

Sample Menu*

Day One

Appetizers: Spring Rolls, served with Asian Dipping Sauces.

Dinner: Honey Soy Lime Baked Tasmanian Salmon served with Marbled Rustic Mashed Sweet Potatoes, Seasonal Green Vegetables and homemade creamy Dill Sauce.

Day Two

Breakfast: Percolated Espresso Coffee, Black Tea, Milk, Orange Juice;
Freshly Chopped Fruit Salad, Hot English Muffins with a variety of Spreads and Cereals.

Morning Tea: Coffee, Black Tea, Milk, Choc Chip Cookie; Apple Slices.

Lunch: Seasoned Roast Chicken Quarters, our world-famous creamy Potato Salad, Baby Spinach Leaf Salad with Fetta, Cucumber and Tomatoes.

Appetizers: Cheese Platter with Brie, Australian Vintage Cheddar, Anti-Pasti, Salami, Grapes, Crackers and Roast Pumpkin Onion Cashew Dip.

Dinner: Gnocchi Amatriciana (Bacon, Capers, Cherry Tomatoes), Mixed Italian Salad, Homemade Garlic Bread and Parmesan.

Day Three

Breakfast: Percolated Espresso Coffee, Black Tea, Milk, Orange Juice;
Freshly Chopped Fruit Salad, Hot English Muffins with a variety of Spreads and Cereals.

Morning Tea: Coffee, Black Tea, Milk, Lamingtons (Australian Biscuit Cake); Orange Slices.

Lunch: Gourmet Salad Deli Wraps with Salami.

The tour operator reserves the right to change the menu at any time without notice.

Common Special Diets and Food Allergies are tolerated and catered for if advised upon booking or re-confirmation.