



# Sample menu

# Day 1

### **Breakfast**

Scrambled eggs, bacon and hashbrowns Toast and spreads Cereals, Juice Tea, coffee and milo

### **Morning Tea**

Home made chocolate chip muffins Fresh fruit bowl

### Lunch

Fresh gourmet burgers with salad and all the trimmings Fresh fruit platter

## Afternoon Tea

Homemade white chocolate and raspberry muffins Fresh fruit bowl

### Dinner

Homemade lasagne bolognaise with salads and garlic bread

### Dessert

Michelle's famous chocolate self saucing pudding and icecream

Fruit basket and hot and cold drinks are available at all times. Any special dietary needs and allergies are happily catered for.

# Day 2

### **Breakfast**

Fluffy homemade buttermilk pancakes with fresh berries & fruit or maple syrup Toast & spreads, Cereals Tea, coffee and milo

### **Morning Tea**

Home made scones, jam and fresh cream Fresh fruit bowl

### Lunch

A selection of fresh rolls and baguettes with salads, fresh meats, schnitzels etc Fresh fruit platter

### **Afternoon Tea**

Zesty orange and poppyseed cake with a traditional butter icing Fresh fruit bowl

### Dinner

Delicious slow roasted beef with an array of roasted seasonal vegetables and gravy

### Dessert

Homemade sticky date pudding with hot caramel sauce and icecream

The food during the week was of outstanding quality.....It was a refreshing change to experience homemade cooking rather than just normal 'Camp Food' #

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