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| **week 1** | mon | tue | wed | thu | fri | sat | sun |
| **breakfast** |
| **residential breakfast** | sweet potato hash browns with poached eggs, grilled bacon, garlic & fresh rosemary | coconut porridge bowls with cinnamon & kiwi fruit  | herb scrambled egg & chive wraps | toasted crumpets with honey & mascarpone | cheddar, tomato & spinach omelettes with relish | **continental breakfast**   | **brunch – 9am** - poached eggs with sweet potato roesti’s, wilted spinach & mushrooms, tomato & onion sausages  |
| **continental breakfast station** | continental breakfast will include the following items:selection of breakfast cereals including natural muesli, corn flakes, sultana bran, wheat bix, rice bubbleswhole fresh fruit, stewed and poached fruitsbreads for toasting, including high fibre white bread, grain and seed, gluten freeselection of spreads including vegemite, honey and jamshot beverages including tea and coffee, 100% fruit juice, water |
| **residential morning tea** | banana & date bread | raspberry jam wholemeal cookies | cheddar, tomato & herb scrolls | spring apple tea cakes  | cheddar & thyme sconettes with tomato jam  |  |  |
| **fruit** | seasonal fresh fruit will be available throughout the day |
| **lunch** |
| **hot option** | spring chicken pies with thyme, seeded mustard & pastry tops | mongolian beef rice noodle bowls with soy, red chillies, fresh ginger & wombok | toasted thick cut sourdough blat’s | thai green chicken curry with thai rice & cucumber salad | lamb souvlaki wraps with yoghurt, tomato & shredded lettuce | baguettes, turkish bread, wholemeal, white & grain sliced breadspoached chicken, roasted beef, salmon, hard boiled eggs sliced cheddar cheese, light cheese,sliced tomato lettuce rocket, red onion carrot roasted capsicums & cucumber | ciabatta, baguettes, brioche rolls, pita pockets, mexican wraps, sliced sour doughshaved ham, turkey, corn beef tuna, hard boiled eggs sliced cheddar cheese, light cheese,sliced tomato, salad leaves rocket, baby spinach red onion carrot, avocado & cucumber |
| **vegetarian option** | spring vegetables & lentil pies with thyme, seeded mustard & filo pastry tops | mongolian spiced rice noodle bowls with tofu, soy, red chillies, fresh ginger & wombok | chargrilled mushroom, avocado, tomato & lettuce thick cut sourdough sandwiches with aioli | thai green vegetable curry with thai rice & cucumber salad | greek marinated vegetable wraps with yoghurt, tomato & shredded lettuce |
|  |
| **range of breads** | ciabatta, baguettes, toscana loaf, brioche rolls, sour dough baguettes pita pockets, mexican wraps, piadina & turkish bread |
| **sandwich/myo salad** | shaved ham, poached chicken, turkey, roasted beef or corn beef tuna/salmon, hard boiled eggs sliced cheddar cheese, light cheese, sliced tomato lettuce rocket, baby spinach red onion carrot roasted capsicums & cucumber |
| **afternoon tea** | roasted red pepper dip pots with pizza sticks & celery stix  | shredded lamb, hommous & salad wholemeal wraps |  dried fruit, pepita seeds with yoghurt coated sultana pots & jumbo anzac cookies  | toasted quesadillas with chargrilled vegetables, cheddar & crumbled feta | egg & cheddar tartlets |  |  |
| **fruit** | seasonal fresh fruit will be available throughout the day |

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| **week 1** | mon | tue | wed | thu | fri | sat | sun |
| dinner  |  |
| **main course**   | chargrilled steak with caramelised onions | hoisin pork ribs with sticky soy & sweet chilli | slow cooked lamb shoulder with pearl onions, young garlic & rosemary | tempura fish with honey soy or sweet chilli dipping sauces | spaghetti bolognese with shaved parmesan & garlic baguettes | **vietnamese dinner –** vietnamese vegetable spring rolls with nuoc cham dipping sauce & iceberg lettucevietnamese caramel chickenvegetarian pho with tofu, fresh mint, noodles & choi sum | garlic & rosemary studded roast beef with pan juices  |
| **vegetarian**  | mac ‘n cheese with garlic pangratatto | zucchini, ricotta & chickpea fritters with raita & coriander chutney | mediterranean quinoa burgers with sundried tomatoes, olives, spinach, swiss cheese & roasted red pepper mayo | coconut, chickpea & cauliflower curry with garam masala, lime & coconut milk | lentil bolognese with shaved parmesan & garlic baguettes | roasted sweet potato, spinach, feta & mushroom lasagne |
| **salad** | spring pea salad with basil vinaigrette & crumbled feta | roasted butternut pumpkin, kale, feta, pepitas & couscous salad with apple cider dressing | blackened corn, avocado & black bean salad with lemon & cumin spiced dressing | asparagus, tomato & feta salad with balsamic dressing | caesar salad with poached eggs, grilled bacon, caesar dressing & ciabatta croutons | vietnamese slaw with crispy noddles | vegan buddha bowl salad with chickpeas, mixed leaves, avocado & roasted red peppers dressing |
| **vegetables**  | the following will be available to accompany the main course selection:steamed seasonal vegetablesvariety of steamed rice, jasmine, basmati, wild, long grain selection of couscous, quinoa, polentavariety of potatoes - roasted, smashed, oven baked wedges |
| **additional vegetables** | layered potato bakespring sweet corn cobs with cracked black peppersteamed spring vegetables | risoni with tomatoes, onion & garlicspring asparagus & green spring vegetable medley with parmesan  | rough smashed potatoesfeta, parmesan & zucchini bakestir fried wombok with baby onions & leeks | hand cut potato wedgeshoney glazed carrots broccolini with garlic & toasted sesame seeds | steamed basmati ricewok tossed spring vegetables with lemongrass & ginger | vietnamese fried riceroasted bok choy with soy & sesameginger, coriander & garlic rice | roasted spring potatoes garden peas, snow peas & bean trio parmesan roasted pumpkin wedges & baby carrots |
| **the dessert station** | berry cheesecake slice with shortbread base | spring fruit trifle with sponge cake & brown sugar custard | raspberry jelly cups with smashed berries & vanilla yoghurt | pineapple & coconut sticky rice pots | cider spiced poached apples with gingerbread crumb | ‘bahn gen’ - vietnamese crème caramel | cinnamon & caramel pear cobbler with natural yoghurt |
| **supper**  | dip, crackers & vegetable sticks | create your own toast sensation | cheese & crackers | trail mix pots with pepitas, dried fruit medley & pretzels | create your own toast sensation | create your own toast sensation  | create your own toast sensation |
| **special dietary requirements** | all special dietary requirements will be met for each meal service |

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| **week 2** | mon | tue | wed | thu | fri | sat | sun |
| **breakfast**  |
| **residential breakfast** | ricotta & berry hot cakes with maple syrup | corn fritters with avocado salsa & grilled bacon  | spinach, cheddar, egg & avocado breakfast quesadilla | bubble & squeak with spring peas, corn, smashed potatoes & sweet chilli sauce | poached eggs with potato roesti & wilted spinach | **continental breakfast** | **brunch –** 9am - scrambled eggs with grilled bacon on thick cut toast- dark chocolate, cinnamon & cherry scrolls |
| **continental breakfast station** | continental breakfast will include the following items:selection of breakfast cereals including natural muesli, corn flakes, sultana bran, wheat bix, rice bubbleswhole fresh fruit, stewed and poached fruitsbreads for toasting, including high fibre white bread, grain and seed, gluten freeselection of spreads including vegemite, honey and jamshot beverages including tea and coffee, 100% fruit juice, water |
| **residential morning tea** | wholemeal pizza pastry twists  | lemon & poppyseed muffins with raw sugar crust | cheddar wholemeal scones | berry banana oat smoothie bottles with anzac cookie bites | honey & granola slice |  |  |
| **fruit** | seasonal fresh fruit will be available throughout the day |
| **lunch** |
| **hot option**  | bacon & egg wholemeal tart with steamed spring potatoes | tandoori chicken drumsticks with steamed basmati rice, flatbread & raita | oven roasted tomato risotto with basil, shaved parmesan & garlic focaccia strips | korean style short ribs with soy, ginger, chilli & toasted sesame seeds | grilled lamb sausageswith wholemeal rolls, caramelised onions & big red sauce | flour dusted bap rolls, tortilla wraps, focaccia, white & grain sliced breadsshaved ham, poached chicken, pulled pork, smoked salmon, hard boiled eggs sliced cheddar cheese, feta cheese,sliced tomato lettuce rocket, baby spinach red onion, cucumber hummus spread & sundried tomatoes | baguettes, sourdough rolls, flat bread, wholemeal & white sliced breadspoached chicken, roasted beef, salami, shaved ham, egg salad, sliced cheddar cheese, light cheese,sliced tomato lettuce rocket, baby spinach red onion, olives, carrot, guamole spread, capsicum & cucumber |
| **vegetarian option** | roasted vegetable & feta tart with steamed spring potatoes | tandoori vegetables with steamed basmati, flatbread & raita | oven roasted tomato risotto with basil, shaved parmesan & garlic focaccia strips | zucchini & chickpea meatballs with roasted tomato sugo & shaved parmesan | pumpkin & haloumi burgers with caramelised onions & aioli |
| **range of breads** | ciabatta, baguettes, toscana loaf, brioche rolls, sour dough baguettes pita pockets, mexican wraps, piadina & turkish bread |
| **sandwich/myo salad** | shaved ham, poached chicken, turkey, roasted beef or corn beef tuna/salmon, hard boiled eggs sliced cheddar cheese, light cheese, sliced tomato lettuce rocket, baby spinach red onion carrot roasted capsicums & cucumber |
| **afternoon tea** | spring fruit platters with berry yoghurt dipping pot & lemon cheesecake bliss balls | cheddar cheese, lavoche & spring grape packs | sushi with sticky soy | shredded chicken & vietnamese noodle salad cups | corn chip nachos with avocado salsa, shredded cheddar & lite sour cream  |  |  |
| **fruit** | seasonal fresh fruit will be available throughout the day |

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| **week 2** | mon | tue | wed | thu | fri | sat | sun |
| dinner  |  |
| **main course**  | beef koftas with saffron yoghurt with flatbread  | greek roasted lamb with oregano & lemons | pan seared chicken, sweet corn, spinach & cheddar filo parcels  | bbq lamb thin crust pizza with spinach & spicy bbq sauce  | chicken cacciatore with olives, white wine & green beans | **fish ‘n chip dinner –** fried fish strips with tartare sauceoven baked crumbed calamari rings with sweet chilli aiolihand cut chips | lemon, lime & thyme roasted chicken |
| **vegetarian**  | zucchini, ricotta & preserved lemon fritters with tomato kasoundi | spanish chickpea & spinach braise with smoked paprika, cayenne pepper & fresh parsley | egg & vegetable fried rice with sticky soy, tofu strips & lime | sweet corn, lentil & buckwheat koftas with spinach coconut curry  | roasted vegetable, feta & quinoa bake with basil, cannellini beans & olives | buffalo cauliflower bites with yoghurt dipping sauce | linguine primavera with asparagus, peas, broad beans & shaved parmesan |
| **salad**  | tabbouleh salad with mint, tomatoes & parsley | spring pea, quinoa & roasted carrot salad with nut free pesto  | white bean & broccolini salad with honey mustard dressing | moroccan sweet potato salad with cherry tomatoes, coriander, mint & fresh ginger, chilli & lemon dressing | spring green salad, edamame beans with pickled vegetables  | chartwells cobb salad with red wine vinaigrette  | red quinoa salad with avocado & lemon dressing |
| **vegetables**  | the following will be available to accompany the main course selection: steamed seasonal vegetables variety of steamed rice, jasmine, basmati, wild, long grain  selection of couscous, quinoa, polenta variety of potatoes - roasted, smashed, oven baked wedges |
| **additional vegetables** | sweet potato roestisroasted zucchini with rosemary yoghurt | lemon & garlic roasted potatoessteamed broccoliniroasted beetroot with fresh thyme | buttermilk smashed potatoesratatouille with zucchini, tomatoes, eggplant & basilspring snow peas with lemon & chilli oil | classic buttered green beans honeyed pumpkin  | steamed jasmine riceginger & honey carrotssteamed broccoli with lemon | salted hand cut chipsminted crushed peas | potato & sage galetteschargrilled spring vegetablesslow roasted jap pumpkin wedges with chermoula yoghurt |
| **the dessert station** | raspberry & chia seed streusel slice | crème caramel pots | self-saucing chocolate pudding | spring fruit salad with crunchy vanilla yoghurt | apple & oat crumble with cinnamon, lemon & yoghurt | vanilla ice-cream with salted caramel sauce, wafers & crushed praline | layered jelly pots with lemon curd & berries |
| **supper**  | cheese & crackers | create your own toast sensation | trail mix pots with pepitas, dried fruit medley & pretzels | dip with vegetable sticks & corn chips | create your own raisin toast  | create your own toast sensation | cheese & crackers |
| **special dietary requirements** | all special dietary requirements will be met for each meal service |

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| **week 3** | mon | tue | wed | thu | fri | sat | sun |
| **breakfast** |
| **residential breakfast** | assorted breakfast omelettes  |  spinach & mushroom breakfast tart  | scrambled eggs on zucchini fritters with grilled bacon | breakfast fried rice | breakfast club grain bread sandwiches with spinach, eggs & tomato | **continental breakfast** | **brunch –9am*** poached eggs on sourdough toast, hash browns, slow roasted tomatoes, grilled chicken & chive breakfast sausages, our own spiced baked beans
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| **continental breakfast station** | continental breakfast will include the following items:selection of breakfast cereals including natural muesli, corn flakes, sultana bran, wheat bix, rice bubbleswhole fresh fruit, stewed and poached fruitsbreads for toasting, including high fibre white bread, grain and seed, gluten freeselection of spreads including vegemite, honey and jamshot beverages including tea and coffee, 100% fruit juice, water |
| **residential morning tea** | homemade middle eastern zucchini hommous with toasted baguette strips | marshmallow slice | tomato & avocado salsa with corn chips & torn turkish bread strips | homemade popcorn, pretzel & cranberry bags with choc chip cookies | pear muffins |  |  |
| **fruit** | seasonal fresh fruit will be available throughout the day |
| **lunch** |
| **hot option** | asian chicken stir-fry with spring vegetables & sticky soy | thai green beef curry with roti bread, turmeric rice & raita | oven roasted jacket potatoes with cheddar, re-fried beans, guacamole, slaw & light sour cream | lamb souvlaki wraps with tzatziki & charred vegetables | pulled beef tacos with chimi churri sauce & mexican style fried rice | ciabatta, baguettes, brioche rolls, pita pockets, mexican wraps, sliced sour doughshaved ham, turkey, corn beef tuna, hard boiled eggs sliced cheddar cheese, light cheese,sliced tomato, salad leaves rocket, baby spinach red onion carrot, avocado & cucumber | baguettes, turkish bread, wholemeal, white & grain sliced breadspoached chicken, roasted beef, salmon, hard boiled eggs sliced cheddar cheese, light cheese,sliced tomato lettuce rocket, red onion carrot roasted capsicums & cucumber |
| **vegetarian option** | pan seared tofu strips with slaw & lime dressing | thai green vegetable curry with chickpeas, roti bread, turmeric rice & raita | oven roasted jacket potatoes with cheddar, re-fried beans, guacamole, slaw & light sour cream | charred vegetable & roasted chickpea souvlaki wraps with tzatziki  | black bean tacos with chimi churri sauce & mexican style fried rice |
| **range of breads** | ciabatta, baguettes, toscana loaf, brioche rolls, sour dough baguettes pita pockets, mexican wraps, piadina & turkish bread |
| **sandwich/myo salad** | shaved ham, poached chicken, turkey, roasted beef or corn beef tuna/salmon, hard boiled eggs sliced cheddar cheese, light cheese, sliced tomato lettuce rocket, baby spinach red onion carrot roasted capsicums & cucumber |
| **afternoon tea** | home-made fruit buns | margherita english muffin pizzas  | oatmeal superfood afternoon bar | beef & vegetable pasties with big red sauce | fruit salad & yoghurt parfaits with lemon slice strips |  |  |
| **fruit** | seasonal fresh fruit will be available throughout the day |

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| **week 3** | mon | tue | wed | thu | fri | sat | sun |
| dinner  |  |
| **main course**  | chargrilled steak with cumin yoghurt & charred vegetables | teriyaki chicken kebabs with steamed coconut rice | beef in red wine casserole with herb dumplings  | lemongrass & ginger pork strips with sticky chilli sauce & steamed rice | honey soy glazed salmon fillets | parma night – chicken schnitzels with leg ham, mozzarella & tomato sugoeggplant schnitzels with mozzarella & tomato sugofrench fries | middle eastern slow roasted lamb shoulder |
| **vegetarian**  | baked vegetarian taquitos with refried beans, guacamole & hot salsa | italian bean & short pasta ragu with baby spinach, white beans, tomatoes, olives, ciabatta croutons & shaved parmesan | coconut quinoa curry with sweet potato, chickpeas & broccoli | vegetarian pad thai with rice noodles, green beans & broken eggs | butternut pumpkin risotto with crumbled ricotta | vegetarian mushroom & lentil meatballs with oven roasted, risoni & shaved parmesan |
| **salad** | zucchini, pea & pasta salad with basil, mint, mozzarella & garlic lemon dressing | spring tomato, bocconcini & herb salad with vincotto dressing | spring broad bean salad with watercress, bocconcini, peas & lemon dressing | spring fattoush salad with torn toasted flat bread, lebanese cucumbers, quinoa, tomato medley, green capsicums & lime vinaigrette | green beans, cherry tomatoes, fetta & parsley salad with balsamic dressing | classic slaw with lemon mayo | ancient grain salad with spring herbs, lemon dressing & spring vegetables |
| **vegetables**  | the following will be available to accompany the main course selection: steamed seasonal vegetables variety of steamed rice, jasmine, basmati, wild, long grain  selection of couscous, quinoa, polenta variety of potatoes - roasted, smashed, oven baked wedges |
| **additional vegetables** | crispy parmesan potatoeswok tossed spring greens with oyster & soy sauce  | smashed potatoes broccolini with lemon & garlicroasted baby carrots | steamed brown riceroasted parmesan cauliflower florets sweet corn cobs | sweet potato roesti’szucchini, mushroom & tomato provencalewok tossed broccolini | oven roasted chat potatoessteamed spring green pea medley | french friesseasonal steamed greens with herbed oil | garlic roasted potatoesroasted spring vegetablesbaked tomatoes with ricotta, peppers & herbs |
| **the dessert station** | layered strawberry & mascarpone fruit cups | pineapple, rockmelon & kiwi platters with jelly cubes & vanilla yoghurt | spring fruit & oat crumble with rhubarb, pears & vanilla bean custard | salted caramel panna cotta cups | coconut puddings with spiced mango | homemade pocky sticks with dark & white chocolate, sprinkles & fresh berries | sticky date pudding with butterscotch sauce |
| **supper** | create your own toast sensation | cheese platter with water crackers | create your own toast sensation | dip, vegetable sticks & corn chips | create your own toast sensation | trail mix pots with pepitas, dried fruit medley & pretzels | create your own toast sensation |
| **special dietary requirements** | all special dietary requirements will be met for each meal service |

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| **week 4** | mon | tue | wed | thu | fri | sat | sun |
| **breakfast** |
| **residential breakfast** | breakfast omelettes with sweet corn, tomatoes, bacon & cheddar | breakfast waffles with smashed blueberries, honey & coconut greek yoghurt  | asparagus, herb & ricotta frittata muffins | breakfast banh mi rolls with fried eggs, shredded vegetables, coriander & sriracha | grilled tomato & mozzarella toast strips | **continental breakfast** | **brunch –** 9am fried eggs on toasted english muffins, grilled bacon, chargrilled tomatoes, lamb & rosemary sausages, grilled haloumi |
| **continental breakfast station** | continental breakfast will include the following items:selection of breakfast cereals including natural muesli, corn flakes, sultana bran, wheat bix, rice bubbleswhole fresh fruit, stewed and poached fruitsbreads for toasting, including high fibre white bread, grain and seed, gluten freeselection of spreads including vegemite, honey and jamshot beverages including tea and coffee, 100% fruit juice, water |
| **residential morning tea** | cheese & bacon buns  | chartwells own muesli bars | carrot cake with lemon frosting  | oven roasted sweet potato wedges with garlic aioli | cinnamon scrolls with vanilla bean icing |  |  |
| **fruit** | seasonal fresh fruit will be available throughout the day |
| **lunch** |
| **hot option** | re-fried bean fajitas with shredded salad, guacamole, salsa & cheddar | ham & cheese toasties with spiced mustard pickles | chicken & vegetable stir-fry with special fried rice & prawn crackers  | pork larb with ketjup manis, wombok, beans, cucumber & roasted rice | pulled chicken sliders with amercian bbq sticky sauce & spring slaw  | baguettes, sourdough rolls, flat bread, wholemeal & white sliced breadspoached chicken, roasted beef, salami, shaved ham, egg salad, sliced cheddar cheese, light cheese,sliced tomato lettuce rocket, baby spinach red onion, olives, carrot, guamole spread, capsicum & cucumber | flour dusted bap rolls, tortilla wraps, focaccia, white & grain sliced breadsshaved ham, poached chicken, pulled pork, smoked salmon, hard boiled eggs sliced cheddar cheese, feta cheese,sliced tomato lettuce rocket, baby spinach red onion, cucumber hummus spread & sundried tomatoes |
| **vegetarian option** | re-fried bean fajitas with shredded salad, guacamole, salsa & cheddar | chargrilled vegetable & mozzarella toasties with mustard pickles | roasted balsamic beetroot, feta & thyme wholemeal tart with greek yoghurt | tofu larb with ketjup manis, wombok, beans, cucumber & roasted rice | pulled jackfruit sliders with amercian bbq sticky sauce & spring slaw |
| **range of breads** | ciabatta, baguettes, toscana loaf, brioche rolls, sour dough baguettes pita pockets, mexican wraps, piadina & turkish bread |
| **sandwich/myo salad** | shaved ham, poached chicken, turkey, roasted beef or corn beef tuna/salmon, hard boiled eggs sliced cheddar cheese, light cheese, sliced tomato lettuce rocket, baby spinach red onion carrot roasted capsicums & cucumber |
| **afternoon tea** | berry smoothie bottles with berry bliss balls | smashed jelly cubes cups with fresh fruit & yoghurt  | vegetarian quesadillas with cheddar, avocado & spiced tomato relish | light chocolate mousse pots with fresh strawberries | chicken & corn soup mugs with prawn crackers |  |  |
| **fruit** | seasonal fresh fruit will be available throughout the day |

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| **week 4** | mon | tue | wed | thu | fri | sat | sun |
| dinner  |  |
| **main course**   | honey, soy & kecap manis glazed chicken with rice pilaf | parmesan & panko crumbed fish fillets | american style brisket with slaw & sticky bbq sauce | vietnamese beef skewers with vermicelli noodle salad | lamb ragu with shell pasta & shaved parmesan | indian chicken curry with roti & steamed rice | **sunday roast**rosemary roasted pork with maple apple chutneyoven roasted turmeric cauliflower steaks with minted yoghurt |
| **vegetarian**  | carrot, sweet potato & feta fritters with garlic & herb yoghurt sauce | roasted pepper, tomato & crumbled goat’s cheese risotto | vegetarian lentil chilli with pinto beans, lentils & quinoa | spicy honey & garlic roasted sweet potatoes with freekah, toasted seed, spring herbs & yoghurt dressed salad | nasi goreng with fried egg, mushrooms & sticky soy | spinach dhal with yellow split peas, turmeric, roti & cucumber yoghurt |
| **salad**  | red pepper tabouli with citrus vinaigrette | heirloom caprese salad with olives, bocconcini, tomatoes & spinach | roasted potato saladwith coriander nut free pesto  | zucchini, bean & green chilli slaw | korean soba noodle salad with kohlrabi, cucumber, carrots, toasted sesame seeds & korean chilli dressing | sugar snap pea, broad bean & rocket salad with crumbled feta cheese | barley salad with olives, cherry tomatoes, rocket, feta & lemon basil dressing |
| **vegetables**  | the following will be available to accompany the main course selection: steamed seasonal vegetables variety of steamed rice, jasmine, basmati, wild, long grain selection of couscous, quinoa, polenta variety of potatoes - roasted, smashed, oven baked wedges |
| **additional vegetables** | mashed potatoesbalsamic roasted sweet potato & pumpkinwok tossed green beans with garlic & lemon | hand cut oven roasted potato wedgesspring vegetable medley | jacket potatoessteamed zucchini & silver beet with preserved lemon | scalloped potatoesfive spiced red cabbagetomato & zucchini bake | charred broccolini, sage butter wok tossed thai eggplant, tofu & snake beans, chilli & ginger dressing | salted friesonion, ginger & coriander bhajis | traditional roast potatoesspiced roasted pumpkin wedgessteamed green beans |
| **the dessert station** | lemon cheesecake mousse pots with blueberries | oven roasted pears with cinnamon granola crust & vanilla custard | waffles with caramel sauce & smashed honeycomb | spring fruit salad with grapefruit, lime, mint & honey dressing | vanilla ice-cream cones with roasted strawberry relish | churros with chocolate dipping sauce | strawberry milkshakes with choc fudge brownie bites! |
| **supper** | dip, crackers & vegetable sticks | create your own toast sensation | cheese & crackers | trail mix pots with pepitas, dried fruit medley & pretzels | create your own toast sensation | create your own toast sensation  | create your own toast sensation |
| **special dietary requirements** | all special dietary requirements will be met for each meal service |