
SAMPLE MENU

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.

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's not around!

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

DAY ONE

*Students bring their own morning tea and lunch

Afternoon tea: Fresh seasonal fruit platter

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

Dessert: Apple crumble and custard

DAY TWO

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

Morning tea: Vanilla cupcakes with yummy butter frosting

Lunch: Sausage sizzle

Afternoon tea: Platter of vegetable, crackers and dips

Dinner: Homemade Lasagne with garden green salad and crusty bread

Dessert: Ice cream sundaes with M&Ms

DAY THREE

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

Morning tea: Homemade chocolate cake

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