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# SAMPLE MENU

Our resident catering team has our guests coming back time again, using only the highest quality and freshest ingredients and sourcing local produce wherever possible.

The kitchen is a nut-free zone and we are able to cater for most allergy and dietary requirements. A tip for the teachers: Ash makes the best stove-top espresso and is rather liberal with the chocy bickies. Never fear – pod coffee is available if Ash is not around!

Bowls of fresh fruit available to children to help themselves throughout the day.

## DAY ONE

Students bring their own morning tea and lunch

**Afternoon tea:** Fresh seasonal fruit platter

**Dinner:** Aussie barbie - gourmet sausages, steak and marinated chicken breast, garden fresh salad

**Dessert:** Apple crumble and custard

## DAY TWO

**Breakfast:** Tea, coffee and juice; toast, condiments, selection of cereals, bacon and free range scrambled eggs

**Morning tea:** Vanilla cupcakes with yummy butter frosting

**Lunch:** Sausage sizzle

**Afternoon tea:** Platter of vegetable, crackers and dips

**Dinner:** Homemade Lasagne with garden green salad and crusty bread

**Dessert:** Ice cream sundaes with M&Ms

## DAY THREE

**Breakfast:** Tea, coffee and juice; toast, condiments, selection of cereals, pancakes with maple syrup and whipped cream

**Morning tea:** Homemade chocolate cake

**Lunch:** Fresh gourmet bread rolls filled with a selection of cold meats, cheese and salads

