



SAMPLE MENU



Seconds anyone?

BREAKFAST

DAY 1

Poached eggs, bacon and beans
Toast and spreads
Cereals
Juice
Tea, coffee and milo

DAY 2

Fluffy homemade buttermilk pancakes
with fresh berries & fruit or maple syrup.
Toast & spreads
Cereals
Tea, coffee and milo

MORNING TEA

DAY 1

Home made chocolate chip muffins
Fresh fruit platter

DAY 2

Home made scones, jam and fresh cream
Fresh fruit platter

LUNCH

DAY 1

Fresh gourmet burgers with
salad and all the trimmings
Fresh fruit platter

DAY 2

A selection of fresh rolls and baguettes
with salads, fresh meats, schnitzels etc.
Cinnamon and boston bun

AFTERNOON TEA

DAY 1

Homemade crunchy top apple
and cinnamon muffins
Fresh fruit platter

DAY 2

Zesty orange and poppyseed cake with a
traditional butter icing
Fresh fruit platter

DINNER

DAY 1

Homemade bolognese pasta
cheese bake with individual
garlic bread and salad

DAY 2

Delicious slow roasted beef with an
array of roasted seasonal vegetables
and gravy

DESSERT

DAY 1

Mary's famous chocolate self
saucing pudding and icecream

DAY 2

Homemade sticky date pudding with
hot caramel sauce and icecream



Fruit basket and hot and cold drinks are available at all times.
Any special dietary needs and allergies are happily catered for.



*"The food during the week was of outstanding quality....It was a refreshing change to
experience homemade cooking rather than just normal 'Camp Food'."*

Robyn O'Connell, North Western Mental Health