



CAVE HILL CREEK

SAMPLE MENU FOR SCHOOL GROUPS



BREAKFAST

Fruit Juices:	Orange, Apple.
Cereal:	Cornflakes, Vitabrits, Toasted Muesli, Rice Bubbles, (Porridge if requested).
Fresh Fruit:	Bananas, oranges, apples & fruits in season.
Canned Fruit:	Peaches, Pears and Plums (in natural juice).
Toast:	White or Multigrain bread with vegemite or jam.
Pancakes:	With Maple syrup, fruit & orange juice.

LUNCH

Sandwiches or Rolls:	Multigrain & White Bread.
Choice of fillings:	Ham, Corned beef, Strasbourg, Cheese, Tomato, Lettuce, Beetroot, Mayo, Sauce.
B.B.Q.:	Hamburgers, Sausages, with tomato, lettuce, beetroot, cheese & Tomato sauce or Coleslaw & Tomato sauce.
Hot dogs:	Hot dogs served with grated cheese & sauce.
Soup:	Cream of chicken, tomato, pumpkin or vegetable.

DINNER

MAIN COURSES:

Lasagne (Meat or Vegetable) served with tossed green salad, chat potatoes & crusty french bread stick.
Fish (crumbed portions) served with french fries & vegetables or coleslaw & rice salad.
B.B.Q. chicken served with tossed green salad and potatoes.
Roast chicken served with vegetables or salad.
Jacket baked potatoes served with sour cream, grated cheese, coleslaw, ham, corned beef or chicken.
Freshly baked meat pie or vegetable pastie served with french fries & vegetables or mashed potato & vegetables.
BBQ sausagesserved with french fries & vegetables or mashed potato & vegetables
Vegetarian options: fresh vegetable lasagna, spicy vegetable fillos, vegetable pasties, pasta, vegetable burgers.

DESSERTS:

Fresh fruit Salad with ice-cream.
Apple Pie or Baked Pear Crumble with cream or ice-cream.
Pancakes with maple syrup & ice-cream.
Other options include apple danish, cheese cake slice or vanilla slice served with cream or fruit, or ice-cream in a cone with variety of toppings.
Birthday cakes, sponge rolls, lamingtons, muffins as required or a special treat to celebrate the event!

MORNING, AFTERNOON BREAK, SUPPER

Cordial, Tea, Coffee, Milo, Biscuits and Fresh fruit as required. Quik available for gluten-free diets.

SPECIAL DIETARY REQUIREMENTS

We can obtain foods to cater for vegetarian, halal, gluten free and dairy free diets.

All special dietary information needs to be returned with the Response Form by the date requested to allow us to order the food in time for your camp.

When there are very strict dietary requirements, i.e., for conditions that are life-threatening, we request that food is sent to camp. We are happy to prepare simple meals.

We welcome "can and can't eat" notes which will be attached to menu notes for our kitchen staff. However, we encourage children who do NOT have special dietary requirements to eat what is served.



CAVE HILL CREEK

NUT POLICY



Cave Hill Creek is **NUT AWARE**.

We do not serve food that contains nuts.

HOWEVER!!! we purchase and use a limited number of products in our standard menu that may contain traces of nuts due to equipment used in the production process. Where we are aware of campers with nut allergies, we can withdraw these products or offer a substitute.

These products include:

- Fine Fare Assorted Biscuits,
- Arnotts Family Assorted and Assorted Cream Biscuits,
 - Cottee's Ice Magic,
 - Hillcrest Muesli Bars,
 - Continental Soup
 - Kellogg's Corn Flake,
 - Kellogg's Rice Bubbles,
 - Purina Toasted Muesli,
- Melbourne Chef Quiche, and
 - Melbourne Chef Filos.

Please talk to our staff if you have any concerns. Some of our non-standard menu items for those with special dietary needs may also contain traces of nuts, and these items should be checked with our staff.

Naturally we cannot take responsibility for any food products containing nuts that guests may bring with them.