



# SAMPLE BOARDING MENU

**Nourishing hearts and minds with fresh, seasonal flavours.**

## MONDAY

- Breakfast: Grilled beef sausage with hash browns & confit tomatoes
- First Break: Make your own warm herb-roasted chicken Caesar wraps
- Afternoon Tea: Rice paper rolls with soy, pickled ginger & wasabi
- Dinner: Southern Style BBQ Night featuring slow-roasted apple BBQ brisket and Memphis-style pork steaks, served with cornbread and apple vinegar slaw
- Dessert: Sticky toffee pudding with salted butterscotch sauce

## TUESDAY

- Breakfast: Toasted crumpets with coconut yoghurt & whipped honey
- First Break: Lamb & chickpea rogan josh with minted yoghurt and steamed basmati rice
- Afternoon Tea: Apple pie bliss balls
- Dinner: Spaghetti bolognese with shaved parmesan & garlic baguette
- Dessert: Lemon posset with shortbread

## WEDNESDAY

- Breakfast: Thyme blistered tomato & cheese bagel toasts
- First Break: Penne pasta with pan-seared chicken and sundried tomatoes
- Afternoon Tea: Oven-roasted cajun spiced potato wedges with sour cream
- Dinner: Grilled lemon, garlic & thyme chicken breast with roasted new season potatoes
- Dessert: Mango & mint pavlova

## THURSDAY

- Breakfast: Pork belly Boston beans with wholegrain toast
- First Break: Nut-free chicken pad thai with capsicums, bamboo shoots & rice noodles
- Afternoon Tea: Summer fruit & toasted oat parfait
- Dinner: Rhubarb & apple roasted pork chops, served with honey & pepita glazed carrots
- Dessert: Summer berry & apple fruit salad with strawberry mousse

## FRIDAY

- Breakfast: The Chartwells Big Breakfast – fried eggs with bacon, tomatoes & herb-roasted mushrooms
- First Break: Minute steak sandwich with tataki dressing and caramelised onions on sourdough
- Afternoon Tea: Lemon yoghurt muffin
- Dinner: Oven-baked crumbed fish with home-made tartare sauce, lemon, and sea-salted potato wedges
- Dessert: Warm caramelised pineapple with Greek yoghurt



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## SATURDAY

- Breakfast: Eggs Benedict with smoked ham & citrus hollandaise
- First Break: Summer pumpkin & sage risotto with cajun pork
- Afternoon Tea: Cheesymite wholegrain twists
- Dinner: Jerk marinated chicken thigh with fresh coriander & lime yoghurt, served with Caribbean rice & peas
- Dessert: Warm carrot cake with honey & sour cream

## SUNDAY

- Breakfast: French toast with ricotta & strawberry compote
- First Break: BBQ pulled pork milk bun slider with apple slaw
- Afternoon Tea: Lemon & mandarin polenta cookies
- Dinner: Sunday Summer Roast Night featuring roast beef with a fresh herb & seeded mustard glaze, served with roast potatoes and seasonal vegetables
- Dessert: Make your own ice cream sundae bar

## DAILY FEATURES

- Continental Breakfast Station
- Fresh seasonal fruit
- Full Salad Bar

All special dietary requirements will be met for each meal service.