

## 2 Night Camp MENU - Alexandra Adventure Resort



DAY ONE - Arrival Day	DAY TWO	DAY THREE - Departure Day												
<b>ARRIVAL TO CAMP: 10:30am</b>	<u>BREAKFAST</u>	<u>BREAKFAST</u>												
	<p><b>Hot Option - Hash Browns</b>                      * Assorted Cereals &amp; Milk                      * Toast &amp; Assorted Spreads</p> <p><i>Teachers: Bacon &amp; Eggs (poached) on Toast</i></p>	<p><b>Hot Option - Pancakes &amp; Maple Syrup</b>                      * Assorted Cereals &amp; Milk                      * Toast &amp; Assorted Spreads</p> <p><i>Teachers: Bacon &amp; Egg pastry Quiche</i></p>												
	<u>MORNING TEA</u>	<u>MORNING TEA</u>												
	Slice & Fruit	Slice & Fruit												
<u>LUNCH</u>	<u>LUNCH</u>	<u>LUNCH</u>												
<b>BYO PACKED LUNCH FROM HOME</b>	<p><b>Baked Potatoes:</b>                      * Pizza bacon      * Beetroot                      * Sour Cream      * Pineapple                      * Corn Kernels    * Shredded Cheese                      * Coleslaw          * Tomato</p> <p><i>(Hot Dogs in rolls - for primary schools)</i></p>	<p><b>Packed Lunch for everyone provided by AAR</b>  <b>Assorted Bread Rolls - choice from:</b>                      Ham &amp; Salad (Ham, lettuce, carrot, cheese, tomato)                      Salad (Lettuce, cheese, carrot, tomato)                      Ham &amp; Cheese                      Cheese                      Vegemite &amp; Cheese                      Vegemite                      Jam</p>												
<u>AFTERNOON TEA</u>	<u>AFTERNOON TEA</u>													
Slice & Fruit	Slice & Fruit													
<u>DINNER</u>	<u>DINNER</u>	<p><b><u>ALLERGIES AND INTOLERANCES</u></b>  <i>Dietary requests are catered                      as per returned forms to the Office prior to camp.</i></p> <table style="width: 100%; border: none;"> <tr> <td><b>Gluten Free</b></td> <td><b>Egg Free</b></td> <td><b>Diabetic</b></td> </tr> <tr> <td><b>Dairy Free</b></td> <td><b>Fructose Free</b></td> <td><b>Coeliac</b></td> </tr> <tr> <td><b>Vegetarian</b></td> <td><b>Lactose Free</b></td> <td><b>Halal</b></td> </tr> <tr> <td><b>Nut Free</b></td> <td><b>Vegan</b></td> <td></td> </tr> </table> <p>Those with specific diets are identified to the kitchen staff after arrival at camp and are served first at meal times to avoid any confusion.</p> <p>Care is also taken to ensure that any alternative meals catered for specific diets are similar (where possible) to other camper's meals</p> <p><i>*All meals are subject to change by Chef.</i></p>	<b>Gluten Free</b>	<b>Egg Free</b>	<b>Diabetic</b>	<b>Dairy Free</b>	<b>Fructose Free</b>	<b>Coeliac</b>	<b>Vegetarian</b>	<b>Lactose Free</b>	<b>Halal</b>	<b>Nut Free</b>	<b>Vegan</b>	
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<p><b>Bolognese Pasta Bake with Cheese &amp; Garlic Bread</b>                      Salad:                      * Lettuce      * Dressing      * Beetroot                      * Tomato      * Carrot          * Pineapple</p>	<p><b>Chicken Schnitzels</b>  <b>With Chat Potatoes / Steamed Vegetables</b>                      * Gravy                      * Corn, Peas, Beans and Carrots                      * Tomato/Barbeque Sauce</p>													
<u>DESSERT served after main meal</u>	<u>DESSERT served after main meal</u>													
<p><b>Chocolate Mousse</b></p> <p><i>Teachers: Apple Crumble/Sticky Date pudding &amp; sauce*</i>                      (*@ Chef's discretion)</p>	<p><b>Ice cream with Toppings</b>                      * Strawberry / * Chocolate / *Caramel Sauces</p> <p><i>Teachers: Pavlova with cream &amp; berries</i></p>													
<u>SUPPER - Picked up from Dining Room at your leisure prior to 8pm</u>	<u>SUPPER - Picked up from Dining Room at your leisure prior to 8pm</u>													
Cake	Cake													