



THE BUSH CAMP  
**FARAWAY BAY**  
WESTERN AUSTRALIA'S KIMBERLEY

## **A TYPICAL DAY'S MENU**

### **Breakfast**

Continental buffet style includes cereal, seasonal fruit platter, yoghurt, prunes, toast, jams, jellies and butter.

A cooked breakfast is also served each day. This may be an assortment of eggs and bacon, scrambled eggs & mushrooms, tomatoes, sausages and bacon – all cooked to your individual preference.

Fruit juice, and coffee and a selection of teas are also available.

### **Morning Tea**

While enjoying your morning activity sample fresh fruit, home-baked cakes or biscuits, cool drinks and our fresh spring water.

### **Lunch**

Lunch is often one of our generous chef's picnics served outdoors or on board our 13 metre cruiser "*Diamond Lass*".

Picnics might include quiche, cold roasted lamb, or chicken with honey and sesame seeds, served with a selection of salads.

Salads include cold potato chunks with fresh basil & virgin oil, tomato with red onions and assorted olives, paw paw with avocado, capsicum and cashews.

Each features tasty dressings and accompanied by fresh bread/damper or savoury muffins and fresh fruit.

Champagne, beer, a refreshing fruit punch, and iced *Faraway Bay* spring water are served at lunch.

### **Afternoon Tea**

You'll find it hard to resist home-baked fruitcake or muffins, fresh fruit and soft drinks with *Faraway Bay's* fresh spring water.

### **Pre Dinner**

Pre dinner drinks and snacks are served on the lower slate-floor deck overlooking the bay.

As the sun sets enjoy dips, nuts, olives, vegetable sticks, homemade mini fish cakes or tiny pizza pieces.

### **Dinner**

A delicious two-course meal includes:

*Main Course:* Reef or beef cooked on the BBQ.

This could be a whole fish, fish fillets, fish in parcels, steaks, kebabs, or stir fry beef. The main course is served with vegetable such as zucchini and tomatoes, oregano and cheese topping; pumpkin with spicy coconut sauce; slivers of cabbage with butter and peppercorns, carrots with butter and herbs.

Every few days we serve a roast cooked in the camp oven over an open fire, complete with roast vegetables, and beer damper.

*Dessert:* This could be an apricot pie with homemade creamy custard, an old fashioned trifle or homemade ice-cream served with frozen berry fruits. This may be followed by a cheese selection and tea or coffee.

### **Beverages**

Wines include Chardonnay, Semillon Sauvignon Blanc, Cabernet Shiraz, Merlot and champagne-style Brut.

Assorted beers and soft drinks and spring water direct from a fresh spring.

Drinks are included in our packages and guests can help themselves from a guests' fridge throughout the day.

### **Special dietary requirements**

We cater for special diets but need to know well in advance as stores are flown in by charter aircraft.

There is always a good selection of salads and vegetable dishes and vegetarians have not had to make any special requests.

We are conscious of good diet and our menu strives to reflect this.