



SWAN VALLEY
ADVENTURE CENTRE

Catering Menu

Menus are subject to change based on seasonal and product availability.

Please advise SVAC of all dietary requirements and food allergies at the time of booking to allow our Catering Team to make appropriate arrangements.

SVAC is a nut-free site.

Guests are asked not to bring nuts or products containing nuts onto the property.

Our dietary menu can provide options prepared without the following ingredients, as required: gluten, lactose, soy, egg, animal products, sesame seeds, mustard, lupin, seafood and nuts.

While reasonable care is taken in the preparation and service of meals, food is prepared in an environment where allergens may be present.

SVAC therefore cannot guarantee that any meal will be completely free from allergens or traces of allergens.

Where dietary requirements have been advised in advance, suitable alternative menu options will be provided where required.

These options may differ from the published menu and will be confirmed with guests during their stay.

Catering Menu

September 2026 - January 2027

MONDAY

BREAKFAST:

Choose from -

Continental Breakfast: Choice of Cereal, Yoghurt, Fruit, Toast with Preserves

Hot Breakfast: Eggs, Hash Browns, Baked Beans plus Continental Breakfast

Full Cooked Breakfast: Eggs, Sausages, Bacon, Mushroom, Beans, Hash Browns, Tomato plus Continental Breakfast

MORNING TEA

Standard: Cookies + Fresh Fruit

Substantial: Portuguese Tart

LUNCH

Nachos

Salad Bar

AFTERNOON TEA:

Standard: Cookies + Fresh Fruit

Substantial: Sausage Rolls

DINNER:

Chicken Parmigiana with Roasted Green Beans

Vegetarian/ Vegan option - Vegetarian Schnitzel

Salad Bar

Dessert: Hummingbird Cake (nut free)

TUESDAY

BREAKFAST:

Choose from -

Continental Breakfast: Choice of Cereal, Yoghurt, Fruit, Toast with Preserves

Hot Breakfast: Eggs, Hash Browns, Baked Beans plus Continental Breakfast

Full Cooked Breakfast: Eggs, Sausages, Bacon, Mushroom, Beans, Hash Browns, Tomato plus Continental Breakfast

MORNING TEA

Standard: Cookies + Fresh Fruit

Substantial: Cinnamon Scroll

LUNCH

Beef Burger with Wedges

Salad Bar

AFTERNOON TEA:

Standard: Cookies + Fresh Fruit

Substantial: Spring Rolls

DINNER:

Carnitas Pulled Pork Burrito with Mexican Rice

Vegetarian/ Vegan Option - Vegetarian Fajitas with Capsicum, Beans or Mushrooms

Salad Bar

Dessert: Oreo Pudding

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WEDNESDAY

BREAKFAST:

Choose from -

Continental Breakfast: Choice of Cereal, Yoghurt, Fruit, Toast with Preserves

Hot Breakfast: Eggs, Hash Browns, Baked Beans plus Continental Breakfast

Full Cooked Breakfast: Eggs, Sausages, Bacon, Mushroom, Beans, Hash Browns, Tomato plus Continental Breakfast

MORNING TEA

Standard: Cookies + Fresh Fruit

Substantial: Muffins

LUNCH

Pizza with Chips

Salad Bar

AFTERNOON TEA:

Standard: Cookies + Fresh Fruit

Substantial: Sausage Rolls

DINNER:

Braised Beef and Onion with Mashed Potato

Vegetarian/ Vegan option - a suitable alternative protein will be provided to meet dietary requirements.

Salad Bar

Dessert: Churros

THURSDAY

BREAKFAST:

Choose from -

Continental Breakfast: Choice of Cereal, Yoghurt, Fruit, Toast with Preserves

Hot Breakfast: Eggs, Hash Browns, Baked Beans plus Continental Breakfast

Full Cooked Breakfast: Eggs, Sausages, Bacon, Mushroom, Beans, Hash Browns, Tomato plus Continental Breakfast

MORNING TEA

Standard: Cookies + Fresh Fruit

Substantial: Cinnamon Scroll

LUNCH

Tortilla wrap with grilled corn

Salad Bar

AFTERNOON TEA:

Standard: Cookies + Fresh Fruit

Substantial: Spring Rolls

DINNER:

Butter Chicken with Rice and Naan

Vegetarian/ Vegan Option - a suitable alternative protein will be provided to meet dietary requirements.

Salad Bar

Dessert: Brownie

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FRIDAY

BREAKFAST:

Choose from -

Continental Breakfast: Choice of Cereal, Yoghurt, Fruit, Toast with Preserves

Hot Breakfast: Eggs, Hash Browns, Baked Beans plus Continental Breakfast

Full Cooked Breakfast: Eggs, Sausages, Bacon, Mushroom, Beans, Hash Browns, Tomato plus Continental Breakfast

MORNING TEA

Standard: Cookies + Fresh Fruit

Substantial: Buttermilk Scones

LUNCH

Chicken Burger with Chips

Salad Bar

AFTERNOON TEA:

Standard: Cookies + Fresh Fruit

Substantial: Samosas

DINNER:

Lasagne with Garlic Bread

Vegetarian/ Vegan option - a suitable alternative protein will be provided to meet dietary requirements.

Salad Bar

Dessert: Berry and Fruit Crumble

SATURDAY AND SUNDAY

BREAKFAST:

Choose from -

Continental Breakfast: Choice of Cereal, Yoghurt, Fruit, Toast with Preserves

Hot Breakfast: Eggs, Hash Browns, Baked Beans plus Continental Breakfast

Full Cooked Breakfast: Eggs, Sausages, Bacon, Mushroom, Beans, Hash Browns, Tomato plus Continental Breakfast

MORNING TEA

Chef's Choice

LUNCH

Chef's Choice

AFTERNOON TEA:

Chef's Choice

DINNER:

Chef's Choice

MEALS INCLUDE COFFEE, TEA, JUICE AND WATER

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BBQ Options

Sausage Sizzle Option A

BBQ Beef Sausages, Hot Dog Buns, Grilled Onions, Condiments

Sausage Sizzle Option B

BBQ Beef Sausages, Hot Dog Buns, Grilled Onions, Potato Salad, Coleslaw, Garden Salad, Condiments

Packed Lunch

Filled Roll / Sandwich with your choice of filling:

- **Ham and Cheese**
- **Chicken + Mayonnaise with Lettuce**
- **Cheese + Salad**
- **Vegemite + Cheese**

*Seasonal Fresh Fruit, Drink and Sweet Snack included.

MEAL TIMES

BREAKFAST

7:30AM - 8:30AM

LUNCH

12:15PM-12:45PM

DINNER

6:00PM-7:00PM

Guests are required to attend the Dining Room as a group at the pre-booked mealtime.

An early/ late meal surcharge may apply to groups who require this service.

Meal times will be extended for large groups.