

# Boarding Menu

station  
catering

EAT IN  
TAKE OUT  
CATERING

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
<b>Hot Breakfast</b>	+scrambled egg wraps +beano melts w fresh herbs	+smashed avo w zaatar & egg +bean cassoulet w halloumi	+steamed eggs w toasted soldiers +mini mediterranean omelette melts	+english muffin melts +morrocan eggs w flatbread & spinach	+mini USA breakfast bagels +traditional herb masala omelette's	+continental breakfast boats +european meat and cheese breakfast platters	+ricotta pancakes w maple butter +potato hash brown cheese melts
<b>Continental Breakfast Station</b>	continental breakfast selection will include: +cereal : weetbix, home made seeded toasted granola, special k, cornflakes, nutrigrain, sultana bran, mini wheats, just right +dairy : fresh milk selection, creative organic house hung yoghurt pots +bakery : bread from our own oven, plus local fair trade bakers specialty loaves, home made preserves +fruit : daily seasonal fruit bowl, prepared fruit selection, daily 100% squeezed juice on tap, natural house infused filtered water, cold press bottles, fruit pots to go +hot and cold beverage station w organic cacao blends, coffee, tea box, milo, homemade asian inspired ice tea in summer						
<b>Morning Tea</b>	+apple and custard muffin w chia	+blueberry yoghurt loaf	+orange and poppy fruit slice	+anzac cookies w sultana's	+organic coconut and lemon slice		
	+morning tea item presented just after breakfast where students help themselves and take away+						
<b>Lunch</b>	+fajita day, chicken and vegetable + sides wrap your own!	+toasted tikka masala chicken and vegetable calzone	+tandoori chicken sticks, jasmine rice, mango chutney, raita	+thai stirfry chicken w basil sesame + rice cakes	+handmade dumpling bar w pulled pork and vegetables	+turkish pizza w organic flour dough & meatballs	+mini steak sandwiches w baby cos & onion jam
<b>Sandwich/Salad Bar</b>	+fresh sushi from our own kitchen including ; tofu and avocado, sesame beef, teriyaki chicken, pulled pork, egg salad, california rolls +onigiri: traditional japanese rice pockets filled with vegetables, chicken, beef etc +fresh range of sandwich ingredients such as roast chicken, shoulder ham, salami, roast beef, egg salad, cheddar cheese, swiss cheese +sides including : pickles, mustards, light vinaigrettes, chutney, mayonnaises +ciabatta, pana de casa, olive and seeded, grain, seeded, wholemeal, organic loaves & wraps from local bakers and QLD artisan producers +whole fresh fruit baskets from local farmers +beverage station: cold and hot drinks including natural house infused water, flavoured milks on friday, home made ice tea, smoothie house blends on saturday						
<b>Afternoon Tea</b>	+cheese cubes with house made onion lavosh & figs	+chocolate crackle balls	+fresh fruit jelly cups w crunchy toppings	+vanilla hotcakes w berry compote	+melting moments		

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<b>Dinner</b>	+jamie oliver's rigatoni primavera w fresh herbs	+slow cooked lemon greek herb chicken w soft wraps	+local qld seafood pies w salmon, snapper and squid, topped with cheesy mash	<b>AUSTRALIA DAY</b> +bbq on the deck w prawn cocktails and traditional sausages	+peri peri chicken legs w fresh spanish tomato salsa	+traditional chicken pad thai w vermicelli and soy lemon sauce	+sunday tender pork or beef roast, w seasoned crackling, english yorkshires, gravy
<b>Dinner</b>	+chicken corn and mushroom cannelloni w tomato sugo and pecorino	+indian lamb rogan josh w ricotta cheese dumplings, baby garlic naan	+mexican tender beef enchiladas w avocado salsa and sour cream	+tri tip steak and cheese bbq grills  +german kransky w cheese			+crispy calamari boxes w lemon, dill seasoning and fresh tartare
<b>Bread</b>	selection of artisan and locally produced bread on offer, including wraps and mini rolls, NZ butter portions						
<b>Carbohydrate</b>	+Steamed chats w olive oil & herbs	+sweet potato w arabian seasoning	+our delicious creamy mash potato	+crispy bbq bubble and squeak	+crushed kipflers w herb seasoning	+basmati rice salad w fragrant spices	+dauphinoise w crispy cheese crust
<b>Vegetarian option</b>	+eggplant parmaganian w sugo, toasted seeds and basil pesto	+the river cafe, vegetable lasagne w gruyere and brown rice	+mexican bowls w black beans, avocado, fermented pickles, black rice wafers	+bush tomato vegetarian sausage	+seasonal vegetable masala curry w cheesy paneer	+stuffed baby eggplants w primavera vegetables and gryere cheese	+vegetarian chia flatbread pizza w turkish spices
<b>Vegetables</b>	+chinese bok choy and choy sum w soy see +steamed cauliflower florets	+steamed green beans w light danish feta +wok tossed broccolini	+sauteed zucchini w tomato and parmesan +steamed seasoned cabbage	+coleslaw w lemon dill dressing +traditional potato salad	+eggplant w mild chilli and basil +mushroom fricasse	+saute of summer beans and lemon kale +cauliflower gratan	+traditional roasted pumpkin, onion and kumera
<b>Additional Vegetables</b>	+additional vegetable dishes will accompany all the main meals such as spinach and iceberg salads, steamed vegetable selection+						
<b>Dessert</b>	+self saucing chocolate pudding w chantilly	+fresh fruit cobbler w light vanilla gelato	+sticky date, maple banana pudding w vanilla bean custard	+marshmallow sticks and jam dampers over open fire	+seasonal fruit salad w vanilla yo-go!	+build your own ice cream sundaes!	+ice cream maple cookie sandwiches

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