



**2022 Menu  
September  
October  
November**

## Monday

### Breakfast

Continental - \$12  
Full Cooked - \$19.5

### Morning Tea \$5.5

Ham and Cheese Croissants,  
Fresh Fruit

### Lunch \$16.5

American Style  
Hotdogs and Wedges, Salad Bar

### Afternoon Tea / \$5.5

Cake, Fresh Fruit

### Dinner / \$19.5

Chicken Parmigiana,  
Mash Potato with Vegetables,  
Salad Bar

### Dessert\*

## Tuesday

### Breakfast

Continental - \$12  
Full Cooked - \$19.5

### Morning Tea \$5.5

Sausage Rolls, Fresh Fruit

### Lunch \$16.5

Pizza with Chips, Salad Bar

### Afternoon Tea / \$5.5

Muffins, Fresh Fruit

### Dinner / \$19.5

Crumbed Chicken Drumsticks  
with Fried Rice, Salad Bar

### Dessert\*

## Wednesday

### Breakfast

Continental - \$12  
Full Cooked - \$19.5

### Morning Tea \$5.5

Party Pies, Fresh Fruit

### Lunch \$16.5

Tacos (Beef or Chicken) with Rice,  
Salad Bar

### Afternoon Tea / \$5.5

Cookies, Fresh Fruit

### Dinner / \$19.5

Pasta, Bolognese  
and Garlic Bread, Salad Bar

### Dessert\*

## Thursday

### Breakfast

Continental - \$12  
Full Cooked - \$19.5

### Morning Tea \$5.5

Vegetarian Spring Rolls with  
Sweet Chili Sauce, Fresh Fruit

### Lunch \$16.5

Hamburgers with Chips, Salad Bar

### Afternoon Tea / \$5.5

Cake, Fresh Fruit

### Dinner / \$19.5

Butter Chicken with Rice and  
Pappadums, Salad Bar

### Dessert\*

## Friday

### Breakfast

Continental - \$12  
Full Cooked - \$19.5

### Morning Tea \$5.5

Sausage Rolls, Fresh Fruit

### Lunch \$16.5

Lasagne and Bread Rolls, Salad Bar

### Afternoon Tea / \$5.5

Muffins, Fresh Fruit

### Dinner / \$19.5

Pork Stroganoff with Pasta, Salad Bar

### Dessert\*

## Saturday

### Breakfast

Continental - \$12  
Full Cooked - \$19.5

### Morning Tea \$5.5

Vegetarian Spring Rolls with  
Sweet Chili Sauce, Fresh Fruit

### Lunch \$16.5

Chefs Choice

### Afternoon Tea / \$5.5

Cake, Fresh Fruit

### Dinner / \$19.5

Chefs Choice

Dessert\*

## Sunday

### Breakfast

Continental - \$12  
Full Cooked - \$19.5

### Morning Tea \$5.5

Party Pies, Fresh Fruit

### Lunch \$16.5

Chefs Choice

### Afternoon Tea / \$5.5

Cookies, Fresh Fruit

### Dinner / \$19.5

Sunday Roast

Dessert\*



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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 / \$19.5

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

#### Continental Breakfast / \$12

Choice of Cereals, Yoghurt, Fruit, Toast with Preserves

### BBQ Options

#### Sausage Sizzle Option A / \$6

1 BBQ Sausage, Sliced Bread, Grilled Onions, Condiments

#### Sausage Sizzle Option B / \$10

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

#### Sausage Sizzle Option C / \$14.5

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

### Onsite Lunch Option

Beef Burger / \$8.5

Juice Boxes / \$3

Fruit / \$1.5 - Fruit Platter / \$4

### Packed Lunch / \$14.5

Filled Roll / Sandwich

Seasonal Fruit

Drink

Sweet Snack

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

**All prices are charged per person.**