



**Seasonal Menu
2023**
July 3rd - October 29th

Monday

Breakfast
Continental
Hot
Full Cooked

Morning Tea
Vegetarian Spring Rolls with
Sweet Chilli Sauce, Fresh Fruit

Lunch
Hot Roast Meat Roll
with Gravy, and Chips, Salad Bar

Afternoon Tea
Cake, Fresh Fruit

Dinner
Cottage Pie,
Salad Bar

Dessert*
Apple Crumble with Custard

Tuesday

Breakfast
Continental
Hot
Full Cooked

Morning Tea
Sausage Rolls, Fresh Fruit

Lunch
Nachos, Salad Bar

Afternoon Tea
Cookies, Fresh Fruit

Dinner
Chicken Pie, Salad Bar

Dessert*
Pavlova

Wednesday

Breakfast
Continental
Hot
Full Cooked

Morning Tea
Party Pies, Fresh Fruit

Lunch
Hamburgers and Chips, Salad Bar

Afternoon Tea
Muffins, Fresh Fruit

Dinner
Spaghetti Bolognese
and Garlic Bread, Salad Bar

Dessert*
Sticky Date Pudding
with Butterscotch Sauce

Thursday

Breakfast
Continental
Hot
Full Cooked

Morning Tea
Vegetarian Spring Rolls with
Sweet Chilli Sauce, Fresh Fruit

Lunch
American Style
Hotdogs and Chips, Salad Bar

Afternoon Tea
Brownies, Fresh Fruit

Dinner
Sticky Chicken Drumsticks
with Fried Rice, Salad Bar

Dessert*
Bread and Butter Pudding
with Vanilla Sauce

Friday

Breakfast
Continental
Hot
Full Cooked

Morning Tea
Sausage Rolls, Fresh Fruit

Lunch
Sandwich Bar - Make Your Own,
Salad Bar

Afternoon Tea
Cookies, Fresh Fruit

Dinner
Lasagne with Garlic Bread,
Salad Bar

Dessert*
Chocolate Pudding with Ice Cream

Saturday

Breakfast

Continental
Hot
Full Cooked

Morning Tea

Party Pies, Fresh Fruit

Lunch

Chef's Choice

Afternoon Tea

Cake, Fresh Fruit

Dinner

Bangers and Mash
with Onion Gravy, Salad Bar

Dessert*

Orange Syrup Cake

Sunday

Breakfast

Continental
Hot
Full Cooked

Morning Tea

Sausage Rolls, Fresh Fruit

Lunch

Chef's Choice

Afternoon Tea

Muffins, Fresh Fruit

Dinner

Roast Meat with Roast Vegetables,
Salad Bar

Dessert*

Ice Cream with Toppings

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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.