
ROONKA SAMPLE CAMP MENU

TWO-NIGHT CAMP (SMALL GROUPS - BELOW 60)

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 by the Organiser)

Afternoon tea: Fresh fruit AND Cinnamon donuts OR finger buns

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

Dessert: Apple crumble and custard

DAY TWO

Breakfast: A selection of cereals, toast, condiments, selection and juice along with bacon and free range scrambled eggs

Morning tea: Fresh fruit platter OR pies and sausage rolls (based on availability)

Lunch: Fresh gourmet bakery rolls filled with a selection of cold meats, cheese and salads OR pizza scrolls (Based on availability)

Afternoon tea: Tiny Teddies, chips and fresh fruit

Dinner: Homemade Lasagne with garden green salad and crusty bread

Dessert: Ice cream sundaes with M&Ms and toppings

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: Ham and cheese croissants or pizza scrolls (based on availability)

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.



Roonka
River Adventure Park