



## Camp Quararup Seasonal Dinner Menu

	<b>Monday</b>	<b>Tuesday</b>	<b>Wednesday</b>	<b>Thursday</b>	<b>Friday</b>	<b>Saturday</b>	<b>Sunday</b>
<b>Summer</b> (Dec-Feb)	Hamburgers	Bacon frittata	BBQ dinner with salads	Lemon garlic chicken	Roast of the day	Chicken fettuccini	Fish & chips
	Mousse & tinned fruit	Apple pie & cream	Panna cotta	Fresh fruit salad & ice-cream	Lemon cheesecake	Jelly & fruit	Trifle
<b>Autumn</b> (Mar-May)	Corned silverside	Chicken cacciatore	Vegetarian slice & hamburger patties	Shepherd's pie	Roast of the day	Fish mornay	Fish & chips
	Lemon cheesecake	Fruit cobbler	Coconut cream rice	Apple slice	Ice-cream & tinned fruit	Fruit crumble	Mousse
<b>Winter</b> (Jun-Aug)	Pasta bake	Roast chicken	Vegetarian slice & hamburger patties	Chicken & asparagus quiche	Roast of the day	Pork & pineapple casserole	Meatballs & mash
	Bread & butter pudding	Fruit crumble	Coconut cream rice	Apple sponge	Chocolate cake	Apple strudel	Baked custard
<b>Spring</b> (Sept-Nov)	Fish & chips	Sweet chicken curry	Spaghetti Bolognese	Chicken schnitzel	Roast of the day	Lasagna	Cottage pie
	Mousse	Ice-cream & toppings	Panna cotta	Trifle	Baked custard	Apple crumble	Ice-cream & jelly

\* Menu to be applied in most cases will be based on the season in which the event ends in.

\* All menu items subject to change at the discretion of Camp Chef.

\* All special dietary requirements, and numbers, need to be advised at least three weeks in advance of arrival at camp. Any changes to special dietary requirements or final numbers within three weeks of arrival must be immediately provided to the camp for consideration.

\* Where possible, menu items are adapted to cater for gluten free, lactose free, vegetarian and/or vegan requirements. Where not possible, a meal substitute will be provided.

\* Menu effective as of 1<sup>st</sup> September 2024.