



MENU

MORNING BOARDING TIME - ROTATED WEEKLY

Champagne Leg Ham and Gallo Cheddar Cheese Croissants / Roma Tomato and Cheese Croissants / Bacon and Egg Rolls with Homemade Bush Tomato Chutney and Gallo Dairy Cheddar / Grilled Vegetable and Mungalli Fetta Wraps with Rocket and Macadamia Pesto / Scrambled Egg and Bacon Wraps with Bush Tomato Relish and Gallo Cheddar / Seasonal Tropical Fruit Salad with Thick Yoghurt

BUFFET LUNCH

White and Grain dinner rolls, Garlic and Herb Focaccia bread served with Butter Portions Local Caught Chilled Endeavour Prawns with Finger lime Mayonnaise and Citrus Wedges

Salad Selection

Sweet and White Potato Salad - Dill and Shallots - Homemade Dijonaise (gf / df)

Scorched Eggplant and Pearl Cous Cous Salad - Szechuan and Black Vinegar Dressing (vegan)

Mt Molloy Garden Salad - Tomato, Cucumber, Red Onion - Snow pea Sprouts and Carrot (gf / vegan)

Red and White Coleslaw with Zesty Lime Aioli - Carrot and Red Onion (gf / df)

Cold Meat Selection

Lemon Myrtle Roast Chicken breast, Native Dukkah Crusted Smoked Kangaroo Loin, Champagne Leg Ham, Roast Beef, Australian Salami

Roast Vegetable and Native Pepperleaf Frittata

CONDIMENTS

Davidson Plum Chutney, Lemon Aspen and Honey Vinigerette, Sweet Chilli and Lemon Myrtle Sauce

MORNING & AFTERNOON TEA

Seasonal Tropical Fruit Platters with Fresh Coconut Shavings / Wattleseed and Banana Muffins / Lemon Myrtle Shortbread Cookies / Chocolate and Aniseed Myrtle Cookies

NATIVE BUSH TASTING

Green Ants, Wattleseed, Pepper Leaf, Davidson Plum, Lemon Myrtle, Finger Lime, Lemon Aspen