



Standard Menu

Recipes



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General Information for Staff:

- Fridge and Freezer temperatures must be recorded twice daily via safety culture
- Ensure you thoroughly wash hands before preparing food and when switching between preparing different Menu's
- Check dietary needs before preparing all meals – see alternative menus recipe book for details – Please note that some Standard Menu and Allergen-Free Menu recipes are cooked together so ensure that correct oil is used for these meals
 - Only use the following oils specified as others may contain additives containing allergens:
 - Coles - Canola Oil (liquid)
 - Cobram - Estate Olive Oil (spray)
 - ProChef - Olive Oil (spray)
- If you find another brand of oil or an item in the pantry that is not on the approved list please place it in the staff box.
- Instruct duty groups in setting and clearing tables (see duty group checklists).
- Cover, label and date anything opened or partially used eg: soy milk, cakes, left over meals, pre-cooked meals.
- Menu's should be served in the following order:
 - 1st – Allergen-Free Menu
 - 2nd -Vegan Menu
 - 3rd – Vegetarian Menu
 - 4th - Standard Menu
- The following key on each recipe is a quick reference to other menu variations for that meal only.

Dietary Variations	(Example only!)
Allergen-Free:	Allergen-Free Menu
Vegetarian:	Standard Menu – No bacon
Vegan:	Standard Menu – No bacon, no grated cheese

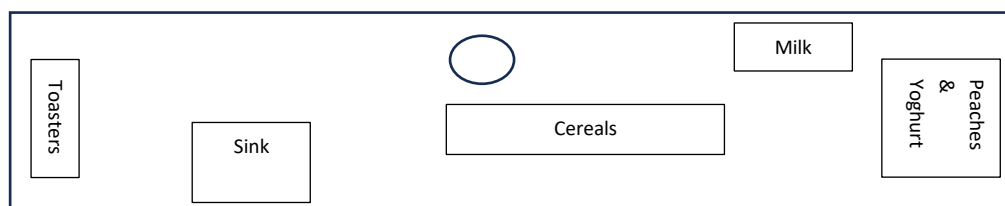


Breakfast



Continental Breakfast:

1. Set out breakfast bench as pictured below
 - Use white bowls for cereal
 - Use ceramic side plates for toast unless children are in Prep or Grade 1, then use plastic plates
 - Place spreads from the pantry and butter portion from the fridge in baskets – 10 butter and 2 or 3 of each condiment per basket
2. At 7:45am duty group puts out a plate, cup, knife and spoon per person. For teachers, have a bottle of juice and glasses on their table and try to give them a matching set of plates. Ask the teachers to pour juice for students.
3. Let students know there is enough toast for 1 slice per person to start with and more will be brought around during service.
4. Students come through for cereal one table at a time. Have teachers serve milk, yoghurt and peaches for primary students (can self-serve for seconds if old enough).
5. Put out scrap bucket and cup bin before students clear their plates.



- Cereal options:
 - Corn flakes
 - Rice Bubbles
 - Cheerios
 - Coco pops
 - Weet-Bix
 - Nutrigrain
 - Just Right

Dietary Variations

Allergen-Free: Allergen-Free Menu

Vegetarian: Standard Menu

Vegan: Standard Menu – Soy milk, No Just Right, No yoghurt



Campout Breakfast

All Age Groups	Per Person
Egg	1 per person
Bread Roll	1 per person
Bacon	2 slices per person
Cheese	1 Slice per person
Canola Oil Spray	As Required
Tomato Sauce	As Required
BBQ Sauce	As Required
Juice	1 cup per person

1. On arrival, preheat BBQ plate. Add a small amount of oil to hotplate.
2. Place as much bacon as possible on BBQ plate to cook early. Place cooked pieces in a metal tray at the end of the BBQ or in oven to keep warm.
3. Slice rolls
4. Open cheese, place on a plate or platter (slightly spiral the slices to make it easier to serve) and cover.
5. ½ hour before service start cooking eggs on BBQ plate. Add oil as needed. Place cooked eggs in a metal tray at edge of BBQ.
6. Students collect a roll and have adults serve eggs, bacon and cheese. Serve with tomato and barbecue sauce and orange juice.

Dietary Variations

Allergen-Free: Allergen-Free Menu

Vegetarian: Standard Menu – No bacon, cook eggs separately

Vegan: Allergen-Free Menu – No bacon



Morning and Afternoon Tea



Bush Cooking:

All Age Groups	Per Person
Orange	½ per person
Chocolate Cake Mix	1 packet per 15-20 people dependent on orange size
Eggs	2 per packet
Milk	2/3 cup per packet
Margarine	3 tbsp per packet

1. Prepare cake mix following packet. Pour into jug to take out.
2. Cut oranges in half horizontally and place in tub.



Dietary Variations

Allergen-Free: Allergen-Free Menu

Vegetarian: Standard Menu – No marshmallows

Vegan: Allergen-Free Menu – No marshmallows



Chocolate Cake:

All Age Groups	12
Cake mix	1 packet
Eggs	2
Milk	2/3 cup
Margarine	3 tbsp
Icing Mix	1 packet
Milk	1 tbsp
Margarine	2 tbsp

1. Follow packet instructions to prepare and cook. Cook as early in the day as possible.
2. Once cooled, ice, cut into portions and serve on a platter.
3. Serve with napkins.

Dietary Variations

Allergen-Free: Allergen-Free Menu

Vegetarian: Standard Menu

Vegan: Allergen-Free Menu



Crackers:

All Age Groups	Per Person	35
Saladas 1 box serves 9	2 squares	4 boxes
Cheese Slices (24pk)	1-2 slices per person	2 pkt
Tomato	1 = 8 people	4
Salt & Pepper	As required	

1. Remove saladas from box but keep in plastic wrap and pop in plastic container.
2. Remove plastic wrapping from cheese slices and return cheese to container. Label any opened cheese clearly with date opened.
3. Cut tomatoes in half then slice the halves so that pieces fit crackers. Place tomato in container if packing out or in a bowl and cover if serving inside.
4. Serve with salt and pepper.
5. If packing this snack for outdoors, pack all cold ingredients into a large cool bag with sufficient ice packs. Include in the bag 2 sets of tongs and disposable gloves for serving as well as a small garbage bag.
6. Ensure that allergen-free tomatoes and crackers are packed separately in the small cool bags with red tongs.

Dietary Variations

Allergen-Free: Allergen-Free Menu

Vegetarian: Standard Menu

Vegan: Standard Menu – No cheese



Damper:

All Age Groups	30	45	60	75
Pot Size	Sml	Big	Big	Big & Sml
Self-Raising Flour	5 cups	6 cups	8 cups	9 cups
Cinnamon	1 tsp	2 tsp	3 tsp	4 tsp
Oil	½ cup	¾ cup	1 cup	1 ½ cups
Sugar	½ cup	¾ cup	1 cup	1 ¼ cups
Golden syrup	¼ sml bottle	½ sml bottle	¾ sml bottle	1 sml bottle
Sultanas	½ cup	1 cup	1 ½ cups	2 cups
Water	As needed for cake batter consistency			

1. Preheat oven to 375°F (180°C)
2. Combine all ingredients in a large mixing bowl. Add water and mix thoroughly until it has a thick batter consistency (not a dough).
3. Oil camp oven with spray and line with baking paper.
4. Pour batter into camp oven then cook for approximately 1 ¼ hours. Cooked when skewer comes out clean and top is browned and starting to crack.
5. Remove from oven, place tea towel over damper and replace lid

Dietary Variations

Allergen-Free: Allergen-Free Menu

Vegetarian: Standard Menu

Vegan: Standard Menu – No chocolate chips!!



Raspberry and White Chocolate Muffins:

All Age Groups	12
Self-Raising Flour – Sifted	2 ½ cups
Caster Sugar	¾ cup
White Chocolate Chips	½ cup
Vanilla Flavour	1 teaspoon
Canola Oil	2/3 cup
Milk	¾ cup
Egg	1 – lightly beaten
Raspberries	¾ cup

1. Sift flour. Stir in white chocolate bits and caster sugar.
2. Add Vanilla, oil, egg and milk.
3. Stir until just combined. Add a little extra milk if needed.
4. Add raspberries and fold gently through mixture. Be careful not to over mix.
5. Place patty pan cases into tray and spoon in mixture.
6. Bake at 190 - 200°C (380°F) for 30mins (can take longer – allow a lot of time).
7. Allow to cool then serve on platter.

Dietary Variations

Allergen-Free: Allergen-Free Menu

Vegetarian: Standard Menu

Vegan: Allergen-Free Menu



Bakery and Packaged Snacks:

Cheese and Bacon Rolls:

Pack into designated tub with baking paper between layers to take to activity areas or arrange on platter for serving inside.

Dietary Variations

Allergen-Free: Allergen-Free Menu

Vegetarian: Plain Cheese Rolls

Vegan: Allergen-Free Menu

Lamingtons:

Pack into designated tub with baking paper between layers to take to activity areas or arrange on platter for serving inside.

Dietary Variations

Allergen-Free: Allergen-Free Menu

Vegetarian: Standard Menu

Vegan: Allergen-Free Menu

Pack-Out Snacks:

Uncle Toby's Muesli Bars

Popcorn

Just juice varieties

Fruit

Dietary Variations

Allergen-Free: Allergen-Free Menu

Vegetarian: Standard Menu

Vegan: Allergen-Free Menu

Pack into designated tub to take to activity area, make sure to pack fruit.



Lunch

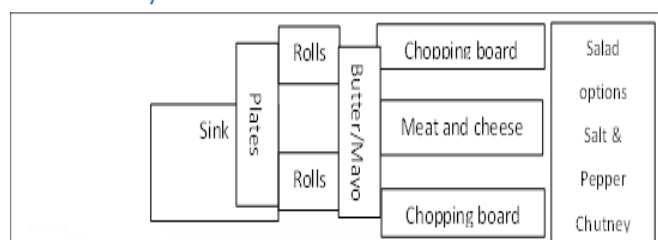


Salad Rolls:

All Age Groups	30	45	60	75	Additional 5 people
Fresh Bread Rolls	40	55	70	85	5
Lettuce	1	1 ½	2	3	
Tomato	4	6	8	10	1
Cucumber	2	2	3	4	
Capsicum	½	1	2	2	
Red Onion	½	1	2	2	
Beetroot Tin	1	1	2	3	
Carrot (Large)	4	6	9	10	1
Cheese Slices	1 each	1 each	1 each	1 each	1 each
Ham/Chicken slices	2 slices each	2 slices each	2 slices each	2 slices each	2 slices each
Mayo/Tomato Sauce/Aoli	As required				
Margarine	As required				
Assorted Seasonal Fruit	As required				

1. Cut up all fruit in fridge and arrange on platters. Cover and refrigerate for dessert.
2. Slice rolls through middle and place in large silver bowls. Cover with food net or cling wrap.
3. Cut salad items and place in ceramic serving bowls, cover and store in fridge until time to serve. It is recommended to use the slicing mandolin for tomatoes, cucumber, capsicum and onion to make ingredients go further. Grate carrot and tear lettuce into small pieces (shredding makes a lot of mess when serving).
4. Place meat and cheese out on separate platters.
5. Set up 2 serving stations (one on each side of bench or table as shown) and use gloves and/or tongs for serving. Place mustard, mayonnaise and salt & pepper at end of bench. Ask teachers to put ham and chicken on rolls and camp kitchen staff to do cheese and salads
6. Camp Staff to serve. Use plastic plates if eating outside.

Bench Layout:



Dietary Variations

Allergen-Free: Allergen-Free Menu

Vegetarian: Standard Menu – No meat

Vegan: Standard Menu – No meat, cheese &



BBQ:

All Age Groups	Per Person	12
Sausages	2	1 pk (26 pieces)
Bread	2 slices	1.5 loaves
Hamburgers	1 per adult (including staff) As required	
Vegetable Burgers	As required	
Side Salad for teachers	See Side Salad Recipe	
Tomato sauce	As required	
Icy pole	1 per person (including adults)	

1. Defrost required quantity of frozen hamburgers/vegetable burgers
2. Prepare salad for adults, cover and place in fridge – see Side Salad recipe.
3. Take bin bag, oil, tongs, foil, BBQ meat tray, tomato sauce, hand sanitizer, plastic plates, forks, plastic cups to BBQ area.
4. Cook all the sausages from fridge and required hamburgers. Place in a tray at end of BBQ when cooked with element off and cover with foil to keep warm.
5. Before serving take cordial or water, bread, salad and salad dressing to the BBQ area.
6. Place cordial and cups on green square table and have teachers pour.
7. Line loaves of bread up on table next to BBQ opening two at a time.
8. Have students file past one bench at a time; take bread, serve them the sausage and have staff or teacher serve sauce at end.

Dietary Variations - BBQ

Allergen-Free: Allergen-Free Menu

Vegetarian: Vegetarian Menu

Vegan: Vegan Menu – No feta in standard salad



Side Salad:

All Age Groups	10 serves
Salad Mix	1
Tomato	3
Cucumber	½
Red Onion	½ - 1
Capsicum	½ - 1
Feta	½ pkt

1. Wash and drain lettuce mix and place in salad bowl.
2. Slice other items and mix through.
3. Break feta and sprinkle over top.
4. Serve with salad dressing as an option.

Fruit Platter:

All Age Groups	30
Watermelon	1
Rock Melon	½
Honeydew Melon	½
Pineapple	½
Strawberries	1 tub sliced
Grapes	500gms

1. Remove skin from melons and pineapple
2. Cut into bite sized chunks
3. Remove tops and halve strawberries
4. Arrange on black platter



Hotdogs:

All Age Groups	Per Person	30
Hotdogs (skinless)	1.5	45
Hot Dog Rolls	1.5	45
Brown Onion	1tbsp	1kg
Grated Cheese	1tbsp	2 bags
American Mustard	As required	
Tomato Sauce	As required	

1. Place a large pot of water on stove.
2. Slice rolls, place in large silver bowl and cover.
3. Slice brown onions.
4. When water begins to simmer, add hotdogs.
5. Brown sliced onions in a frying pan then place in ceramic serving dish.
6. Turn stove off when water returns to simmer and drain hotdogs.
7. Place hotdogs in large silver tray and cover with foil.
8. Serve in rolls with assorted condiments and napkin.

Dietary Variations

Allergen-Free: Allergen-Free Menu

Vegetarian: Vegetarian Menu

Vegan: Vegetarian Menu – No cheese



Dinner



Pasta Bolognaise

Only use Liquid Coles Canola Oil or Cobram Estate Olive Oil Spray

Year 7 – 12	25	40	55	70	Additional 5 people
Grade 3 – 6	30	45	60	75	
Grade Prep – 2	35	50	65	80	
Beef Mince	2kg	3kg	4kg	5kg	200grams
Onion	½ pk	½ pk	1 pk	1 pk	
Mushroom	2 pkt	3pkt	4pkt	5pkt	
Zucchini (grated)	2	3	4	5	
Carrot (grated)	2	3	4	5	
Oil	As required				
Pasta Sauce	2 jars	3 jars	4 jars	5 jars	½ jar
Crushed Tomatoes	2 can	3 cans	5 cans	6 cans	
Pasta (to marked line)	3 jugs	5 jugs	7 jugs	9 jugs	½ jug
Grated Cheese	2 bags	3 bags	3 bags	4 bags	As Required
Garlic Bread (1pkt = 10ppl)	3 pkt	5 pkt	6 pkt	8 pkt	1 pkt

1 bag of pasta = 50 adults/high school or 60 primary school

1. Put a large saucepan of water on to boil for pasta and pre heat oven to 180°C (350°F).
2. Dice mushroom and grate carrot and zucchini. Heat oil in large pot, add onion and garlic and cook until onion is transparent. Add mushroom, carrot and zucchini and sauté for 5 minutes.
3. Add beef mince and break up as it cooks. When meat is browned, add sauce and diced tomatoes and bring to simmer. Simmer for half an hour. Add more sauce/tinned tomatoes if needed.
4. Around 5.30pm, add pasta to boiling water. Cook to 80-90%, do not fully cook to prevent it going soggy. (About 7mins)
5. Prepare side salad for teachers (and secondary students Year 9 or above). Do not dress, serve with salad dressing as optional. **See Side Salad Recipe.**
6. Break garlic bread into 2-piece portions and place in a baking tray. Cook per packet instructions. Have teachers serve from tray with tongs at end of bench.
7. Drain pasta and pour into large baking tray – Leave a few serves of plain pasta aside for students who don't like sauce. Add sauce to tray and mix through.
8. Serve pasta in big bowls (please monitor portion size as bowls are quite large) with a garlic bread portion on the side. Have teacher serve cheese as required at the end of the bench.



Dietary Variations

Allergen-Free: Standard Menu - Gluten-Free Pasta,
No cheese or garlic bread

Vegetarian: Vegetarian Menu

Vegan: Vegetarian Menu – No Cheese or Garlic Bread

Side Salad

All Age Groups	10 serves
Salad Mix	1
Tomato	3
Cucumber	½
Red Onion	½ - 1
Capsicum	½ - 1
Feta	½ pkt

1. Wash and drain lettuce mix and place in salad bowl.
2. Slice other items and mix through.
3. Break feta and sprinkle over top.
4. Serve with salad dressing as an option.
5. Place remaining feta in a container with about 1 inch of water and date.

Dietary Variations

Allergen-Free: Standard Menu – No Feta

Vegetarian: Standard Menu

Vegan: Standard Menu – No Feta



Chicken Nachos:

Only use Liquid Coles Canola Oil or Cobram Estate Olive Oil Spray

Year 7 – 12	25	40	55	70	Additional 5 people
Grade 3 – 6	30	45	60	75	
Grade Prep – 2	35	50	65	80	
Chicken Mince	2 kg	3 kg	5kg	7kg	500g
Iceberg Lettuce	1	2	3	4	
Tomato Salsa	3	4	5	6	1
Taco Seasoning	2	2	4	6	
Tinned Corn	2	3	4	6	1
Mexican Style 3 Bean Mix	2	3	5	3	
Grated Cheese	2 pkts	2 pkts	3 pkts	7 pkts	
Oil	As required				
Nachos	2 small bags serve 10 – use extra if required 1 large bag serves 10				
Sour Cream	As required				

1. Heat oil in a large frypan and add chicken mince.
2. While chicken cooks, cut up iceberg lettuce into strands – remember to stir chicken frequently.
3. Place lettuce, cheese, salsa, corn and sour cream into serving bowls. Place Nacho chips into pasta bowls and set up on kitchen bench.
4. Cook chicken mince until centre temperature reaches 75°C.
5. Add taco seasoning to chicken and stir until all chicken is coated.
6. Ask duty group to set tables for groups of 6 or 7 with a fork, spoon and plastic cup.
7. Have students come through and choose their toppings of choice.

Dietary Variations

Allergen-Free: Allergen-Free Menu

Vegetarian: Standard Menu – Vegie Magic burger, No chicken

Vegan: Standard Menu – Vegie Magic burger, No chicken or cheese



Baked Potatoes:

Only use Liquid Coles Canola Oil or Cobram Estate Olive Oil Spray

All Age Groups	30	45	60	75	Additional 5 people
Regular Washed Potatoes	45	60	75	90	5
Undressed Coleslaw	4	5	6	8	1
Bacon Bits	2kg	4kg	6kg	8kg	500g
Tasty Cheese	2 pkts	3 pkts	4 pkts	6 pkts	½ pkt
Sour Cream	2 tubs	3 tubs	5 tubs	7 tubs	½ tub
Corn	4	6	8	10	1
Salt	As required				
Oil	As required				

Staff on lunch shift to complete

1. Preheat oven to 200°C (390°F).
2. Cut double cross (#) in top of each potato to 1cm depth.
3. Place potatoes in a tray lined with baking paper, spray thoroughly with Cobram Estate Olive Oil Spray and lightly salt.
4. At 1.30pm place in oven and turn temperature to 180°C (350°F).

Staff on dinner:

1. Check potatoes and turn temperature up to 200°C (390°F). The potatoes will need to be frequently checked – they may look cooked but check larger potatoes with skewer.
2. Set up bowls: glass bowl with corn, large grey bowl with coleslaw and pasta bowl with cheese.
3. Fry up bacon bits in a pan. Place cooked bacon in a large warmed serving bowl.
4. Potatoes are ready when they are soft/squishy.
5. Place corn, coleslaw, cheese and sour cream on tables for self-service (done by duty group).
6. Serve potato and bacon from kitchen bench.

Dietary Variations

Allergen-Free: Standard Menu – No cheese or sour cream

Vegetarian: Standard Menu – No Bacon

Vegan: Standard Menu – No bacon, cheese or sour cream



Hamburgers:

Only use Liquid Coles Canola Oil or Cobram Estate Olive Oil Spray

All Age Groups	30	45	60	75	Additional 5 people
Hamburger	30	45	60	75	5
Bread Roll	30	45	60	75	5
Cheese	One slice				
Bacon	One slice				
Lettuce	As required				
Brown Onion	As required				
Tomato	As required				
Sauces	As required				

1. Defrost required quantity of frozen hamburgers/vegetarian burgers
2. Prepare salad items and place in a large serving bowls, cover and put in fridge
3. Slice rolls through the middle and place in a large silver bowl. Cover with food net or cling wrap.
4. Cook as much bacon as possible on BBQ first and place in a metal tray covered and pop in oven to keep warm
5. Cook the required hamburgers and onion on BBQ when cooked take back to kitchen
6. Have students file past one bench at a time, take a roll, serve them the hamburgers and toppings and have staff or teacher serve sauce at end.

Dietary Variations

Allergen-Free: Standard Menu – No cheese or sour cream

Vegetarian: Standard Menu – Vegie Burger & No Bacon

Vegan: Standard Menu – Vegie Burger, No bacon, cheese or mayo



Dessert



Butterscotch Pudding:

All Age Groups	30 people	45 people	60 people	75 people
Tray Size	Small	Medium	Large	Small & Large
Self-Raising Flour	8 cups	12 cups	16 cups	20 cups
Sugar	5 cups	7 ½ cups	10 cups	12 ½ cups
Salt	2 teaspoons	3 teaspoons	4 teaspoons	5 teaspoons
Margarine	500g	750g	1kg	1.25kg
Milk	5 cups	7 ½ cups	10 cups	12 ½ cups
Golden Syrup	1 jar	1 ½ jars	2 jars	2 ½ jars
Boiling Water	1 jug	1½ jugs	2 jugs	2 ½ jugs
Oil	As required			
Vanilla Ice Cream	4 Liters serves 25-30 10L tub serves 80			

1. Preheat oven to 180°C (350°F).
2. Measure dry ingredients into a bowl and mix together.
3. Place margarine and milk in a jug and microwave until margarine is melted and milk is warm.
4. Add to dry ingredients and mix until smooth. Add more milk if needed.
5. Spray large tray with oil. Pour cake mixture into tray, it may seem like a small amount but will rise.
6. Pour golden syrup into a round jug and fill rest of jug with boiling water. Stir until syrup has completely dissolved. Alternatively you can add tap water then microwave until warm.
7. Gently pour sauce mixture over the top of the cake mixture (disperse the liquid by pouring over the back of a spoon).
8. Bake pudding in the oven for 30-40 minutes, ready when brown on top and pudding comes away from edge of tray. Be aware that if using stove elements whilst cooking pudding, the top shelf and oven may be hotter than usual and there is a risk of burning – check regularly or place on second shelf if possible.
9. Serve with a scoop of ice cream.

Dietary Variations

Allergen-Free: Allergen-Free Menu

Vegetarian: Standard Menu

Vegan: Allergen-Free Menu



Apple Crumble:

All Age Groups	20 people	40 people	60 people	80 people
Tray Size	Small	Medium	Large	Small & Large
FILLING				
Sliced apples	1bag / 2kg	1.5 bags / 4kg	2bags / 6kg	3bags / 8kg
Raspberries	½ large bag	½ large bag	1 large bag	1 large bag
Cinnamon	½ tsp	1 tsp	1 ½ tsp	2 tsp
Brown sugar	2 tbsp	4 tbsp	6 tbsp	8 tbsp
Plain flour	2 tbsp	4 tbsp	6 tbsp	8 tbsp
Salt	pinch	pinch	pinch	pinch
CRUMBLE				
Butter	250grams	500grams	750grams	1kg
Brown sugar	2 cup	4 cup	6 cups	8 cups
Plain flour	1 tbsp	2 tbsp	3 tbsp	4 tbsp
Oats	4 cups	8 cups	12 cups	16 cups
Salt	pinch	pinch	pinch	pinch
Vanilla Ice Cream	4 Liters serves 25-30 10L tub serves 80			

1. Preheat oven to 180°C (350°F).
2. Filling: Toss apples in large mixing bowl with cinnamon, sugar, flour and salt and combine
3. Crumble: Cream butter (in food processor) and sugar until smooth, add flour oats and salt until it comes together like sand with large clumps remaining.
*Make crumble in 20ppl lots
4. Spray pan with oil and place apples in pan
5. Sprinkle crumble over top
6. Bake for one hour or until cooked through.
7. Serve with vanilla ice cream
*10L Tub serves 80

Dietary Variations

Allergen-Free: Allergen-Free Menu

Vegetarian: Standard Menu

Vegan: Allergen-Free Menu



Chocolate Mousse with Raspberries & Ice Cream:

All Age Groups	40 people
Nestle Do cello Chocolate Mousse	½ Tub
Chilled Water	1 ½ Jugs
Frozen Raspberries	1 Large Bag
Vanilla Ice Cream	4 Liters serves 25-30 10L tub serves 80

1. Chill required amount of water in a plastic jug in freezer until it begins to freeze
2. Pour mousse mix and water into large mixing bowl
3. Beat on low for 2 minutes and scrape side of bowl down as you go
4. Beat on medium until mousse forms soft peaks
5. Place covered bowl in fridge until required
6. Serve with scoop of vanilla ice cream.

*10L Tub serves 80

Dietary Variations

Allergen-Free: Sorbet with Raspberries

Vegetarian: Standard Menu

Vegan: Sorbet with Raspberries



Fruit Salad:

All Age Groups	Per Person
Seasonal Fruit	1 large scoop
Vanilla Ice Cream	4 Liters serves 25-30 10L tub serves 80

1. Cut fruit into 1-2 cm pieces.
2. Place in a big bowl and mix around.
3. Serve in bowl with a scoop of ice cream.

Dietary Variations

Allergen-Free: Standard Menu – Sorbet, No Ice-cream

Vegetarian: Standard Menu

Vegan: Standard Menu – Sorbet, No Ice-cream

Ice Cream with Topping:

All Age Groups	Per Person
Chocolate Topping	As required
Strawberry Topping	As required
Vanilla Ice Cream	4 Liters serves 25-30 10L tub serves 80

1. Serve a large scoop in small bowl with optional topping

Dietary Variations

Allergen-Free: Standard Menu – Sorbet, No Ice-cream

Vegetarian: Standard Menu

Vegan: Standard Menu – Sorbet, No Ice-cream

