

What is the Menu like?

At the Napier District Masonic Trust our focus is on a seasonal menu, prepared fresh on site using healthy and tasty meal options for our aged care residents.

We have an abundance of Hawke's Bay market gardens, orchards, and farm produce on our doorstep, so sourcing wholesome, fresh, local produce makes menu planning a pleasure.

Our aim is to tempt all taste buds and we cater for special dietary requirements.

Delicious chef-prepared meals and the friendships and conversations around the dining tables are a highlight of each day. As are the special lunch / dinner events held throughout the year.

All our catering staff are trained to deliver exceptional food safety. Cleanliness and best practice are paramount, and our proven systems and processes reach DHB-level standards.

Dietician Support

Nutritional needs of the elderly can be complex and require careful assessment by an experienced dietician. All menus are dietician-approved, and our dietician is available for general advice and oversight of specialised needs



An Overview of the menu

Breakfast

a selection of cereals, porridge, toast, breads and fruit..

Morning tea

Fresh home- made scones, muffins, or something else guaranteed to titillate the taste buds.

Lunch

A hot meal of either lamb, chicken, pork, or beef with seasonal vegetables & gravy.

Fish is served each week with a selection of seasonal salads.

Desserts are homemade, just like Mum used to make.

Vegetarian and gluten free options

Afternoon Tea

Fresh homemade slices and cakes

Dinner

A light evening meal is served - soups, quiche, pasta, and salads

Supper

Tea, Milo or cold drinks and a snack

