



**Seasonal Menu
2023/2024**

October 30th
-
February 28th

Monday

Breakfast
Continental
Hot
Full Cooked

Morning Tea
Cookies, Fresh Fruit

Lunch
Beef Hotdogs
with Onions and Chips, Salad Bar

Afternoon Tea
Grazing Bar, Fresh Fruit

Dinner
Teriyaki Chicken Wings
with Fried Rice, Salad Bar

Dessert*
Bannana Bread with Icecream

Tuesday

Breakfast
Continental
Hot
Full Cooked

Morning Tea
Muffins, Fresh Fruit

Lunch
Pulled Pork Burger with Slaw
and Sweet Potato Chips, Salad Bar

Afternoon Tea
Pastry Pinwheels, Fresh Fruit

Dinner
Spaghetti Bolognese
with Garlic Bread, Salad Bar

Dessert*
Warm Brownie with Cream

Wednesday

Breakfast
Continental
Hot
Full Cooked

Morning Tea
Lemon and Coconut Slice,
Fresh Fruit

Lunch
Nachos, Salad Bar

Afternoon Tea
Sausage Rolls, Fresh Fruit

Dinner
Roasted Pork with Honey Mustard
Sauce and Jacket Potatoes,
Salad Bar

Dessert*
Cheesecake

Thursday

Breakfast
Continental
Hot
Full Cooked

Morning Tea
Grazing Bar, Fresh Fruit

Lunch
Hamburger with Fried Onion
and Chips, Salad Bar

Afternoon Tea
Vegetarian Spring Rolls,
Fresh Fruit

Dinner
Seasoned Beef Kebabs
with Leek and Potato Bake,
Salad Bar

Dessert*
Jelly Fruit with Custard

Friday

Breakfast
Continental
Hot
Full Cooked

Morning Tea
Scones with Jam and Cream,
Fresh Fruit

Lunch
Pizza, Salad Bar

Afternoon Tea
Zucchini Slice, Fresh Fruit

Dinner
Bangers and Mash with Gravy,
Salad Bar

Dessert*
Chilled Rice Pudding and Berries

Saturday

Breakfast

Continental
Hot
Full Cooked

Morning Tea

Muffins, Fresh Fruit

Lunch

Chef's Choice

Afternoon Tea

Chef's Choice

Dinner

Pork Ribs, Salad Bar

Dessert*

Strawberry Pavlova

Sunday

Breakfast

Continental
Hot
Full Cooked

Morning Tea

Cookies, Fresh Fruit

Lunch

Chef's Choice

Afternoon Tea

Chef's Choice

Dinner

Roast Meat with Roast Vegetables

Dessert*

Chefs Choice

Seasonal Menu 2023/2024

October 30th

-
February 28th

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).

Notes: All dietary menu food is free from gluten, lactose, soy, egg, animal products, sesame seeds, mustard, lupin, seafood, and nuts.

Breakfast Options

Full Cooked Breakfast

Eggs, Sausages, Bacon, Mushroom, Beans, Hash-Brown, Grilled Tomato,
Fruit, Yoghurt, Toast with Preserves, Choice of Cereals

Hot Breakfast

Eggs, Hashbrowns, Baked Beans and Toast. Accompanied with our continental breakfast selection.

Continental Breakfast

Choice of Cereals, Yoghurt, Fruit, Toast with Preserves

BBQ Options

Sausage Sizzle Option A

1 BBQ Sausage, Sliced Bread, Grilled Onions, Condiments

Sausage Sizzle Option B

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

Sausage Sizzle Option C

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

Packed Lunch

Filled Roll / Sandwich with your choice of filling:

(Chicken and Mayonnaise with Lettuce / Cheese and Salad / Ham and Cheese / Vegemite and Cheese)

Seasonal Fruit

Drink

Sweet Snack

*Desserts are included with Dinner
Juices, teas & freshly brewed coffee included.

All prices are charged per person.