

January - March 2026

BREAKFAST

LUNCH

12:15PM - 12:45PM

DINNER

6:00PM - 7:00PM

WEEKLY PLANNER

MENU - B

JANUARY	Thu 1	Fri 2	Sat 3	Sun 4	Mon 5	Tue 6	Wed 7	Thu 8	Fri 9	Sat 10	Sun 11	Mon 12	Tue 13	Wed 14	Thu 15	Fri 16	Sat 17	Sun 18	Mon 19	Tue 20	Wed 21	Thu 22	Fri 23	Sat 24	Sun 25	Mon 26	Tue 27	Wed 28	Thu 29	Fri 30	Sat 31
FEBRUARY	Sun 1	Mon 2	Tue 3	Wed 4	Thu 5	Fri 6	Sat 7	Sun 8	Mon 9	Tue 10	Wed 11	Thu 12	Fri 13	Sat 14	Sun 15	Mon 16	Tue 17	Wed 18	Thu 19	Fri 20	Sat 21	Sun 22	Mon 23	Tue 24	Wed 25	Thu 26	Fri 27	Sat 28			
MARCH	Sun 1	Mon 2	Tue 3	Wed 4	Thu 5	Fri 6	Sat 7	Sun 8	Mon 9	Tue 10	Wed 11	Thu 12	Fri 13	Sat 14	Sun 15	Mon 16	Tue 17	Wed 18	Thu 19	Fri 20	Sat 21	Sun 22	Mon 23	Tue 24	Wed 25	Thu 26	Fri 27	Sat 28	Sun 29	Mon 30	Tue 31

Catering Menu

January - March 2026

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:

Beef Burger and Wedges

Salad Bar

AFTERNOON TEA:

Standard: Cookies + Fresh Fruit

Substantial: Sausage Rolls

DINNER:

BBQ Chicken Drumsticks with Creamy Tomato Pasta

Salad Bar

Dessert: Creme Caramel

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:

Tortilla Wrap and Spiced Corn Cobettes

Salad Bar

AFTERNOON TEA:

Standard: Cookies + Fresh Fruit

Substantial: Spring Rolls

DINNER:

Loaded Potato - Chilli Con Carne or BBQ Pulled Pork, with Cheese

Salad Bar

Dessert: Chocolate Brownie

MENU - A

Catering Menu

January - March 2026

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:

Buttermilk Chicken Burger

Salad Bar

AFTERNOON TEA:

Standard: Cookies + Fresh Fruit

Substantial: Sausage Rolls

DINNER:

Spaghetti Bolognese and Garlic Bread

Salad Bar

Dessert: Biscoff Mousse

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:

Pizza and Chips

Salad Bar

AFTERNOON TEA:

Standard: Cookies + Fresh Fruit

Substantial: Spring Rolls

DINNER:

Roast Chicken with Vegetables and Gravy

Salad Bar

Dessert: Churros with Chocolate Sauce

Catering Menu

January - March 2026

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: Muffins

LUNCH:

Nachos

Salad Bar

AFTERNOON TEA:

Standard: Cookies + Fresh Fruit

Substantial: Samosas

DINNER:

Baked Snapper with Lemon Spinach Rice Pilaf

Salad Bar

Dessert: Mini Pavlova with Lemon Curd

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

Catering Menu

January - March 2026

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:

Beef Burger and Wedges

Salad Bar

AFTERNOON TEA:

Standard: Cookies + Fresh Fruit

Substantial: Sausage Rolls

DINNER:

Sweet and Sour Chicken with Rice

Salad Bar

Dessert: Creme Caramel

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:

Tortilla Wrap and Spiced Corn Cobettes

Salad Bar

AFTERNOON TEA:

Standard: Cookies + Fresh Fruit

Substantial: Spring Rolls

DINNER:

Braised Beef and Vegetables with Mashed Potato

Salad Bar

Dessert: Chocolate Brownie

Catering Menu

January - March 2026

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:

Buttermilk Chicken Burger and Chips

Salad Bar

AFTERNOON TEA:

Standard: Cookies + Fresh Fruit

Substantial: Sausage Rolls

DINNER:

Chicken Biryani with Raita

Salad Bar

Dessert: Biscoff Mousse

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:

Pizza and Chips

Salad Bar

AFTERNOON TEA:

Standard: Cookies + Fresh Fruit

Substantial: Spring Rolls

DINNER:

Chicken Parmigiana with Baby Potatoes

Salad Bar

Dessert: Churros with Chocolate Sauce

Catering Menu

January - March 2026

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: Muffins

LUNCH:

Nachos

Salad Bar

AFTERNOON TEA:

Standard: Cookies + Fresh Fruit

Substantial: Samosas

DINNER:

Fish and Chips

Salad Bar

Dessert: Mini Pavlova with Lemon Curd

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

Catering Menu

January - March 2026

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.*

MENUS ARE SUBJECT TO SEASONAL AVAILABILITIES.

PLEASE NOTIFY US OF ANY DIETARY REQUIREMENTS UPON BOOKING.
ALTHOUGH GREAT CARE IS TAKEN WE CANNOT GUARANTEE ANY
DISH IS FREE FROM ALLERGENS.

DIETARY MENU OPTIONS WILL BE PROVIDED TO GUESTS ON THE DAY,
AS AN ALTERNATIVE TO THE MENU ITEMS LISTED.

ALL DIETARY MENU FOOD IS FREE FROM GLUTEN, LACTOSE, SOY,
EGG, ANIMAL PRODUCTS, SESAME SEEDS, MUSTARD, LUPIN,
SEAFOOD, AND NUTS, AS REQUIRED.