

A top-down view of a bowl of Japanese-style chicken bowl. The bowl is filled with a variety of ingredients: a base of white rice, topped with a generous portion of sautéed chicken pieces coated in a light orange sauce and sprinkled with black sesame seeds. To the left of the chicken are yellow corn kernels. Below the chicken are bright green edamame beans. To the right of the chicken is a pile of shredded orange carrots. At the top of the bowl, there is a mix of sliced cucumbers and shredded purple cabbage. Two wooden chopsticks are placed diagonally across the bowl. The bowl is set on a dark, textured surface. In the bottom right corner, another bowl with a different dish is partially visible.

# SCHOOL GROUP MENUS

1 April 2024 to 31 March 2025

CREATECATERING

A top-down view of a wooden bowl filled with fresh ingredients: chunks of salmon, sliced cucumbers, cherry tomatoes, and green edamame beans, all garnished with white sesame seeds. The bowl is set against a background of soft pink and yellow geometric shapes.

## CREATE CATERING SUSTAINABILITY STATEMENT

The Nature Parks and Create Catering are committed to improved sustainability outcomes and waste management systems across all its commercial sites. Our front of house hospitality operation has been proudly 100% single use plastic and plastic bottle free since 2019.

Our events and weddings are proudly single use plastic free with non-compostable confetti and single use plastics on bonbonnières not permitted.

The Nature Parks and Create Catering are committed to local procurement and currently have 40% of our menu ingredients sourced locally. We are also committed to only offering sustainably sourced seafood working with other conservation organisations and our local fisheries to not only support sourcing sustainable seafood, but also educate people about how we can still enjoy seafood without impacting our marine eco-systems.

Seafood selected for our menus is sourced through our local fisheries, with species and sustainable fishing techniques guiding our selection.

# CREATE CATERING

## DIETARY AND FOOD ALLERGENS

If students have any food allergies or dietary restrictions, please let our team know when booking and we will advise you on how we can best accommodate your dietary needs.

Please be advised that our menu items may contain allergens and traces of allergens; while we make every effort to accommodate student and teachers dietary requirements, please be aware that our kitchen handles a variety of ingredients, including common allergens such as gluten, nuts, dairy and seafood, as such we cannot guarantee an allergen-free environment as products may come into contact with allergens in the operational areas of the kitchen, therefore, we mark our menus as low traces of and not free from.

Create Catering monitor the following allergens within their recipes.

COMMON ALLERGENS	Milk (dairy)	Almond	TREE NUTS	Wheat
	Egg	Brazil Nut		Gluten
	Fish	Cashew		Barley
	Crustacean	Hazelnut		Oats
	Mollusc	Macadamia		Rye
	Sesame	Pecan		
	Lupin	Pine Nut		
	Peanut	Pistachio		
	Soy	Walnut		
				GLUTEN CONTAINING CEREALS

## MENU KEY

(V) = Vegetarian | (VG) = Vegan | (LD) = Low Dairy | (LTN) = Low Tree Nut | (LG) = Low Gluten

# VENUE CAPACITIES

All food and beverage areas within Phillip Island Nature Parks can cater to all menu options. Each area can configure the maximum guest numbers.

Penguin Parade                      Seated 250 guests  
Shearwater Restaurant

Penguin Parade                      Seated 200 guests  
Chicks

Nobbies Centre                      Seated 150 guests  
Nobbies Fish & Chippery

Churchill Island                      Seated inside 40 guests  
Farmhouse Kitchen                Seated outside deck 30 guests  
   Seated inside & outside 70 guests  
   Seated on Churchill lawns 100 guests



CREATECATERING

# MENU 1

## Breakfast

\$14.50 per person

Available at Churchill Island & Nobbies Centre

Please select one item from the menu. The selected item will be served to the table, accompanied by carafes of juice & water.

## SELECTION

CRISPY BACON AND FREE-RANGE EGG ROLL WITH TOMATO RELISH (LTN)

FRESH LOCAL FRUIT PLATE WITH GRANOLA & VANILLA YOGHURT (V) (LTN)

PANCAKES MAPLE SYRUP & FRESH LOCAL BERRIES (V)

A SELECTION OF SAVOURY & SWEET PASTRIES

Cheese & tomato croissants (V), croissants with strawberry jam, apple danish, raisin twist



PANCAKES &  
LOCAL BERRIES

CREATECATERING

# MENU 2

## Morning & Afternoon Tea

\$12.00 per person

Available at Churchill Island & Nobbies Centre

Please select two menu items from the selection below. Selected items will be served on a platter to the table for students to share, accompanied by carafes of juice and water.

### SELECTION

#### VEGETABLE EMPANADAS

Salsa Roja

SCONES SERVED WITH JAM & CREAM (V) (LTN)

RASPBERRY & WHITE CHOCOLATE MUFFIN (V)

HOUSE BAKED VEGAN COOKIES (V) (VG)

FRESH FRUIT CUPS (V) (VG) (LTN)

#### CHOCOLATE LAMINGTON (V)

Salted caramel sauce, shortbread crumble

#### CORN FRITTERS (V)

Mint chutney



FRESH FRUIT CUPS

CREATECATERING

# MENU 3

## Lunch Box to Go

**\$16.50 per person**

Available for collection at Churchill Island,  
Nobbies Centre or Penguin Parade.

Select 1 option served with a freshly baked sweet  
muffin, seasonal whole fruit & can of water.

### SELECTION

**CHICKEN AND AVOCADO RICE PAPER ROLL (2PCS) (GF) (LTN)**  
Vermicelli noodles, cucumber, carrot and mint

**HAM & CHEESE SOURDOUGH ROLL (LTN)**

**SALAD WRAP (V) (LTN)**

**SLOW COOKED CHICKEN AND COLESLAW IN A CRUSTY  
BAGUETTE (V) (LTN)**

### CHICKEN POKE BOX

Honey & sesame glazed chicken, pickled vegetables, raw  
vegetables, edamame, rice, Kewpie mayonnaise

# MENU 4

## Dinner Box to Go

**\$16.50 per person**

Available for collection at Nobbies Centre or  
Penguin Parade.

Select 1 option served with a can of water.

### SELECTION

**WARM ROAST BEEF & GRAVY IN A CRUSTY BAGUETTE**  
With fries

### CHICKEN POKE BOX

Honey & sesame glazed chicken, pickled vegetables, raw  
vegetables, edamame, rice, Kewpie mayonnaise

### CHEESE BURGER & FRIES

### FISH & CHIPS

### NASI GORENG BOX WITH PRAWN CRACKERS

**ADDITIONAL ADD ON \$5.00**

- Hot jam doughnut
- Ice cream cup

# MENU 5

Dinner Menu Selection \$23.00 per person  
Plated Menu selection is available at Penguin Parade.

Select two main meal selections; these selections will be served as an alternate drop to each student, accompanied by carafes of fruit juice and water.

## ADDITIONAL ADD ON \$5.00

- Hot jam doughnut
- Ice cream cup

## SELECTION

### BEEF BURGER (LTN)

Smashed beef wagyu burger, American cheese, maple bacon, signature sauce, chips

### FISH & CHIPS (LTN)

Traditional beer battered fish & chips, garden salad, tartare sauce

### CHICKEN MARYLAND (LD) (LTN)

Slow-cooked BBQ chicken Maryland, potato salad, classic slaw

### VEGETABLE NOODLE STIR FRY

Vegetable stir-fry & bean shoots (LTN)

### MARGHERITA PIZZA (V) (LTN)

Fresh basil, mozzarella & chips



# TERMS & CONDITIONS

Create Catering appreciates your cooperation in adhering to our terms and conditions. Our aim is to provide students, bus drivers and teachers/leaders with a great dining experience at all Phillip Island Nature Parks food and beverage facilities.

## BOOKINGS

- Please contact [bookings@penguins.org.au](mailto:bookings@penguins.org.au) to make your reservation and book your group dining menu and arrival time.
- Any bespoke menu requests will be considered an event; please contact [events@penguins.org.au](mailto:events@penguins.org.au)

## PRICING

- Prices are applicable to bookings of 10 students or more.
- Menu pricing includes GST and is valid until 31 March 2025.

## CANCELLATION

- Cancellation to group menu bookings must be made 72 hours prior to dining.

## DIETARY & AMENDED BOOKINGS

- Any amendment to dining numbers, menu selection and or dietary requirements must be made within 72 hours of arrival and booking time.
- Guest booking numbers are considered confirmed after 72 hours with no changes allowed.
- Any incurred costs due to changes or additions are required to be paid at the restaurant prior to dining.

## DIETARY & FOOD ALLERGENS

- If any group members have any food allergies or dietary restrictions, please let our team know when booking. Our team will advise you on how we can best accommodate your dietary needs.
- Please be advised that our menu items may contain allergens and traces of allergens; while we make every effort to accommodate students and teachers needs, please be aware that our kitchen handles a variety of ingredients, including common allergens such as gluten, nuts, dairy and seafood, as such we can not guarantee an allergen free environment.

# TERMS & CONDITIONS

## BUS DRIVER & TEACHER/LEADER GROUP MENU/MEAL BOOKING POLICY

- This policy applies to licensed bus drivers and teachers/leaders who are actively hosting or transporting students on a scheduled tour and have a pre-booked group menu at one of Phillip Islands Nature Park's food and beverage facilities on that day.
- Bus drivers and teachers/leaders are entitled to a free-of-charge meal with every group of 10 students or more that is pre-booked for a group menu.
- The bus driver and teacher/leader are entitled to the same meal as the group menu booking.

## BUS DRIVER & TEACHER/LEADER MEAL POLICY

- If proof of a tour group booking can be confirmed and either a valid email address or a valid identification card issued by the transportation or school is presented, bus drivers and teachers/leaders can select any meal under \$30 from the food and beverage facilities daily menu for just \$10. This must be approved by the Create Catering manager on duty on the day.
- The \$10 meal offer is intended for the bus driver and the teacher/leader. It is not transferable to individuals who are not part of the specific bus tour or tour group.
- Any additional items, upgrades or modifications to the \$10 meal will be subject to the regular menu prices.

If you have any questions or require further clarification, please email [piops@createcatering.com.au](mailto:piops@createcatering.com.au)