new catering team from "Simple" How did I get into catering you might ask. Well I love food, and love cooking it for others to enjoy. I have never done anything like this before, but I'm ready for another challenge in my life. I am presently in charge of the kitchen at the Kamo Home & Village and some days you will see me helping out when needed. (I tell my staff that's the only day they are allowed to order me around) I use to regularly bake for the Falls vegie gardening crew for their morning tea, and usually got told when they had run out....or if it wasn't up to standard. Believe it or not I really get great pleasure out of feeding people.

I am really excited about working with Joyce at the Falls Estate bringing you some wonderful simple but beautiful meals.