



school menu alternate drop

Mains & Dessert

36

Mains

Roast

Choice of roast meat (lamb, beef, pork), served with seasonal vegetables and gravy (gf)

Crumbed Fish

Crumbed fish with potato wedges, served with a lemon, homemade tartare sauce and garden salad

Lasagne

Homemade beef lasagne, served with potato wedges and garden salad

Schnitzel

Chicken breast in bread crumbs, lightly fried and oven baked, with pan gravy and seasonal vegetables

Desserts

Pavlova Roulade

Rolled Pavlova, served with berry coulis and fresh seasonal fruit (gf opt)

Sticky Date Pudding

Old fashioned favourite, served with butterscotch sauce, vanilla ice-cream and Chantilly cream

Chocolate Mud Cake

Delicious chocolate mud cake, decorated with ganache and chocolate shards, served with whipped cream

Cheesecake

A must for every menu, please enquire about the available flavours (gf opt)

Terms and Conditions:

1. Menu served alternate drop only. Min 30.
2. Confirmation of final catering numbers and special dietary needs are required at least 5 BUSINESS DAYS in advance of event date, and will be charged accordingly.
3. Additions after the confirmation date are not guaranteed to be catered for, however every effort will be made to accommodate changes. Charges may apply.
4. Weekend catering an additional surcharge applies Saturdays 5% Sundays 10%.
5. Please note that menu items are subject to change due to availability of fresh produce and meat.

*Prices current to 30th June 2023