



Beverages

COLD & HOT DRINKS

Fresh Water

Fruit Juice

Apple, Orange, Pineapple

Milk

*Fresh full cream, Hi-lo, High protein,
milk shakes*

Lemonade

Tea

Coffee

Regular or decaffeinated

Milo

WINE, SPIRITS & BEER

Available at lunch and dinner

Non-alcoholic White or Red wine

Classic White Blend

Classic Red Blend

Sherry, Port

Whisky, Brandy

Australian Mid-Strength Beer



Breakfast

SAMPLE

HOT BREAKFAST

SOFT POACHED EGGS

CHIPOLATA SAUSAGES

OATMEAL

Creamy classic oat porridge

FROM THE BAKERY

Buttered toast – White or Wholemeal

OTHER WHOLESOME SELECTIONS

CEREAL

*Corn Flakes, Weet-Bix, All Bran,
Just Right, Rice Bubbles,
Nutri-Grain or Sultana Bran*

YOGHURT

French vanilla, Natural

FRUITS

Poached fruit, Steeped prunes



Lunch

MAIN COURSE

YEARLING STEAK

*Slow baked yearling steak with
caramelized onions**

OR

CHICKEN CASSEROLE

*Creamy chicken, mushroom and
white wine casserole**

**With mixed seasonal vegetable and
herb lyonnaise, or mashed potatoes*

OR

HOUSE SALAD

Fresh salad with tasty cheese and gherkin

DESSERT

*Traditional bread and butter pudding
served warm with custard, or*

Mandarin with French vanilla yoghurt



Dinner

SAMPLE

ENTREE

Leek, parsley and potato soup

MAIN COURSE

CHICKEN

Baked chicken

*Tuscan-style with tomatoes**

OR

MINI BAKED SELECTION

*Mini quiches, party pies and sausage rolls**

**Garden salad or green beans*

OR

HOUSE SALAD

*Salad with with Virginia ham,
cheese and sweet pickle*

DESSERT

*Mango mousse swirl
with raspberries, or*

*International Cheeseboard
crackers and dried fruit selection, or*

Seasonal fruit medley