

## Term 3 2024 – weekly menu

Week 1/5/9	mon	tue	wed	thu	fri	sat	sun
breakfast							
residential breakfast	fried eggs on thick cut grain toast  fried eggs toast	spinach, feta & avocado toasted quesadilla	french toastie with ham & cheese	omelette with tomatoes, peppers & spinach	shakshuka eggs with five beans, tomato & kale	IN HOUSE	brunch –  bacon & egg with brioche bun
special	pineapple & mint pot	chartwells smoothie tuesday! power smoothie with kale, berries & greek yoghurt	chia with fruit & yoghurt	fruit salad with mango yoghurt	muesli clusters with fruit & coconut		
continental breakfast station	continental breakfast may include a range of the following items: selection of breakfast cereals - corn flakes, sultana bran, weet bix, rice bubbles, muesli, nutrigrain, special k etc whole fresh fruit, stewed & poached fruits breads for toasting, including high fibre white bread, grain & seed, low gluten selection of spreads including vegemite, honey & jams hot beverages including tea & coffee, 100% orange juice, water variety of milks that may include full cream, lite & calcium fortified soy						
residential morning tea	damper bun with bacon, tomato & herbs	dark choc chip cookie	wholemeal scroll with spinach cheddar & herbs	Mars bar slice	Chicken and mushroom dumplings with soy		
fruit	seasonal fresh fruit will be available throughout the day						

## Term 3 2024 – weekly menu

Week 1/5/9	mon	tue	wed	thu	fri	sat	sun
lunch							
hot option	italian chicken meatballs with tomato sugo, risoni & shaved parmesan penne	Thai chicken pie with rainbow slaw	lebanese spiced lamb flatbread with zucchini, onions, mint, coriander & greek yoghurt	oven baked panko & coconut crumbed chicken strips with lemon aioli & oven roasted potato wedges	minute steak sandwich with caramelised onions, beetroot, relish & shredded lettuce	myo lunch - whole roast tandoori chicken homestyle garden salad raita & guacamole pita pockets	Sunday social bbq - beef, chicken & plant forward sausages, grilled sweet onion rings potato salad
lighter option							
vegetarian option	italian chickpea meatballs with tomato sugo, risoni & shaved parmesan	Chickpea and lentil pie	lebanese spiced vegetable & lentil braise with flatbread, fresh mint, coriander & greek yoghurt	baked panko & coconut crumbed eggplant with lemon aioli & oven roasted potato wedges	charred vegetable & chickpea fritters with beetroot relish & spiced yoghurt		
soup	lamb shank & quinoa soup with kale, lemon & coriander	vegetable & freekeh soup with zucchini, mushrooms & celery	asian chicken noodle soup with corn	vegetable & barley soup with torn herbs	seafood laksa with chili, lemongrass, palm sugar & rice noodles		
range of breads	brioche rolls, sour dough baguettes pita pockets, mexican wraps, piadina & turkish bread						
sandwich/ myo salad	protein ingredients that may include - shaved ham, poached chicken, turkey, roast beef, corned beef, tuna, salmon, hard boiled eggs, sliced cheddar cheese, light cheese, swiss cheese etc salad ingredients that may include - sliced tomato, lettuce, rocket, baby spinach, red onion, carrot, roasted capsicums, cucumber etc condiments that may include – mustards, relish, pickles, mayonnaise, aioli, tapenade, hummus, guacamole, tzatziki etc						
afternoon tea	Vanilla cupcakes	hummus dip with vegetable sticks & grilled baguette	lemon & oat slice with yoghurt icing	sausage roll with big red sauce	Sushi SELECTION		
fruit	seasonal fresh fruit will be available throughout the day						

## Term 3 2024 – weekly menu

Week 1/5/9	mon	Tue XMAS IN JULY MENU FIRST WEEK	wed	thu	fri	sat	sun
dinner							
one course	chargrilled steak with red wine sauce	indian dinner –  - lamb rogan josh - chicken tikka masala - goan fish curry with tomato, coconut & indian spices - coconut dhal with roasted vegetables - naan bread - mango chutney - raita - pappadums	sticky honey & soy chicken drumsticks with roasted black & white sesame seeds	crispy skin salmon with balsamic mustard glaze	veal ravioli with basil, wilted spinach & napolì sauce	pasta night –  spaghetti Bolognese & garlic bread	sunday roast –  garlic, rosemary & lemon rubbed roast lamb leg with pan gravy
		farfalle with green peas, asparagus, crème fraîche & tarragon					
vegetarian	black bean & vegetable winter cottage pie with cheddar crumble top		mediterranean rice with lentils & toasted cauliflower	puff pastry galette with potato, rosemary & goat cheese	zucchini, eggplant & feta lasagne		haloumi kebab with mushroom, peppers, onions & nut free pesto
salad	broad bean salad with pearl couscous & lemon vinegar dressing	kachumber salad – cucumber, tomato & onion with lemon coriander mint dressing	greek farro salad with rocket, chickpeas, cucumber & oregano dressing	power salad with quinoa, avocado, spinach, tomatoes & olive oil vinaigrette	pickled cucumber & soba noodle salad with ginger, coriander, shallots & soy dressing	Caesar salad with poached eggs, baby cos lettuce, shaved parmesan & Caesar dressing`	garden salad with mixed leaves, shaved fennel, avocado, cucumber, beans, citrus & French vinaigrette
vegetables	the following may 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 potatoes	indian spiced rice	roasted potato with garlic & rosemary	mashed potato with spring onion	Garden salad		steamed chat potato with rosemary & sea salt
	steamed winter vegetables	bombay potatoes	roasted brussels sprouts	grilled corn on the cob	roasted root vegetables with honey & balsamic	garlic & herb ciabatta	
	roasted pumpkin with spiced pepitas	tandoori roasted winter vegetables with curry leaves	sautéed greens	peas with pancetta & mint	steamed winter greens	roasted carrot & zucchini	butternut squash hash with kale & sourdough crumb
the dessert station	carrot cake with tart lemon icing & pepita praline	Vanilla pannacotta, Chai spiced syrup	winter fruit crumble with cranberries & oats ice cream	poached winter pears with greek yoghurt & toffee shards	jelly & yoghurt trifle cup	Classic Tiramisu	strawberry ice-cream cones with wafers & smashed berry sauce
special dietary requirements	all special dietary requirements will be met for each meal service						

## Term 3 2024 – weekly menu

Week 2/6/10	mon	tue	wed	thu	fri	sat	sun
breakfast							
residential breakfast	hash brown poached eggs & guacamole	Pickets with berries	poached eggs with thick cut grain toast	hotcakes with blueberries & natural yoghurt	scrambled egg & feta toast	In House	egg & bacon with tomato chutney on turkish rolls
special	coconut porridge with cinnamon roasted pear	chartwells smoothie tuesday! banana & oat smoothie	Fresh fruit with sweetened coconut yoghurt	winter fruit granola with puffed rice, sunflower seeds, chia seeds, dried figs, apples & honey	chia pot with brown sugar mango		
continental breakfast station	continental breakfast may include a range of the following items: selection of breakfast cereals - corn flakes, sultana bran, weet bix, rice bubbles, muesli, nutrigrain, special k etc whole fresh fruit, stewed & poached fruits breads for toasting, including high fibre white bread, grain & seed, low gluten selection of spreads including vegemite, honey & jams hot beverages including tea & coffee, 100% orange juice, water variety of milks that may include full cream, lite & calcium fortified soy						
residential morning tea	make your own yoghurt crunch cup with granola, chia & smash berries	Pork buns	Apple muffin with honey oat top	zucchini, corn & parmesan slice	Anzac biscuits salted caramel popcorn bag		
fruit	seasonal fresh fruit will be available throughout the day						

## Term 3 2024 – weekly menu

Week 2/6/10	mon	tue	wed	thu	fri	sat	sun
lunch							
hot option	oven roasted pumpkin risotto with crisp pancetta, peas & parmesan	Build your own poke bowl Chicken salmon	lemongrass beef stir-fry with flat rice noodles & broccoli	pulled lamb cornish pastie with swede, turnip, parsnip & tomato chilli jam beef	hoisin pork spareribs with apple cider slaw dice pork	myo lunch –  whole roast chicken  homestyle garden salad  raita & guacamole	Sunday social bbq –  beef, chicken & plant forward sausages & grilled sweet onion rings  potato salad
lighter option							
vegetarian option	oven roasted pumpkin risotto with peas & parmesan	Poke bowl	vietnamese lemongrass vegetable stir-fry with flat rice noodles & broccoli	traditional vegetable cornish pastie with swede, turnip, parsnip & tomato chilli jam	hoisin tofu steak with apple cider slaw		
soup	minestrone soup with borlotti beans, vegetables & parmesan	potato & leek soup with chives, cream & cracked black pepper	carrot & turmeric soup with fresh ginger, garlic & toasted coconut	chicken pho with rice noodles, mint, chilli & coriander	beef & vegetable soup with winter vegetables & fresh herbs		
range of breads	ciabatta, baguettes, toscana loaf, brioche rolls, sour dough baguettes pita pockets, mexican wraps, piadina & turkish bread						
sandwich/ myo salad	protein ingredients that may include - shaved ham, poached chicken, turkey, roast beef, corned beef, tuna, salmon, hard boiled eggs, sliced cheddar cheese, light cheese, swiss cheese etc salad ingredients that may include - sliced tomato, lettuce, rocket, baby spinach, red onion, carrot, roasted capsicums, cucumber etc condiments that may include – mustards, relish, pickles, mayonnaise, aioli, tapenade, hummus, guacamole, tzatziki etc						
afternoon tea	vanilla teacake with salted caramel icing ed berries	chickpea hummus with vegetable sticks & grilled turkish bread	cheese platter with grapes, seasonal fruits & crackers	Honey joys	Mini beef pies		
fruit	seasonal fresh fruit will be available throughout the day						



## Term 3 2024 – weekly menu

Week 2/6/10	mon	tue	wed	thu	fri	sat	sun
dinner							
one course	balsamic, honey & mustard pork chops	Greek beef moussaka or eggplant & zucchini moussaka with lentils & sage	grilled lamb fajitas with chimichurri	Spaghetti Bolognese	chicken tikka masala with yoghurt flatbreads	pan-Asian - thai massaman beef curry with cumin, coriander & cinnamon	Sunday roast- pork roast with fennel, thyme & pan juices
vegetarian	thai green vegetable curry with sweet potato, jackfruit & edamame beans	Mediterranean veg & potato bake	chickpea & vegetable koftas with minted yoghurt sauce	Chickpea and lentil Bolognese	fried rice with edamame, fried egg, vegetables & sambal oelek		okonomiyaki pancakes with edamame beans, wombok & kewpie mayo
salad	asian quinoa salad with shredded vegetables, spring onions & sesame ginger dressing	winter kale & wild rice salad with wasabi dressing	lentil tabbouleh with cherry tomatoes, parsley, mint & olive oil lemon dressing	pearl couscous salad with balsamic roasted tomatoes & honey lemon yoghurt	balsamic roasted potato salad with rocket, mushrooms & balsamic dressing	bok choy salad with shaved wombok, spring onions, crisp noodles & chilli, soy, lime dressing	chopped salad with parmesan cheese & lime vinaigrette
vegetables	the following may 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	steamed basmati rice	oven roasted fat chips	roasted winter spuds	Garlic bread	steamed saffron basmati rice	briami - greek roasted vegetables with potato, tomato, peppers, zucchini, onions, garlic, olive oil & herbs	traditional roast potatoes  steamed winter vegetables
	carrots & garden peas with lemon butter	winter slaw with lime vinaigrette	balsamic roasted brussels sprouts	green beans with dukkha	chargrilled vegetable medley		
	wilted kale with onions, garlic & toasted sunflower kernels	roasted beets with fennel & orange	thyme roasted pumpkin wedges	grilled corn with lime butter	steamed carrots with butter & poppy seeds		
the dessert station	rhubarb, pear & blackberry coconut crumble with custard	Loukoumades with orange blossom water Vanilla ice cream	sticky date pudding with butterscotch sauce, cream	winter fruit salad with yogurt ice cream	ice-cream with hot chocolate sauce	poached winter fruits with vanilla yoghurt cinnamon oats	dark chocolate & berry mousse cups
special dietary requirements	all special dietary requirements will be met for each meal service						

## Term 3 2024 – weekly menu

Week 3/7	mon	tue	wed	thu	fri	sat	sun
breakfast							
residential breakfast	pancakes with berries and bananas & maple syrup	toasted sandwich with fried egg, bacon & cheese	boiled eggs with grilled sourdough toast	corn & zucchini fritters with avocado salsa	spinach & mushroom omelette		bacon & egg with barbecue sauce on brioche buns
special	chia breakfast pot with yoghurt, coconut & blueberry	chartwells smoothie tuesday! strawberry & mango smoothie	banana bread	winter fruit parfait with yoghurt & spice roasted apples & pears	blueberry breakfast granola bar		
continental breakfast station	continental breakfast may include a range of the following items: selection of breakfast cereals - corn flakes, sultana bran, weet bix, rice bubbles, muesli, nutrigrain, special k etc whole fresh fruit, stewed & poached fruits breads for toasting, including high fibre white bread, grain & seed, low gluten selection of spreads including vegemite, honey & jams hot beverages including tea & coffee, 100% orange juice, water variety of milks that may include full cream, lite & calcium fortified soy						
residential morning tea	chicken & corn soup with focaccia strips	spinach & feta gozleme	giant choc chip cookies	dip pot with vegetable sticks & pita chips	cinnamon scroll		
fruit	seasonal fresh fruit will be available throughout the day						

## Term 3 2024 – weekly menu

Week 3/7	mon	tue	wed	thu	fri	sat	sun
lunch							
hot option	winter beef steak & mushroom pie with root veg mash	fettuccine with pan seared chicken, mushrooms & shaved parmesan penne	minute steak sandwich with caramelised onions, salad & relish	beef nachos with salsa, shredded salad, guacamole & light sour cream	thai red lamb curry with steamed basmati rice	myo lunch whole roast Greek style chicken Greek salad tzatziki pita bread	Sunday social BBQ –  beef rissoles veg?  lettuce, tomato, cucumber beetroot & coriander dressing  basket of wraps
lighter option							
vegetarian option	winter vegetable pie with puff pastry star	pan seared mushroom fettuccine with shaved parmesan	chargrilled zucchini & eggplant sandwiches with caramelised onions, salad & relish	chilli bean tacos with salsa, shredded salad, guacamole & light sour cream	thai red sweet potato curry with chickpeas & steamed basmati rice		
on the side	ginger pumpkin soup with chili, lime & coriander	vegetable & lentil soup with celery, tomatoes & shaved parmesan	pea & ham soup with green split peas, leek & garden peas	asian quinoa broth with mushrooms, spinach & bok choy	roasted tomato & red pepper soup with shaved parmesan		
range of breads	ciabatta, baguettes, toscana loaf, brioche rolls, sour dough baguettes pita pockets, mexican wraps, piadina & turkish bread						
sandwich/ myo salad	protein ingredients that may include - shaved ham, poached chicken, turkey, roast beef, corned beef, tuna, salmon, hard boiled eggs, sliced cheddar cheese, light cheese, swiss cheese etc salad ingredients that may include - sliced tomato, lettuce, rocket, baby spinach, red onion, carrot, roasted capsicums, cucumber etc condiments that may include – mustards, relish, pickles, mayonnaise, aioli, tapenade, hummus, guacamole, tzatziki etc						
afternoon tea	apple tea cake with oat crumb	orange & poppy seed muffin	beef & vegetable pastie with kasoundi	jumbo anzac cookie with honey, coconut & oats	pikelets with jam cream		
fruit	seasonal fresh fruit will be available throughout the day						



## Term 3 2024 – weekly menu

Week 3/7	mon	tue	wed	Thu – Boarders Choice	fri	sat	sun
dinner							
one course	beef stir fry with bok choy, peppers, wombok, black bean sauce & coriander	Japanese dinner – - assorted sushi rolls - assorted steamed gyoza with chilli dipping sauce - tempura fish strips with Japanese dipping sauces - Yaka tori chicken skewers okonomiyaki - Japanese	slow cooked lamb with winter vegetables & herb dumplings	Chicken lasagne, shaved parmesan & herb garlic bread	pork ragu with jacket potatoes	char sui pork bau buns with pickled vegetables & sweet chilli aioli refried bean quesadillas with guacamole & salsa	garlic & rosemary studded roast chicken with pan gravy
vegetarian	Bangkok coconut curry with broccoli, chickpeas, cabbage, rice noodles, ginger & fresh lime	pancakes with cabbage, eggs, vegetables & kewpie mayonnaise	black bean & quinoa veggie burgers with rocket & dijon mustard & honey yoghurt	pumpkin ravioli with tomato sugo, spinach, sage goat cheese	spinach & feta tart with balsamic dressed rocket leaves		cannelloni with ricotta, baby spinach, tomato sugo & shaved parmesan
salad	winter slaw with wombok, carrots, shallots, apple & apple cider vinaigrette	shaved cabbage, fennel, green apple & parmesan salad with white wine vinaigrette	roasted winter root vegetable salad with carrots, sweet potatoes, celeriac & balsamic vinegar dressing	barley salad with tomatoes, mint, red onion & lemon vinaigrette	fattoush salad with cumin yoghurt dressing	japanese salad with edamame beans, shredded vegetables & mirin dressing	ancient grain salad with freekah, parsley, currants & lime dressing
vegetables	the following may 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	Steam Jasmin rice  steamed beans with olive oil	special fried rice with egg, vegetables & sticky soy  wok tossed vegetables	rough mashed sweet potato  sauteed carrots with garlic  parmesan roasted cauliflower	roasted vegetable medley with rosemary  green beans with balsamic roasted cherry tomatoes & garlic pangrattato  mashed potato with seeded mustard	french fries with herbs & sea salt  wok tossed asian greens  sauteed peas with basil	japanese sticky rice  steamed broccoli with toasted sesame seeds  wok tossed bok choy with teriyaki sauce	hand cut roasted semolina potatoes  roasted zucchini with red onions & balsamic  sauteed cabbage with sage & butter
the dessert station	vanilla bean custard pots with winter fruit	winter fruit salad with whipped vanilla mascarpone	Frozen yoghurt with fruit	self-saucing chocolate pudding whipped cream	whole baked apples with ice cream, spice & brown sugar	create your own sundae with vanilla ice-cream, caramel sauce & shortbread crumb	chocolate mousse with honeycomb shards
special dietary requirements	all special dietary requirements will be met for each meal service						

all special dietary requirements will be met for each meal service

## Term 3 2024 – weekly menu

Week 4/8	mon	tue	wed	thu	fri	sat	sun
breakfast							
residential breakfast	breakfast pizza sub with tomato sugo, mozzarella & basil	roasted red pepper & egg galette	berry pancake with smashed berry yoghurt	soft boiled eggs with toasted english muffins	breakfast blt on wholemeal bread		Egg & Bacon rolls
special	rockmelon, honeydew & pineapple sticks	chartwells smoothie tuesday! spinach smoothie with pineapple & mango	breakfast trifle pots with greek yoghurt, smashed fruit & granola clusters	buckwheat muffin with navel orange, bran & chia seed	winter fruit compote with earl grey tea		
continental breakfast station	continental breakfast may include a range of the following items: selection of breakfast cereals - corn flakes, sultana bran, weet bix, rice bubbles, muesli, nutrigrain, special k etc whole fresh fruit, stewed & poached fruits breads for toasting, including high fibre white bread, grain & seed, low gluten selection of spreads including vegemite, honey & jams hot beverages including tea & coffee, 100% orange juice, water variety of milks that may include full cream, lite & calcium fortified soy						
residential morning tea	raspberry, coconut loaf	Jam drops	scrolls with lemon glaze	Fried rice, prawn cracker	Veg spring rolls		
fruit	seasonal fresh fruit will be available throughout the day						

## Term 3 2024 – weekly menu

Week 4/8	mon	tue	wed	thu	fri	sat	sun
lunch							
hot option	soft tacos with grilled chicken, spiced beans, guacamole, salsa, jalapeno slaw & cheddar	pulled beef burger with mixed leaf salad & sticky bbq sauce	panko crumbed fish strips with aioli & tossed garden salad	pork & fennel sausage roll with tomato relish	grilled thai chicken strips with wok tossed vermicelli noodles & thai sweet chilli sauce	myo lunch –  whole roast Cajun style chicken  Caesar salad  raita  pita bread	Sunday social BBQ  build your own steak sandwich with fried onion, tomato beetroot, lettuce & choice of three condiments. veg?
lighter option							
vegetarian option	myo tacos with spiced beans, guacamole, jalapeno salsa, slaw & cheddar	pulled jackfruit burger with slaw & sticky bbq sauce	panko crumbed mushrooms with aioli & tossed garden salad	sweet potato, fennel, apple & feta sausage roll with tomato relish	thai tofu strips with wok tossed vermicelli noodles & thai sweet chilli dipping sauce		
soup	chicken noodle soup with winter vegetables	vegetarian laksa with hokkien noodles, mint & fried shallots	tomato, vegetable & red lentil soup	thai pumpkin soup with coconut milk, ginger & coriander	hot & sour lime soup with lemongrass, beef broth, ginger, beef strips & fresh ginger		
range of breads	ciabatta, baguettes, toscana loaf, brioche rolls, sour dough baguettes pita pockets, mexican wraps, piadina & turkish bread						
sandwich/ myo salad	protein ingredients that may include - shaved ham, poached chicken, turkey, roast beef, corned beef, tuna, salmon, hard boiled eggs, sliced cheddar cheese, light cheese, swiss cheese etc salad ingredients that may include - sliced tomato, lettuce, rocket, baby spinach, red onion, carrot, roasted capsicums, cucumber etc condiments that may include – mustards, relish, pickles, mayonnaise, aioli, tapenade, hummus, guacamole, tzatziki etc						
afternoon tea	vegemite & cheese scroll	Finger buns	Guacamole corn chips	winter fruit platters with yoghurt dipping pots & berry bliss balls	donuts		
fruit	seasonal fresh fruit will be available throughout the day						

## Term 3 2024 – weekly menu

Week 4/8	mon	tue	wed	thu	fri	sat	sun
dinner							
one course	chicken schnitzel with apple & cabbage salad	Chicken fajitas	lamb biryani with mango chutney, steamed rice & pappadums	grilled chicken with lemon, garlic, sage & puttanesca sauce	pappardelle pasta with pan beef, mushroom ragu & shaved parmesan	burger bbq – grilled chipotle & lime chicken fillet burgers	Roast pork crackling <i>Apple sauce</i>
vegetarian	vegetarian ramen bowl with bok choy, tofu, shredded nori & light soy sauce	Veg fajitas	pea & feta risotto with shaved parmesan & baby spinach leaves	teriyaki stir fried vegetables with edamame & brown rice	sweet potato & quinoa stack with rosemary potatoes, fresh lemon & basil	beef burgers with guacamole chartwells chickpea, lemon & sweet corn burgers grilled cajun fish burgers with smoky bbq sauce	roasted zucchini & eggplant curry with basmati, chickpeas & chutney
salad	israeli couscous salad with sweet potato, shaved fennel, rocket & olive oil vinaigrette	3 bean salad chard corn Salad greens	chickpea, broad bean, zucchini & ricotta salad with preserved lemon dressing	cos leaf salad with shaved parmesan, poached egg, ciabatta croutons & caesar dressing	red kidney bean salad with coriander, chickpeas, edamame beans & dijon vinaigrette	winter garden salad with shaved brussels sprouts, cauliflower, beetroot and honey dijon balsamic dressing	tex mex barley salad with sweet corn, tomatoes, salad onions, coriander & avocado dressing
vegetables	the following may 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	chargrilled thyme potatoes spicy corn kernels with peppers sautéed silverbeet with garlic & lemon	bean salad Charred corn with seasoning Salad greens	fried rice ginger sesame bok choy roasted cauliflower & broccoli with lemon & garlic	baby potato with butter & parsley red cabbage sautéed with apple & cider honey & ginger glazed carrots	rough smashed potatoes sautéed silverbeet & broccoli hoisin glazed eggplant strips	jacket potatoes with light sour cream & slaw	Roast potatoes roasted winter vegetables zucchini & yellow squash gratin oven roasted tomatoes
the dessert station	flourless berry cake with greek yoghurt	churros with chocolate dipping sauce and ice cream	Warm brownies with cream	winter fruit shots with spiced mascarpone	apple, apricot & cranberry crumble	chocolate ice-cream cones	Apple pie with ice cream
special dietary requirements	all special dietary requirements will be met for each meal service						