



	BREAKFAST	LUNCH	DINNER
STANDARD	<p><b>Toasted Breakfast Muesli Bowl</b> ●</p> <p><b>Stewed Stonefruit</b> ●●●</p> <p><b>Butter Croissant with Spreads</b> ●</p> <p><b>Small Juice</b> ●●●</p>	<p><b>Aussie Summer Tuna Salad</b> ●●</p> <p><i>Tuna in Springwater, Cos Lettuce, Cucumber, Cherry Tomatoes, Creamy Potato Salad, Hard Boiled Egg, Charred Corn Cob, Parsley, Lemon Wedge, Capers, French Dressing</i></p> <p><b>Fresh Whole Fruit</b> ●●●</p> <p><b>Fresh Bread Roll, Assorted Cheese and Butter</b> ●</p>	<p><b>Italian Chicken Parmagiana</b></p> <p><i>Chicken Schnitzel, homemade Tomato Sauce, Grilled Cheese, Garlic Baked Potato, Carrot, and Peas</i></p> <p><b>Chef's Choice Dessert Selection</b></p> <p><i>With garnish and topping</i></p>
VEGETARIAN	<p><b>Toasted Breakfast Muesli Bowl</b> ●</p> <p><b>Stewed Stonefruit</b> ●●●</p> <p><b>Butter Croissant with Spreads</b> ●</p> <p><b>Small Juice</b> ●●●</p>	<p><b>Baked Cauliflower and Chickpea Salad</b> ●●●</p> <p><i>With Mixed Greens, Cherry Tomatoes, Cucumber, Cauliflower, Chickpea, Charred Corn Cob, Parsley, and French dressing</i></p> <p><b>Fresh Whole Fruit</b> ●●●</p> <p><b>Fresh Bread Roll, Assorted Cheese and Butter</b> ●</p>	<p><b>Italian Vegetarian Parmagiana</b> ●●</p> <p><i>Vegetarian Schnitzel, homemade Tomato Sauce, Grilled Cheese and Garlic Baked Potato, Carrot and Peas</i></p> <p><b>Chef's Choice Dessert Selection</b> ●</p> <p><i>With garnish and topping</i></p>
GLUTEN FREE	<p><b>Toasted Breakfast Muesli Bowl (Vegan &amp; Gluten Free)</b> ●●●</p> <p><b>Stewed Stonefruit</b> ●●●</p> <p><b>Fruit Yoghurt</b> ●●</p> <p><b>Small Juice</b> ●●●</p>	<p><b>Aussie Summer Tuna Salad</b> ●●</p> <p><i>Tuna in Springwater, Cos Lettuce, Cucumber, Cherry Tomatoes, Creamy Potato Salad, Hard Boiled Egg, Charred Corn Cob, Parsley, Lemon Wedge, Capers, French Dressing</i></p> <p><b>Fresh Whole Fruit</b> ●●●</p> <p><b>Fresh Bread Roll (Gluten Free), Assorted Cheese and Butter</b> ●●</p>	<p><b>Parmagiana (Vegetarian)</b> ●●</p> <p><i>homemade Tomato Sauce, Grilled Cheese and Garlic Baked Potato, Carrot and Peas</i></p> <p><b>Chef's Choice Dessert Selection</b> ●</p> <p><i>With garnish and topping</i></p>
VEGAN VEGAN & GF	<p><b>Toasted Breakfast Muesli Bowl (Vegan &amp; Gluten Free)</b> ●●●</p> <p><b>Stewed Stonefruit</b> ●●●</p> <p><b>Coconut Rice Pudding</b> ●●●</p> <p><b>Small Juice</b> ●●●</p>	<p><b>Baked Cauliflower and Chickpea Salad</b> ●●●</p> <p><i>With Mixed Greens, Cherry Tomatoes, Cucumber, Cauliflower, Chickpea, Charred Corn Cob, Parsley, and French dressing</i></p> <p><b>Fresh Whole Fruit</b> ●●●</p> <p><b>Fresh Bread Roll, Cheese and Spread (Vegan &amp; Gluten Free)</b> ●●●</p>	<p><b>Vegan Parmagiana (Vegan)</b> ●●●</p> <p><i>Vegan Schnitzel, , homemade Tomato Sauce, Vegan Cheese and Garlic Baked Potato, Carrot and Peas</i></p> <p><b>Chef's Choice Dessert Selection</b> ●●●</p> <p><i>With garnish and topping</i></p>

Please note: This menu contains No Beef, No Pork and all meats are Halal.

● Vegetarian   ● Vegan   ● Gluten Free



	BREAKFAST	LUNCH	DINNER
STANDARD	<p><b>Mediterranean Bruschetta</b> ●● Sourdough, Rocket &amp; Spinach, tomato caponata, Greek Yoghurt, fresh herbs, balsamic</p> <p><b>Fruity Baked Danish</b> ●</p> <p><b>Fresh Seasonal Fruit</b> ●●●</p> <p><b>Small Juice</b> ●●●</p>	<p><b>Ploughman's Lunch Platter</b> ● Charcuterie and Cold Roast Meats, Camembert Cheese, Salad, Vegetables, Olives, with Balsamic Dressing</p> <p><b>Fresh Whole Fruit</b> ●●●</p> <p><b>Fresh Bread Roll, Assorted Cheese and Butter</b> ●</p>	<p><b>Wild Caught Local Barramundi Fillet</b> ● Yellow Coconut Sauce, Lemon Basmati Rice, Steamed Broccolini, Fresh Herbs</p> <p><b>Chef's Choice Dessert Selection</b> With garnish and topping</p>
VEGETARIAN	<p><b>Mediterranean Bruschetta</b> ●● Sourdough, Rocket &amp; Spinach, tomato caponata, Greek Yoghurt, fresh herbs, balsamic</p> <p><b>Fruity Baked Danish</b> ●</p> <p><b>Fresh Seasonal Fruit</b> ●●●</p> <p><b>Small Juice</b> ●●●</p>	<p><b>Ploughman's Lunch Platter</b> ●●● Green Pea Arancini with Salad Vegetables, Olives and Balsamic Dressing</p> <p><b>Fresh Whole Fruit</b> ●●●</p> <p><b>Fresh Bread Roll, Assorted Cheese and Butter</b> ●</p>	<p><b>Roasted Vegetables in Coconut Sauce</b> ●●● Roasted Seasonal Vegetables in Yellow Coconut Sauce, Lemon Basmati Rice, Steamed Broccolini, Fresh Herbs</p> <p><b>Chef's Choice Dessert Selection</b> ● With garnish and topping</p>
GLUTEN FREE	<p><b>Mediterranean Bruschetta</b> ●● Sourdough, Rocket &amp; Spinach, tomato caponata, Greek Yoghurt, fresh herbs, balsamic</p> <p><b>Cambodian Creamy Rice Pudding</b> ●●●</p> <p><b>Fresh Seasonal Fruit</b> ●●●</p> <p><b>Small Juice</b> ●●●</p>	<p><b>Ploughman's Lunch Platter</b> ● Charcuterie and Cold Roast Meats, Camembert Cheese, Salad, Vegetables, Olives, with Balsamic Dressing</p> <p><b>Fresh Whole Fruit</b> ●●●</p> <p><b>Fresh Bread Roll (Gluten Free), Assorted Cheese and Butter</b> ●●</p>	<p><b>Wild Caught Local Barramundi Fillet</b> ● Yellow Coconut Sauce, Lemon Basmati Rice, Steamed Broccolini, Fresh Herbs</p> <p><b>Chef's Choice Dessert Selection</b> ● With garnish and topping</p>
VEGAN & GF	<p><b>Mediterranean Bruschetta</b> ●● Sourdough, Rocket &amp; Spinach, tomato caponata, DF Yoghurt, fresh herbs, balsamic</p> <p><b>Cambodian Creamy Rice Pudding</b> ●●●</p> <p><b>Fresh Seasonal Fruit</b> ●●●</p> <p><b>Small Juice</b> ●●●</p>	<p><b>Ploughman's Lunch Platter (Vegan &amp; Gluten Free)</b> ●●● Green Pea Arancini with Salad Vegetables, Olives and Balsamic Dressing</p> <p><b>Fresh Whole Fruit</b> ●●●</p> <p><b>Fresh Bread Roll, Cheese and Spread (Vegan &amp; Gluten Free)</b> ●●●</p>	<p><b>Roasted Vegetables in Coconut Sauce</b> ●●● Roasted Seasonal Vegetables in Yellow Coconut Sauce, Lemon Basmati Rice, Steamed Broccolini, Fresh Herbs</p> <p><b>Chef's Choice Dessert Selection</b> ●●● With garnish and topping</p>

Please note: This menu contains No Beef, No Pork and all meats are Halal.

● Vegetarian    ● Vegan    ● Gluten Free



	BREAKFAST	LUNCH	DINNER
STANDARD	<p><b>Toasted Breakfast Granola with Yoghurt</b> ●</p> <p><i>Honey Roasted Granola, Nuts and Coconut, served with Yoghurt, Sundried Apple and Cranberries</i></p> <p><b>Potato Rosti with Tomato Pesto</b> ●●●</p> <p><i>with Homemade Sun-dried Tomato Pesto and Green Goddess Dressing</i></p> <p><b>Fresh Fruit Selection</b> ●●●</p> <p><b>Small Juice</b> ●●●</p>	<p><b>Lamb and Chutney Wrap</b></p> <p><i>Cold Roast Lamb, Fruit Chutney, Hard Cheese, Tomato, Lettuce, Cucumber, with side salad</i></p> <p><b>Fresh Whole Fruit</b> ●●●</p> <p><b>Sweet Snack</b></p>	<p><b>Butter Chicken with Basmati Rice</b></p> <p><i>Chicken in traditional Butter Chicken Sauce with steamed Basmati Rice and Curry Leaf garnish</i></p> <p><b>Chef's Choice Dessert Selection</b></p> <p><i>With garnish and topping</i></p>
VEGETARIAN	<p><b>Toasted Breakfast Granola with Yoghurt</b> ●</p> <p><i>Honey Roasted Granola, Nuts and Coconut, served with Yoghurt, Sundried Apple and Cranberries</i></p> <p><b>Potato Rosti with Tomato Pesto</b> ●●●</p> <p><i>with Homemade Sun-dried Tomato Pesto and Green Goddess Dressing</i></p> <p><b>Fresh Fruit Selection</b> ●●●</p> <p><b>Small Juice</b> ●●●</p>	<p><b>Chargrilled Vegetable Wrap (Vegetarian)</b> ●</p> <p><i>Chargrilled Marinated Vegetables, Hard Cheese, Tomato, Lettuce, Cucumber, with side salad</i></p> <p><b>Fresh Whole Fruit</b> ●●●</p> <p><b>Sweet Snack</b></p>	<p><b>Risotto-Stuffed Bell Peppers</b> ●●</p> <p><i>Red Bell Peppers Stuffed with Vegan Risotto with Napoli Sauce</i></p> <p><b>Chef's Choice Dessert Selection</b> ●</p> <p><i>With garnish and topping</i></p>
GLUTEN FREE	<p><b>Toasted Breakfast Granola with Yoghurt (Gluten Free)</b> ●●</p> <p><i>Honey Roasted gluten-free Granola, Nuts and Coconut, served with Yoghurt, Sundried Apple and Cranberries</i></p> <p><b>Potato Rosti with Tomato Pesto</b> ●●●</p> <p><i>with Homemade Sun-dried Tomato Pesto and Green Goddess Dressing</i></p> <p><b>Fresh Fruit Selection</b> ●●●</p> <p><b>Small Juice</b> ●●●</p>	<p><b>Lamb and Chutney Salad</b> ●</p> <p><i>Cold Roast Lamb, Fruit Chutney, Hard Cheese, Tomato, Lettuce, Cucumber, on a gluten-free wrap with side salad</i></p> <p><b>Fresh Whole Fruit</b> ●●●</p> <p><b>Sweet Snack</b> ●●</p>	<p><b>Butter Chicken with Basmati Rice</b></p> <p><i>Chicken in traditional Butter Chicken Sauce with steamed Basmati Rice and Curry Leaf garnish</i></p> <p><b>Chef's Choice Dessert Selection</b> ●</p> <p><i>With garnish and topping</i></p>
VEGAN VEGAN & GF	<p><b>Toasted Breakfast Granola with Vegan Yoghurt</b> ●●●</p> <p><i>Roasted gluten-free Granola, Nuts and Coconut, served with Dairy-free Yoghurt, Sundried Apple and Cranberries</i></p> <p><b>Potato Rosti with Tomato Pesto</b> ●●●</p> <p><i>with Homemade Sun-dried Tomato Pesto and Green Goddess Dressing</i></p> <p><b>Fresh Fruit Selection</b> ●●●</p> <p><b>Small Juice</b> ●●●</p>	<p><b>Chargrilled Vegetable Salad (Vegan)</b> ●●●</p> <p><i>Chargrilled Marinated Vegetables, Vegan Cheese, Tomato, Lettuce, Cucumber, Salad Greens</i></p> <p><b>Fresh Whole Fruit</b> ●●●</p> <p><b>Sweet Snack</b> ●●●</p>	<p><b>Risotto-Stuffed Bell Peppers (Gluten Free)</b> ●●●</p> <p><i>Red Bell Peppers Stuffed with Vegan Risotto with Napoli Sauce</i></p> <p><b>Chef's Choice Dessert Selection</b> ●●●</p> <p><i>With garnish and topping</i></p>

Please note: This menu contains No Beef, No Pork and all meats are Halal.

● Vegetarian   ● Vegan   ● Gluten Free



	BREAKFAST	LUNCH	DINNER
STANDARD	<p><b>Housemade Spring Vegetable Quiche</b> ● <i>Mushrooms, Tomatoes, Spring Onion, Corn, Cheese, Spinach</i></p> <p><b>Fruit Yoghurt</b> ●●</p> <p><b>Fresh Fruit Selection</b> ●●●</p> <p><b>Small Juice</b></p>	<p><b>Charcoal Chicken Drumsticks on Quinoa Salad</b> <i>Roasted Pumpkin, Sweetcorn, Peas, Capsicum, Lettuce, Beetroot and Blood Orange Dressing</i></p> <p><b>Fresh Whole Fruit</b> ●●●</p> <p><b>Fresh Bread Roll, Assorted Cheese and Butter</b> ●</p>	<p><b>Lamb Korma</b> ● <i>With Potato Masala, Beans and Basmati Rice</i></p> <p><b>Green Yoghurt Raita</b> ●●</p> <p><b>Chef's Choice Dessert Selection</b> <i>With garnish and topping</i></p>
VEGETARIAN	<p><b>Housemade Spring Vegetable Quiche</b> ● <i>Mushrooms, Tomatoes, Spring Onion, Corn, Cheese Spinach,</i></p> <p><b>Fruit Yoghurt</b> ●●</p> <p><b>Fresh Fruit Selection</b> ●●●</p> <p><b>Small Juice</b></p>	<p><b>Three Bean and Quinoa Salad</b> ●●● <i>Quinoa, bean variety, Sweetcorn, Pumpkin, Peas, Capsicum, Beetroot and Blood Orange Dressing</i></p> <p><b>Fresh Whole Fruit</b> ●●●</p> <p><b>Fresh Bread Roll, Assorted Cheese and Butter</b> ●</p>	<p><b>Indian Curry Duo</b> ●●● <i>Vegetable Dhal Curry and Potato Masala served with Basmati Rice</i></p> <p><b>Green Yoghurt Raita</b> ●●</p> <p><b>Chef's Choice Dessert Selection</b> ● <i>With garnish and topping</i></p>
GLUTEN FREE	<p><b>Breakfast Brown Rice Bowl</b> ●●● <i>Steamed Brown Rice, Kale, Kumura, Apricot, Roasted Nuts and Soy Sauce, Lemon Juice, Sesame and Vegetable Oil, Seasoning, Dragonfruit, Yoghurt Dressing</i></p> <p><b>Fresh Fruit Selection</b> ●●●</p> <p><b>Small Juice</b></p>	<p><b>Charcoal Chicken Drumsticks on Quinoa Salad (Gluten Free)</b> ● <i>Roasted Pumpkin, Sweetcorn, Peas, Capsicum, Lettuce, Beetroot and Blood Orange Dressing</i></p> <p><b>Fresh Whole Fruit</b> ●●●</p> <p><b>Fresh Bread Roll (Gluten Free), Assorted Cheese and Butter</b> ●●</p>	<p><b>Lamb Korma</b> ● <i>With Potato Masala, Beans and Basmati Rice</i></p> <p><b>Green Yoghurt Raita</b> ●●</p> <p><b>Chef's Choice Dessert Selection</b> ● <i>With garnish and topping</i></p>
VEGAN VEGAN & GF	<p><b>Breakfast Brown Rice Bowl</b> ●●● <i>Steamed Brown Rice, Kale, Kumura, Apricot, Roasted Nuts and Soy Sauce, Lemon Juice, Sesame and Vegetable Oil, Seasoning, Dragonfruit, Yoghurt Dressing</i></p> <p><b>Fresh Fruit Selection</b> ●●●</p> <p><b>Small Juice</b></p>	<p><b>Three Bean and Quinoa Salad</b> ●●● <i>Quinoa, bean variety, Sweetcorn, Pumpkin, Peas, Capsicum, Beetroot and Blood Orange Dressing</i></p> <p><b>Fresh Whole Fruit</b> ●●●</p> <p><b>Fresh Bread Roll, Cheese and Spread (Vegan &amp; Gluten Free)</b> ●●●</p>	<p><b>Indian Curry Duo</b> ●●● <i>Vegetable Dhal Curry and Potato Masala served with Basmati Rice</i></p> <p><b>Green Yoghurt Raita</b> ●●</p> <p><b>Chef's Choice Dessert Selection</b> ●●● <i>With garnish and topping</i></p>

Please note: This menu contains No Beef, No Pork and all meats are Halal.

● Vegetarian    ● Vegan    ● Gluten Free



	BREAKFAST	LUNCH	DINNER
STANDARD	<p><b>Chia Berry Pudding</b> ●●● <i>Chia Pudding, Stewed Berries, Coconut Cream</i></p> <p><b>Grain Bread Roll with Spreads</b></p> <p><b>Fresh Fruit Selection</b> ●●●</p> <p><b>Small Juice</b> ●●●</p>	<p><b>Asian Style Duck Salad</b> ●</p> <p><i>Glass Noodles, Roast Peking Duck Breast, Carrot, Red Onion, Orange, Cucumber, Roasted Shallot, and Thai Dressing</i></p> <p><b>Fresh Whole Fruit</b> ●●●</p> <p><b>Sweet Snack</b> ●</p>	<p><b>Steamed Atlantic Salmon</b> <i>Served with oven roasted vegetables, topped with fresh dill and lemon caper sauce</i></p> <p><b>Chef's Choice Dessert Selection</b> <i>With garnish and topping</i></p>
VEGETARIAN	<p><b>Chia Berry Pudding</b> ●●● <i>Chia Pudding, Stewed Berries, Coconut Cream</i></p> <p><b>Grain Bread Roll with Spreads</b> ●</p> <p><b>Fresh Fruit Selection</b> ●●●</p> <p><b>Small Juice</b> ●●●</p>	<p><b>Asian Style Tofu Salad</b> ●●●</p> <p><i>Glass Noodles, Fresh Tofu, Red Onion, Orange, Cucumber, Carrot, Roasted Shallot, Roasted Shallots, and Thai Dressing</i></p> <p><b>Fresh Whole Fruit</b> ●●●</p> <p><b>Sweet Snack</b> ●</p>	<p><b>Vegetable Pattie Ratatouille (Vegan &amp; Gluten Free)</b> ●●● <i>Vegan and gluten-free Patties with Ratatouille, steamed Chats Potatoes, Carrot Batons and Green Beans</i></p> <p><b>Chef's Choice Dessert Selection</b> ● <i>With garnish and topping</i></p>
GLUTEN FREE	<p><b>Chia Berry Pudding</b> ●●● <i>Chia Pudding, Stewed Berries, Coconut Cream</i></p> <p><b>GF Bread Roll with Spreads</b> ●●</p> <p><b>Fresh Fruit Selection</b> ●●●</p> <p><b>Small Juice</b> ●●●</p>	<p><b>Asian Style Duck Salad</b> ●</p> <p><i>Glass Noodles, Roast Peking Duck Breast, Carrot, Red Onion, Orange, Cucumber, Roasted Shallot, Thai Dressing</i></p> <p><b>Fresh Whole Fruit</b> ●●●</p> <p><b>Sweet Snack</b> ●●</p>	<p><b>Steamed Atlantic Salmon</b> <i>Served with oven roasted vegetables, topped with fresh dill and lemon caper sauce</i></p> <p><b>Chef's Choice Dessert Selection</b> ● <i>With garnish and topping</i></p>
VEGAN VEGAN & GF	<p><b>Chia Berry Pudding</b> ●●● <i>Chia Pudding, Stewed Berries, Coconut Cream</i></p> <p><b>Vegan &amp; GF Bread Roll with Spreads</b> ●●●</p> <p><b>Fresh Fruit Selection</b> ●●●</p> <p><b>Small Juice</b> ●●●</p>	<p><b>Asian Style Tofu Salad</b> ●●●</p> <p><i>Glass Noodles, Thai Herbed Roasted Tofu, Red Onion, Orange, Cucumber, Roasted Shallot, Thai Dressing</i></p> <p><b>Fresh Whole Fruit</b> ●●●</p> <p><b>Sweet Snack</b> ●●●</p>	<p><b>Vegetable Pattie Ratatouille (Vegan &amp; Gluten Free)</b> ●●● <i>Vegan and gluten-free Patties with Ratatouille, steamed Chats Potatoes, Carrot Batons and Green Beans</i></p> <p><b>Chef's Choice Dessert Selection</b> ●●● <i>With garnish and topping</i></p>

Please note: This menu contains No Beef, No Pork and all meats are Halal.



	BREAKFAST	LUNCH	DINNER
STANDARD	<p><b>Breakfast Crusty Roll</b> ●</p> <p><i>With Egg, Mayo, Baby Spinach, Sun-dried Tomato, Seeded Mustard</i></p> <p><b>Fruit Yoghurt</b> ●●</p> <p><b>Fresh Fruit Selection</b> ●●●</p> <p><b>Small Juice</b> ●●●</p>	<p><b>Roast Chicken Campanelle Pasta Salad</b></p> <p><i>With Fresh Bella Pasta, Roast Chicken, fresh herbs &amp; greens, celery, apples, capsicum, dressing.</i></p> <p><b>Fresh Whole Fruit</b> ●●●</p> <p><b>Sweet Snack</b></p>	<p><b>Chicken and Prawn Laksa Bowl</b> ●</p> <p><i>A Fragrant Coconut Broth with Noodles with fresh herbs</i></p> <p><b>Chef's Choice Dessert Selection</b></p> <p><i>With garnish and topping</i></p>
VEGETARIAN	<p><b>Breakfast Crusty Roll</b> ●</p> <p><i>With Egg, Mayo, Baby Spinach, Sun-dried Tomato, Seeded Mustard</i></p> <p><b>Fruit Yoghurt</b> ●●</p> <p><b>Fresh Fruit Selection</b> ●●●</p> <p><b>Small Juice</b> ●●●</p>	<p><b>Vegetable Campanelle Pasta Salad</b></p> <p>● <i>With Fresh Bella Pasta, sundried vegetables, celery, apple, fresh herbs, dressing</i></p> <p><b>Fresh Whole Fruit</b> ●●●</p> <p><b>Sweet Snack</b></p>	<p><b>Vegetable Tofu Laksa Bowl (Vegetarian)</b> ●●</p> <p><i>A fragrant Vegan Coconut Broth with Vegetables, Tofu and Egg Noodles</i></p> <p><b>Chef's Choice Dessert Selection</b> ●</p> <p><i>With garnish and topping</i></p>
GLUTEN FREE	<p><b>Breakfast Crusty Roll (Gluten Free)</b> ●●</p> <p><i>With Egg, Mayo, Baby Spinach, Sun-dried Tomato, Seeded Mustard</i></p> <p><b>Fruit Yoghurt</b> ●●</p> <p><b>Fresh Fruit Selection</b> ●●●</p> <p><b>Small Juice</b> ●●●</p>	<p><b>GF Vegetable Casarecce Pasta Salad</b> ●</p> <p><i>With Fresh Bella Gluten Free Casarecce Pasta, Olive Oil, sundried vegetables, celery, apple, capsicum, herbs &amp; dressing</i></p> <p><b>Fresh Whole Fruit</b> ●●●</p> <p><b>Sweet Snack</b> ●●</p>	<p><b>Chicken and Prawn Laksa Bowl (Gluten Free)</b> ●</p> <p><i>A Fragrant Coconut Broth with Gluten-Free Noodles and fresh herbs</i></p> <p><b>Chef's Choice Dessert Selection</b> ●</p> <p><i>With garnish and topping</i></p>
VEGAN VEGAN & GF	<p><b>Dhal and Rice Breakfast Bowl</b> ●●●</p> <p><i>Channa Dhal, Blistered Cherry Tomato, Rice, Wilted Spinach and Greens,</i></p> <p><b>Fruit Jelly</b> ●●●</p> <p><b>Fresh Fruit Selection</b> ●●●</p> <p><b>Small Juice</b> ●●●</p>	<p><b>GF Vegan Penne Pasta Salad</b> ●●●</p> <p><i>Penne pasta, sundried tomato, celery apple, capsicum, chargrilled eggplant, herbs, dressing</i></p> <p><b>Fresh Whole Fruit</b> ●●●</p> <p><b>Sweet Snack</b> ●●●</p>	<p><b>Vegetable Tofu Laksa Bowl (Vegan &amp; Gluten Free)</b> ●●●</p> <p><i>A Fragrant Vegan Coconut Broth with Vegetables, Tofu and Gluten Free Noodles</i></p> <p><b>Chef's Choice Dessert Selection</b> ●●●</p> <p><i>With garnish and topping</i></p>

Please note: This menu contains No Beef, No Pork and all meats are Halal.

● Vegetarian   ● Vegan   ● Gluten Free



	BREAKFAST	LUNCH	DINNER
STANDARD	<p><b>Zucchini Slice</b> ●●</p> <p><i>With Egg, Sweet Potato, Corn, Seasonal Vegetables and Cheese</i></p> <p><b>Assorted Fruit Muffin with Strawberry Jam and Butter</b> ●</p> <p><b>Fresh Fruit Selection</b> ●●●</p> <p><b>Small Juice</b> ●●●</p>	<p><b>Bibimbap Cold Chicken Korean Bowl</b></p> <p><i>Chargrilled Marinated Chicken Slices, Pickled Carrots, Spinach, Bean Sprouts, Shitake Mushrooms, Steamed Egg, Pearl Couscous and Oriental Dressing</i></p> <p><b>Fresh Whole Fruit</b> ●●●</p> <p><b>Sweet Snack</b></p>	<p><b>Braised Lamb Shank</b> ●</p> <p><i>Rich Tomato and Onion Gravy, Buttered Potato Mash and Greens</i></p> <p><b>Chef's Choice Dessert Selection</b></p> <p><i>With garnish and topping</i></p>
VEGETARIAN	<p><b>Zucchini Slice</b> ●●</p> <p><i>With Egg, Sweet Potato, Corn, Seasonal Vegetables and Cheese</i></p> <p><b>Assorted Fruit Muffin with Strawberry Jam and Butter</b> ●</p> <p><b>Fresh Fruit Selection</b> ●●●</p> <p><b>Small Juice</b> ●●●</p>	<p><b>Korean Mushroom Poke Bowl</b> ●</p> <p><i>Medley of Wild mushroom, Pickled Carrots, Spinach, Bean Sprouts, Shitake Mushrooms, Steamed Egg, Pearl Couscous, Oriental Dressing</i></p> <p><b>Fresh Whole Fruit</b> ●●●</p> <p><b>Sweet Snack</b></p>	<p><b>Vegetable Koftas with Basmati Rice &amp; Cardamon Curry Sauce</b></p> <p><i>Housemade Vegetable Koftas with Cardamon Curry Sauce with Curry Leaf garnish</i></p> <p><b>Chef's Choice Dessert Selection</b> ●</p> <p><i>With garnish and topping</i></p>
GLUTEN FREE	<p><b>Breakfast Frittata</b> ●●</p> <p><i>With Egg, Sweet Potato, Corn, Seasonal Vegetables and Cheese</i></p> <p><b>Assorted Fruit Muffin (Gluten Free) with Jam and Spread</b> ●●●</p> <p><b>Fresh Fruit Selection</b> ●●●</p> <p><b>Small Juice</b> ●●●</p>	<p><b>Bibimbap Cold Chicken Korean Bowl</b> ●</p> <p><i>Chargrilled Marinated Chicken Slices, Pickled Carrots, Spinach, Bean Sprouts, Shitake Mushrooms, Steamed Egg, Quinoa and Oriental Dressing</i></p> <p><b>Fresh Whole Fruit</b> ●●●</p> <p><b>Sweet Snack</b> ●●</p>	<p><b>Braised Lamb Shank</b> ●</p> <p><i>Rich Tomato and Onion Gravy, Buttered Potato Mash and Greens</i></p> <p><b>Chef's Choice Dessert Selection</b> ●</p> <p><i>With garnish and topping</i></p>
VEGAN & GF	<p><b>Housemade Baked Beans with Napoli Sauce</b> ●●●</p> <p><i>Roasted Cannelloni Beans in our housemade Napoli served with chargrilled sourdough.</i></p> <p><b>Assorted Fruit Muffin (Gluten Free) with Jam and Spread</b> ●●●</p> <p><b>Fresh Fruit Selection</b> ●●●</p> <p><b>Small Juice</b> ●●●</p>	<p><b>Korean Mushroom Poke Bowl</b> ●●●</p> <p><i>Medley of Wild mushroom, Pickled Carrots, Spinach, Bean Sprouts, Shitake Mushrooms, Quinoa, Oriental Dressing</i></p> <p><b>Fresh Whole Fruit</b> ●●●</p> <p><b>Sweet Snack</b> ●●●</p>	<p><b>Vegetable Koftas with Basmati Rice &amp; Cardamon Curry Sauce</b></p> <p><i>Housemade Vegetable Koftas with Cardamon Curry Sauce with curry leaf garnish</i></p> <p><b>Chef's Choice Dessert Selection</b> ●●●</p> <p><i>With garnish and topping</i></p>

Please note: This menu contains No Beef, No Pork and all meats are Halal.

● Vegetarian   ● Vegan   ● Gluten Free