



Bower Camp Co.

A DAY OF FOOD ON CAMP



BREAKFAST

Sourdough pancakes; American style pancakes with blueberry and apple compote, pot set yogurt, maple syrup (Veg)

Crushed pumpkin seed and banana pancakes (GF)(Veg)

Brookfarm granola (Veg)

Oat & nut milk available (GF) (Veg)

Local stove pot coffee. Selection of teas

LUNCH

Caponata: This Sicilian vegetable anti-pasta classic combines onion, celery, garlic, capsicum and tomato with silky chargrilled eggplant, olives and capers. Perfect for picnics. (GF)(Veg)

Dips: Our homemade smoked paprika hummus with corn chips and crudités. (GF)(Veg)

Homemade beetroot carrot and cardamon sauerkraut. (GF)(Veg)

Local cheese and sourdough bread

DINNER

Dinner: Greek Night.

BBQ marinated lamb loin chops. (GF)

Kalamata Olives. Homemade tzatziki. Lentil and roast capsicum salad. Buttery baked potatoes. Lemon infused rainbow chard. Homemade butter bean dip (GF) (Veg)

Dessert: Fire baked banana split with chocolate (GF) (Veg)

SNACKS AND DRINKS

Afternoon tea on arrival: Home baked goodies with a nice cuppa (GF)(Veg)

Local macadamias, assorted nuts and dried fruit (GF)(Veg)

Fresh fruit of the season (GF)(Veg)

Crudités, chips and dips (GF)(Veg)

Coffee & teas