

WEEK 1



Menu is subject to change without notice

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
BREAKFAST							
Breakfast Station	Continental breakfast will include the following items: Selection of five rotating breakfast cereals, whole and poached fruits, yogurt of the day Breads for toasting including white, multigrain, fruit and english muffins with a selection of jams and spreads Tea, coffee, apple, orange, tropical juice and water						
Cooked Breakfast		Pork sausages, mushrooms, roast tomato	Pancakes with maple syrup				
MORNING TEA							Brunch, Big breakfast options
SELECTION OF SAVOURY AND SWEET SNACKS, WHOLE FRESH FRUIT							
LUNCH						Individual warm chicken caesar salads	
AFTERNOON TEA							
SAVOURY OR SWEET SNACK AND WHOLE FRESH FRUIT							
DINNER							
Main Course	Roast lamb shoulder Pork belly <i>Served with a demi-gaze sauce</i>	Grilled sizzle steaks Italian sausages Chicken kebabs Beef burgers	Spaghetti bolognese Creamy chicken, pumpkin and spinach gnocchi <i>Served with garlic bread</i>	Balsamic lamb chops Mediterranean sausages	Sweet and sour pork Mongolian beef Special fried rice <i>Served with prawn crackers</i>	Pizza night	Chef works with boarders to trial new menu items
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					

WEEK 2



Menu is subject to change without notice

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
BREAKFAST							
Breakfast Station	Continental breakfast will include the following items: Selection of five rotating breakfast cereals, whole and poached fruits, yogurt of the day Breads for toasting including white, multigrain, fruit and english muffins with a selection of jams and spreads Tea, coffee, apple, orange, tropical juice and water						
Cooked Breakfast		Fried eggs, bacon, baked beans	Waffles with chocolate sauce and ice cream				
MORNING TEA							Brunch, Big breakfast options
SELECTION OF SAVOURY AND SWEET SNACKS, WHOLE FRESH FRUIT							
LUNCH						Chilli con carne served with basmati rice	
AFTERNOON TEA							
SAVOURY OR SWEET SNACK AND WHOLE FRESH FRUIT							
DINNER							
Main Course	Roast chicken Roast lamb <i>Served with a demi-gaze sauce</i>	Homemade crumbed chicken breast served with napoli sauce, ham and cheese	Lamb and mint ragu with penne Spaghetti carbonara <i>Served with garlic bread</i>	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		

WEEK 3



Menu is subject to change without notice

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
BREAKFAST							
Breakfast Station	Continental breakfast will include the following items: Selection of five rotating breakfast cereals, whole and poached fruits, yogurt of the day Breads for toasting including white, multigrain, fruit and english muffins with a selection of jams and spreads Tea, coffee, apple, orange, tropical juice and water						
Cooked Breakfast		Scrambled eggs, bacon, spinach and fetta	Pancakes with fresh banana				
MORNING TEA							Brunch, Big breakfast options
SELECTION OF SAVOURY AND SWEET SNACKS, WHOLE FRESH FRUIT							
LUNCH						Tandoori chicken burger served with seasoned chips	
AFTERNOON TEA							
SAVOURY OR SWEET SNACK AND WHOLE FRESH FRUIT							
DINNER							
Main Course	Roast beef Roast pork <i>Served with a demi-gaze sauce</i>	Grilled rump steak <i>Served with a pepper or mushroom sauce</i>	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 bread</i>	Singapore noodles Lemon chicken Vegetarian spring rolls Nasi goreng rice	Pizza night	
Vegetables	Rosemary potatoes Roast sweet potato Green beans Roasted zucchini	Homemade wedges Steamed greens	Lemon and chilli steamed greens	paprika spiced chips			Chef works with boarders to trial new menu items
Salad		Roast vegetable and quinoa salad Tossed summer salad	Tossed garden salad Roast pumpkin salad	Mediterranean Salad Tabbouleh Salad			
Dessert	Sticky date pudding <i>served with caramel sauce</i>	Seasonal fruit salad with ice cream	Vanilla cream crumble	White chocolate and raspberry brownie	Ice cream sundae with crushed nuts		

WEEK 4



Menu is subject to change without notice

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
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BREAKFAST

Breakfast Station	Continental breakfast will include the following items: Selection of five rotating breakfast cereals, whole and poached fruits, yogurt of the day Breads for toasting including white, multigrain, fruit and english muffins with a selection of jams and spreads Tea, coffee, apple, orange, tropical juice and water						
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Cooked Breakfast		Poached eggs, spaghetti and hash browns	French toast, yoghurt, berries and honey.				
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MORNING TEA

SELECTION OF SAVOURY AND SWEET SNACKS, WHOLE FRESH FRUIT

LUNCH	BUILD YOUR OWN SANDWICHES, WRAP OR SALAD BOWL (BYO CONTAINER) FROM THE SALAD BAR						Homemade lasanga served with hand cut wedges and a chopped salad	Brunch, Big breakfast options
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AFTERNOON TEA

SAVOURY OR SWEET SNACK AND WHOLE FRESH FRUIT

DINNER

Main Course	Clow cooked lamb leg Lemon roasted chicken <i>Served with salsa verde with fresh lemon</i>	Homemade chicken schnitzel <i>served with gravy or fresh lemon wedges</i>	Classic Spaghetti meatballs Spinach and ricotta cannaloni <i>Served with garlic bread</i>	Butter chicken Pork and chickpea curry Basmati rice <i>Served with naan bread</i>	Lemongrass chicken Stir fried vegetables Seafood rice	Pizza night	Chef works with boarders to trial new menu items
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 cake		

			8:45pm Supper is available on Wednesday evenings				
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