
SAMPLE CAMP MENU

ONE-NIGHT CAMP

Our resident catering team has our guests coming back time again, using only the highest quality and freshest ingredients and sourcing local produce wherever possible.

The kitchen is a nut-free zone and we are able to cater for most allergy and dietary requirements. A tip for the teachers: Ash makes the best stove-top espresso and is rather liberal with the chocy bickies. Never fear – pod coffee is available if Ash is not around!

DAY ONE

Students bring their own morning tea and lunch (unless catering for these meals has been arranged prior to the day)

Afternoon tea: Chips, biscuits and fresh fruit

Dinner: Aussie barbie - gourmet sausages, steak and marinated chicken breast, coleslaw and fresh bread

Dessert: Ice cream sundaes with M&Ms

DAY TWO

Breakfast: Pancakes with maple syrup and whipped cream, toast, condiments, selection of cereals; Tea, coffee and juice

Morning tea: Vanilla cupcakes with yummy butter frosting, and fresh fruit

Lunch: Fresh gourmet bread rolls filled with a selection of cold meats, cheese and salads

DIETARY

Our kitchen is nut-free.

Vegetarian, vegan, dairy free, gluten free, and egg free substitutes available, whilst remaining as close to the original menu as possible.

