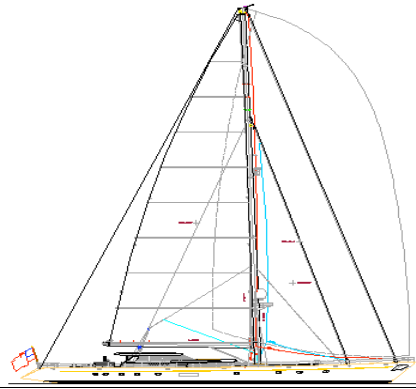


## Sample menu

### Day 1



#### LUNCH

##### *Buffet style*

Vietnamese summer rolls with shrimp avocado, mint and coriander. Served with a light ponzu dressing.

Thai beef salad with crunchy summer vegetables, green papaya and a lime, ginger and peanut dressing

A lightly dressed green summer salad

*Children: Salmon fingers (or fresh fish of the day) with teryaki dressing and eggy chinese noodles and some plain beef strips with sesame seeds.*

**DESSERT:** Lemon and lime curd meringue on a soft pistachio biscuit with lemon sorbet.

#### CHILDRENS DINNER

Pork cutlets with sweet BBQ sauce

Stemed rice

Vegetable medley.

#### ADULTS DINNER

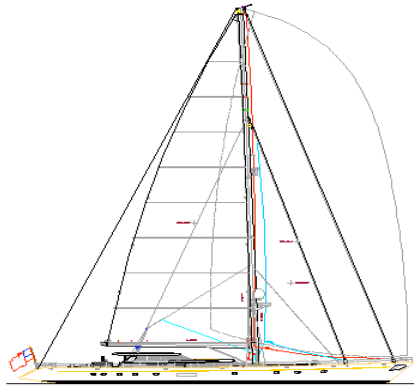
Crab, avocado and baby herb salad with pickled ginger and a wasabi and lemon vinaigrette

Seared seabass fillet with fennel puree, a roasted tomato couli and herb oil.

Pear & mango bavarois with pear crisps and mango sorbet.

## Sample menu

### Day 2



#### LUNCH

Roast duck, blue cheese fresh fig and watercress salad with homemade walnut and basil pesto

Cherry tomato & rosemary focaccia with Himalayan rock salt.

Lightly dressed green salad

*Children: Marinated beef skewers with cherry tomatoes, and plain pasta and some plain roast duck strips.*

**DESSERT:** Orange blossom panacotta with lemon and cardamon sorbet

#### CHILDRENS DINNER

Mini puff pastry tartlettes topped with ham and mozzarella

Oven baked chunky chips.

A light salad and vegetables.

#### ADULTS DINNER

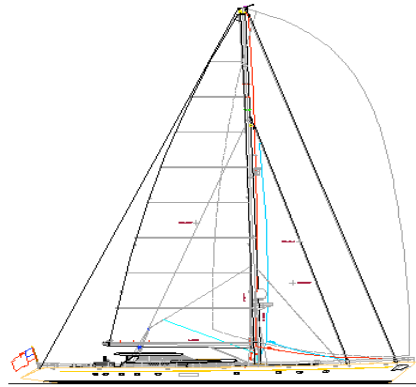
Portobello mushroom stuffed with goat cheese, slow roasted tomatoes and kalamata olives.

Slow roasted lamb shoulder with pistachio and green olive tabouli, a minted yoghurt dressing and roasted shallot jus.

Vanilla bean crème brulee with salted caramel and praline ice cream.

## Sample menu

### Day 3



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#### LUNCH

Chilli prawns and lentil salad with tzaziki

Roasted eggplant chips with thyme and truffle salt

Heirloom tomato salad with fresh buratta/mozzarella, and parmesan crisps

Lightly dressed green salad

*Children: Chicken tenders with special dipping sauce, buttered prawns and noodles*

**DESSERT:** Individual tiramisu with dark cookie crumbs

#### CHILDRENS DINNER

Mexican beef tacos with DIY toppings including:

Both soft and hard shell tacos

Chopped tomatoes

Guacamole

A selection of cheeses

Salad greens.

#### ADULTS DINNER

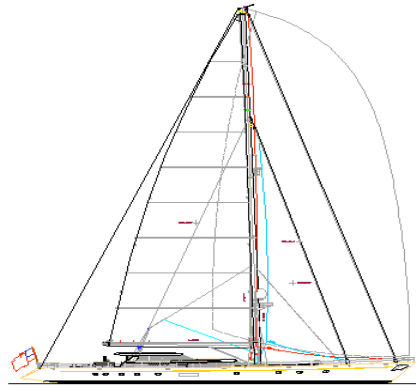
Pumpkin and goat cheese ravioli with caraway butter sauce and crispy pumpkin seeds

Sauteed lobster tails with coconut quinoa and an avocado, mango and coriander salsa

Fromage frais, greek yoghurt and honeycomb mousse

## Sample menu

### Day 4



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### *Sunday Brunch*

Smoked salmon with dill and lemon, Eggs Benedict, Sausages, Bacon, Pancakes, Fruit platter, Bagels and a section of homemade breads.

### **CHILDRENS DINNER**

BBQ chicken wings with steamed rice and veg.

### **ADULTS DINNER**

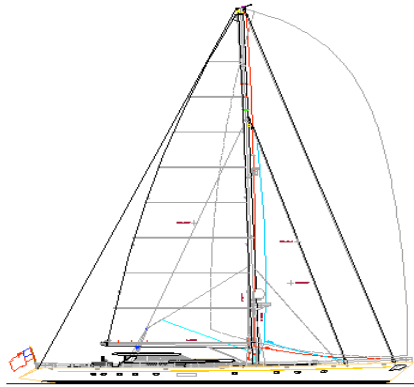
Aubergine, tomato and mozzarella layered stack with roast tomato puree.

Pan fried mahi mahi with zucchini puree, green bean salad and a carrot and lemon vinaigrette

Raspberry and lemon iced parfait

## Sample menu

### Day 5



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#### LUNCH

Fresh tuna Nicoise salad with quail eggs

Golden beet risotto with orange zest and caramelized fennel

A lightly dressed summer salad

**Children:** Crumbed fishballs with mac and cheese

**DESSERT:** Blood orange and pomegranate mousse.

#### CHILDRENS DINNER

Lamb koftas

Creamy polenta

Roast sweet veg. (Parsnip, Carrot, Butternut)

#### ADULTS DINNER

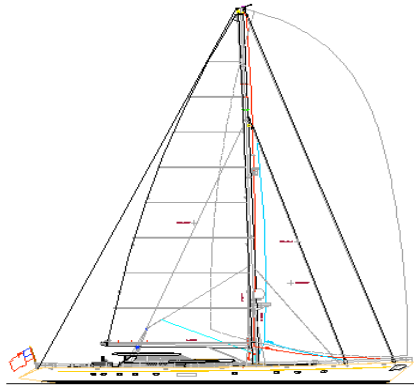
Cherry tomato gazpacho with zingy salsa and homemade croutons

Glazed quail with pomegranate jus and a summer cous cous salad

Nectarine tart tartin with vanilla bean ice cream.

## Sample menu

### Day 6



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#### ADULTS LUNCH

Seared scallops with chunky salsa, and a wasabi avocado sauce.

Pan seared monkfish medallions with lightly dressed summer veges and zucchini vinagrette

watermelon feta and mint salad

a lightly dressed summer salad

**Children:** Mini chicken avocado and bacon burgers

**DESSERT:** White chocolate semifreddo, with dark chocolate truffles.

#### CHILDRENS DINNER

Almond crusted pork schnitzels

Roast pumpkin cauliflower & parmesan bake

*Same dessert as adults or selection of ice creams, fruit plate.*

#### ADULTS DINNER

Camembert, fig and onion tart

Beef fillet with creamy polenta, pea puree and vinsanto sauce

Champagne, elderflower and fresh berry jellies.