

BOYNE ENVIRONMENTAL CENTRE CAMP MENU

\$32 PRIMARY STUDENTS
\$35 SECONDARY STUDENTS/TEACHERS
PER DAY

BREAKFAST

please choose 2 options from the below

- #Toast and condiments
(butter, vegemite, jam, honey)
- #Pancakes with condiments
(butter honey maple jam)
- #Cereal and milk
(rice bubbles, nutigrain,
corn flakes, wheat bix)
- #Croissants and pastries
- #House made muffins (sweet or savory)
- #Bacon and scrambled eggs
- #Fresh fruit platter (seasonal fruit cut)

LUNCH

- Packed lunch in box with
- #Sandwich or wrap with ham chicken
or cheese and salad.
- #House made Sweet or savory muffin
or healthy slice
- #Piece or fruit (banana, apple, orange)
Fruit juice
popper
Or
Build your own sandwich or roll
Buffet style with salad and condiments
House made sweet
or savory muffin or healthy slice
Fresh fruit

For any enquires or dietary requirements
please contact Mel @
The Junction Cafe
49737495

MORNING/AFTERNOON

TEA

Please choose 1 carbohydrate (fruit salad mandatory)

- #House made muffins (sweet or savory)
- #House made scones with jam and cream
- #House made cinnamon & apple scrolls
- #House made healthy anzac slice
- #House made chocolate brownie
- #Mini frittatas
- #Fresh fruit salad
- #Yogurt tub

DINNER

- #Spaghetti bolognese with garlic bread and salad
(GFO)
- #Beef Lasagna with Garlic Bread and Salad
- #Beef tacos with sides (lettuce cheese tomato sour
cream avocado salsa)
- #Chicken and vegetable enchiladas with sour cream
and salad
- #Shepherd's pie with garlic bread and salad (GF)
- #Chicken Schnitzels with mash potatoes steamed
vegetables & gravy
- #Chicken and vegetable korma curry with basmati
rice & poppadum's (GFO)

Dessert

please choose one of the following

- Apple crumble
- Golden
syrup dumplings
- Self-saucing
Chocolate pudding
- Lemon
delicious pudding