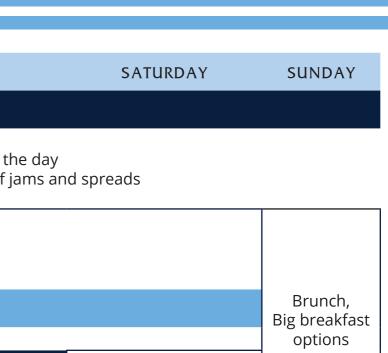


Menu is subject to change without notice								
	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY			
BREAKFAST								
Breakfast Station			n of five rotating breakfast including white, multigrain		d fruits, yogurt of th with a selection of ja			
Cooked Breakfast		Pork sausages, mushrooms, roast tomato	Pancakes with maple syrup					
MORNING TEA		SELECTION OF SAVO	URY AND SWEET SNACKS	, WHOLE FRESH FRUIT				
LUNCH	BUILD YOUR	OWN SANDWICHES, WR	AP OR SALAD BOWL (BY	O CONTAINER) FROM TH	E SALAD BAR			

AFTERNOON TEA

SAVOURY OR SWEET SNACK AND WHOLE FRESH FRUIT

DINNER					
Main Course	Roast lamb shoulder Pork belly Served with a demi-gaze sauce	Grilled sizzle steaks Italian sausages Chicken kebabs Beef burgers	Spaghetti bolognese Creamy chicken, pumpkin and spinach gnocchi Served with garlic bread	Balsamic lamb chops Mediterranean sausages	Sweet and sour p Mongolian bee Special fried ric Served with praw crackers
Vegetables	Roast hassle back potato, roast pumpkin, braised cabbage garden peas		Steamed greens	Steamed corn cobs Lemon, garlic and olive oil broccoli	
Salad		Coleslaw Potato salad Greek salad	Lebanese salad Pea, fetta and herb salad	Pasta Salad Potato and bacon salad	
Dessert	Self saucing chocolate pudding	Zoopa Doopa	Chocolate mousse	Vanilla panna cotta with a berry compote	Banana Split
		Dinner is served with a can of zero soft drink			



Individual warm chicken caesar salads

r pork eef rice rawn	Pizza night	Chef works with boarders to trial new menu items
lit		



	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
BREAKFAST					
Breakfast Station			on of five rotating breakfast c g including white, multigrain,		fruits, yogurt of the vith a selection of jar
Cooked Breakfast		Fried eggs, bacon, baked beans	Waffles with chocolate sauce and ice cream		
MORNING TEA		SELECTION OF SAV	OURY AND SWEET SNACKS	, WHOLE FRESH FRUIT	
LUNCH	BUILD YOU	R OWN SANDWICHES, W	RAP OR SALAD BOWL (BY	O CONTAINER) FROM TH	E SALAD BAR

AFTERNOON TEA

SAVOURY OR SWEET SNACK AND WHOLE FRESH FRUIT

DINNER							
Main Course	Roast chicken Roast lamb Served with a demi-gaze sauce	Homemade crumbed chicken breast served with napoli sauce, ham and cheese	Lamb and mint ragu with penne Spaghetti carbonara Served with garlic bread	Greek style lamb Peri peri chicken Nandos style spiced rice	Pork and hokkien noodles Beef and vegetable stir fry Steamed Rice.	Pizza night	Chef works with boarders to trial new menu items
Vegetables	Scalloped potato Green peas Tomato and onion pie Roast pumpkin	Seasoned chips Steamed broccolini	Steamed greens		Brocolini and chilli		
Salad		Caesar salad Pasta salad	Greek salad Cous cous salad	Green bean and bacon salad Greek salad			
Dessert	Lemon delicious pudding	Seasonal fruit salad with ice cream	Carrot cake	Jelly slice	Strawberries, puff pastry and cream		

SATURDAY SUNDAY

he day jams and spreads



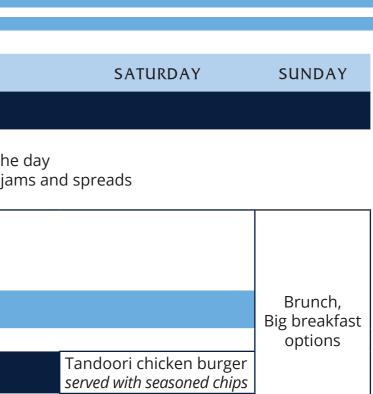
BOARDING HOUSE MENU

Meriu is subject to charige w	nthout houce				
	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
BREAKFAST					
Breakfast Station			of five rotating breakfast ncluding white, multigrain	ast will include the following cereals, whole and poached , fruit and english muffins w e, orange, tropical juice and	fruits, yogurt of the vith a selection of jar
Cooked Breakfast		Scrambled eggs, bacon, spinach and fetta	Pancakes with fresh banana		
MORNING TEA		SELECTION OF SAVOL	IRY AND SWEET SNACKS	5, WHOLE FRESH FRUIT	
LUNCH	BUILD YOU	R OWN SANDWICHES, WRA	AP OR SALAD BOWL (BY	O CONTAINER) FROM TH	E SALAD BAR

AFTERNOON TEA

SAVOURY OR SWEET SNACK AND WHOLE FRESH FRUIT

	Desethers				<u> </u>
Main Course	Roast beef Roast pork Served with a demi-gaze sauce	Grilled rump steak Served with a pepper or mushroom sauce	Salami, capsicum, tomato and spinach gnocchi Chicken, sundried tomato & spinach penne <i>Served with garlic bread</i>	Chicken and beef kebabs, garlic sauce <i>served with souvlaki</i> <i>bread</i>	Singapore nood Lemon chicke Vegetarian spring Nasi goreng rid
Vegetables	Rosemary potatoes Roast sweet potato Green beans Roasted zucchini	Homemade wedges Steamed greens	Lemon and chilli steamed greens	paprika spiced chips	
Salad		Roast vegetable and quinoa salad Tossed summer salad	Tossed garden salad Roast pumpkin salad	Mediterranean Salad Tabbouleh Salad	
Dessert	Sticky date pudding served with caramel sauce	Seasonal fruit salad with ice cream	Vanilla cream crumble	White chocolate and raspberry brownie	lce cream sundae crushed nuts



 Pizza night
 Chef works with boarders to trial new menu items

 rice
 menu items

 ae with its
 menu items

Menu is subject to change without notice



	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
BREAKFAST					
Breakfast Station		Selection Breads for toasting i	of five rotating breakfast on ncluding white, multigrain	ast will include the followin cereals, whole and poache , fruit and english muffins e, orange, tropical juice and	d fruits, yogurt of the with a selection of jan
Cooked Breakfast		Poached eggs, spaghetti and hash browns	French toast, yoghurt, berries and honey.		
MORNING TEA		SELECTION OF SAVOL	IRY AND SWEET SNACKS	, WHOLE FRESH FRUIT	
LUNCH	BUILD YOUR	OWN SANDWICHES, WRA	AP OR SALAD BOWL (BY	O CONTAINER) FROM TH	IE SALAD BAR
AFTERNOON TEA	1		SAVOURY OR SWEE	T SNACK AND WHOLE FI	RESH FRUIT
DINNER					
Main Course	Clow cooked lamb leg Lemon roasted chicken Served with salsa verde with fresh lemon	Homemade chicken schnitzel served with gravy or fresh lemon wedges	Classic Spaghetti meatballs Spinach and ricotta cannaloni Served with garlic bread	Butter chicken Pork and chickpea curry Basmati rice <i>Served with naan bread</i>	Lemongrass chicken Stir fried vegetables Seafood rice
Vegetables	Italian roasted vegetables Herb roasted potatoes	Seasonal chips Parmesan and lemon broccolini	Steamed green beans & parmesan	Indian spced zucchini Cumin spiced pumpkin	Spiced green beans
Salad		Lebanese salad Three bean and fresh herb salad	Caesar salad Red cabbage slaw		
Dessert	Golden syrup dumplings	Seasonal fruit salad with ice cream	Lemon cheesecake	Custard, jelly and fruit	Chocolate Ripple cak
			8:45pm Supper is available on Wednesday evenings		

SATURDAY

SUNDAY

of the day of jams and spreads

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nicken ables	Pizza night	Chef works with boarders to trial new menu items
beans		
ole cake		