FULLY CATERED MEALS

**One of the highlights of experiencing an authentic Australian Farmstay must surely be the food. How often do you hear Australians say, “I really miss the sort of food my Grandma used to make!”**

Well that’s exactly what students will get when they stay at Cedar Glen. At Cedar Glen, they like to take care of all that for you – not only is it convenient and care-free, it’s really an integral part of the whole experience.

All meals are prepared in the Homestead kitchen using local farm products wherever possible. Free-range eggs, milk, and most meat is from their own farm, and all our desserts are hand made on site.

They don’t aim to be fancy or profess to be something they are not – instead they are all about fresh cooked breakfasts, hearty picnic lunches, and traditional country style dinners to complete your experience.

Their wholesome breakfasts offer cereals, fruit, home made yoghurt, farm fresh eggs and sausages or bacon. Enjoy a picnic lunch by the river with assorted sandwiches on home made bread, quiches or pizza rolls, cakes or slices and freshly brewed billy tea. Relax in the evening with a country style main course and homemade dessert (changed daily) and a complimentary glass of wine.

*\* Students with food intolerance or special dietary requirements must specify this on their application form*

