

OUR CATERERS

Our resident catering team has our guests coming back time again, using only the highest quality and freshest ingredients and sourcing local Adelaide Hills produce wherever possible. Together Ash and Kel, the duo leading this team, take great pride in being able to combine the artistry of a commercially trained chef with the natural flair of a great home style cook. The kitchen is a nut-free zone and they are able to cater for most allergy and dietary requirements. A tip for the teachers: Ash makes the best stovetop espresso and is rather liberal with the chocy bickies. Never fear – pod coffee is available if Ash's not around!

SAMPLE MENU

Day One

Afternoon tea:

Fresh seasonal fruit platter

6.00pm Dinner: Aussie barbie - gourmet sausages, steak and marinated chicken breast, garden fresh salad

Dessert:

Apple crumble and custard

Supper:

Biscuits and Milo provided

Day Two

7.30am Breakfast: Tea, coffee and juice; toast, condiments, selection of cereals, bacon and free range scrambled eggs

10.30am Morning tea: Vanilla cupcakes with yummy butter frosting

12.30pm Lunch: Fresh gourmet bread rolls filled with a selection of cold meats, cheese and salads

Afternoon tea: Platter of cheese, crackers, crudités and dips

6.00pm Dinner: Homemade lasagne with garden green salad and crusty bread

Dessert:

Ice cream sundaes with M&M's

Supper: Biscuits and Milo

Day Three

7.30am Breakfast:

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

10.30am Morning tea:

Homemade chocolate cake

12.30pm Lunch:

Sausage sizzle

Bowls of fresh fruit available to children to help themselves throughout the day