
SAMPLE CAMP MENU

TWO-NIGHT CAMP

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!

DAY ONE

Students bring their own morning tea and lunch (unless catering for these meals has been arranged prior to the day)

Afternoon tea: Fresh seasonal fruit platter

OR pies / sausage rolls (in winter)

Dinner: Aussie barbie - gourmet sausages, steak and marinated chicken breast, coleslaw and fresh bread

Dessert: Apple crumble and custard

DAY TWO

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

Morning tea: Tiny Teddies, chips and fresh fruit

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

Afternoon tea: Vanilla cupcakes with yummy butter frosting, and fresh fruit

Dinner: Homemade Lasagne with garden green salad and crusty bread

Dessert: Ice cream sundaes with M&Ms

DAY THREE

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

Morning tea: Homemade chocolate chip biscuits and fresh fruit

Lunch: Sausage sizzle in gourmet bread rolls, with onion and sauces

DIETARY

Our kitchen is nut-free.

Vegetarian, vegan, dairy free, gluten free, and egg free substitutes available, whilst remaining as close to the original menu as possible.

