

## Example Menu

Day 1						
Meal	STANDARD MENU	VEGETARIAN MENU	ALLERGEN FREE MENU			
*Students bring their own morning tea and lunch on Day 1						
Afternoon Tea	Damper + Billy Tea	Damper + Billy Tea	Allergen-free Damper + Billy Tea			
Dinner	Homemade Pasta	Homemade	Homemade			
	Bolognaise, Garlic	Vegetarian Pasta,	Allergen-free pasta			
	Bread	Garlic Bread	bolognaise			
Dessert	Chocolate Mousse, Raspberries & Ice- cream	Chocolate Mousse, Raspberries & Ice- cream	Chocolate Cupcake with Raspberries and gelato			





Day 2					
Meal	STANDARD MENU	VEGETARIAN MENU	ALLERGEN FREE MENU		
Breakfast	Choice of 5 Cereals Peaches & Yoghurt Toast & Orange Juice	Choice of 5 Cereals  Peaches & Yoghurt  Toast & Orange  Juice	Choice of Orgran Cereals  **served with allergen-free dependent milk variety		
Morning Tea	Bush Cooking	Bush Cooking	Allergen-free Bush Cooking		
Lunch	Bread rolls with a choice meat and salad fillings Fruit Platter Water &/or Cordial	Bread rolls with a choice of salad fillings Fruit Platter Water &/or Cordial	Chicken tenderloins and salad Fruit Platter Water &/or Cordial		
Afternoon Tea	Saladas with tomato & cheese	Saladas with tomato & cheese	Crispibread with tomato		
Dinner	Chicken Nachos	Nachos with vegie burgers	Allergen free Chicken Nachos		
Dessert	Butterscotch Pudding & Ice- cream	Butterscotch Pudding & Ice- cream	Allergen Free Butterscotch Pudding & Ice- cream		





Day 3					
Meal	STANDARD MENU	VEGETARIAN MENU	ALLERGEN FREE MENU		
Breakfast	Choice of 5 Cereals	Choice of 5 Cereals	Choice of Orgran Cereals		
	Peaches & Yoghurt	Peaches & Yoghurt	**served with		
	Toast & Orange Juice	Toast & Orange Juice	allergen-free dependent milk variety		
Morning	Pack out snack &	Pack out snack &	Pack out snack &		
Tea	fruit	fruit	fruit		
Lunch	BBQ Lunch & Icy Poles	BBQ Vegie Burgers & Icy Poles	Pan fried sausages with Corn		
			Crispibread & Salad & Icy Poles		

