
SAMPLE CAMP MENU

ONE-NIGHT CAMP

Our resident catering team uses only the highest quality and freshest ingredients and sources 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: Our caterer (Ash) makes the best stove-top espresso and is rather liberal with the choccy bickies. Never fear – pod coffee is available if Ash is not around!

DAY ONE

Students bring their own morning tea and lunch

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 and tea, coffee and juice

Morning tea: Vanilla cupcakes with butter frosting and fresh fruit

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

DIETARY

As well as being nut-free, our kitchen also caters for vegetarian, vegan, dairy free, gluten free and egg free substitutes are also available, whilst remaining as close to the original menu as possible.



Woodhouse
Adventure Park