

1 APRIL 2026 - 31 MARCH 2027

school group menus

CREATECATERING

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 where possible we source our menu ingredients 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.

CREATECATERING



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)
Egg
Fish
Crustacean
Mollusc
Sesame
Lupin
Peanut
Soy

TREE NUTS

Almond
Brazil Nut
Cashew
Hazelnut
Macadamia
Pecan
Pine Nut
Pistachio
Walnut

GLUTEN CONTAINING CEREALS

Wheat
Gluten
Barley
Oats
Rye

menu key

(V) = VEGETARIAN | (VG) = VEGAN | (LD) = LOW DAIRY | (LTN) = LOW TREE NUT | (LG) = LOW GLUTEN



menu one

BREAKFAST

\$14.50 PER PERSON

Available at Churchill Island

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 *(LTN)*

with tomato relish, cheese and spinach

FRESH LOCAL FRUIT PLATE *(V, LTN)*

with granola & vanilla yoghurt

A SELECTION OF SAVOURY & SWEET PASTRIES *(LTN)*

Chefs Choice of Assorted Pastries

EGGS ON TOAST *(V, LTN)*

Scrambled eggs served with two slices of toasted sourdough

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menu two

MORNING & AFTERNOON TEA

\$12.00 PER PERSON

Available at Churchill Island

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 FRITTATA (V, LTN, LG)

SCONES SERVED WITH JAM & CREAM (V, LTN)

RASPBERRY & WHITE CHOCOLATE MUFFIN (V, LTN)

HOUSE BAKED VEGAN COOKIES (V, LTN, VG)

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

CHOCOLATE LAMINGTON (V, LTN)

Salted caramel sauce, shortbread crumble

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menu three

LUNCH & DINNER BOX TO GO

\$19.50 PER PERSON

Lunch available at Churchill Island

Dinner available at Penguin Parade

Please **select one** option served with a can of water.

selection

WARM ROAST BEEF & GRAVY IN A CRUSTY BAGUETTE (LTN)

With garden salad

CHICKEN POKE BOX (LTN)

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

CHEESE BURGER & FRIES (LTN)

FISH & CHIPS (LTN)

VEGETABLE WRAP (V, VG, LTN)

White tortilla wrap, fresh shredded vegetables, hummus, sweet paprika

ADDITIONAL ADD ON \$5.00

- Hot jam doughnut
- Ice cream cup

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menu four

PLATED DINNER

\$23.00 PER PERSON

Available at Penguin Parade

Please **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.

selection

BEEF BURGER (*LTN*)

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

FISH & CHIPS (*LTN*)

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

CHICKEN BREAST (*LD, LTN*)

Slow-cooked BBQ chicken breast, potato salad, garden salad

SPAGHETTI NAPOLI (*V, LTN*)

Tomato, fresh basil, parmesan

COLD CHICKEN NOODLE SALAD (*LTN, LG*)

Rice noodles, stir fried vegetables, chicken thigh, Asian dressing

ADDITIONAL ADD ON \$5.00

- Hot jam doughnut
- Ice cream cup

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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 200 guests
Shearwater Restaurant

PENGUIN PARADE Seated 220 guests
Chicks

CHURCHILL ISLAND Seated inside 40 guests
Farmhouse Kitchen Seated on deck 30 guests
Seated inside & outside 70 guests
Seated on Churchill lawns



terms and conditions

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

BOOKINGS

- Please contact bookings@penguins.org.au to make your reservation and book your group dining menu and arrival time.

PRICING

- Prices are applicable to bookings of 10 students or more.
- Menu pricing includes GST and is valid until 31 March 2027.
- 1 Free of charge meal is provided for teachers per every 10 students.

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.
- Student booking numbers are considered confirmed after 72 hours with no changes allowed.
- Any additional costs on the day must be paid at the restaurant before dining.

DIETARY & FOOD ALLERGENS

- If students have any food allergies or dietary restrictions, please let our team know when booking and 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 student 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 cannot guarantee an allergen free environment.

BUS DRIVER & TOUR GROUP GUIDE/LEADER GROUP MENU/MEAL BOOKING POLICY

terms and conditions

We value the important role of bus drivers and tour group leaders in the tourism industry and to Penguin Parade. To show our appreciation and provide a convenient dining option, we have established a special meal policy for bus drivers and tour group leaders, offering \$12.50 meals.

ELIGIBILITY

- **Bus Drivers:** This policy applies to licensed bus drivers who are actively transporting passengers on a scheduled tour or trip to Penguin Parade
- **Tour Group Leaders:** This policy applies to leaders of organised tour groups with a minimum of 10 participants.
- 1 Free of charge meal is provided for drivers/guides per every 10 students.

MEAL OPTIONS

- **\$12.50 Meal Selection:** Bus drivers and tour group leaders can choose any designated meal from the menu on offer. The menu will include a variety of options to cater to different dietary preferences and restrictions. Some exclusions will apply.
- **Meal Inclusions:** The \$12.50 meal will include a main course. A soft drink or hot beverage may be purchased at a discounted price of \$3.50.

ORDERING PROCESS

- **Pre-Ordering:** To ensure a seamless dining experience, bus drivers or tour group leaders are encouraged to pre-order meals for their group in advance. This allows us to better accommodate the group's needs and ensure prompt service.
- **Service Sequence:** Create will endeavour to serve all meals promptly. At peak times, Penguin Parade visitor orders will take precedence over meals of drivers and tour group leaders.

IDENTIFICATION AND VERIFICATION

- **Bus Drivers:** Bus drivers will be required to present a valid driver's license, or an identification card issued by the transportation company upon arrival to verify their eligibility for the \$12.50 meal offer.
- **Tour Groups:** Tour group leaders will be requested to provide proof of the organised tour or trip, such as a booking confirmation or an identification card issued by the organising company

COMPLIANCE

- **Fair Usage:** The \$12.50 meal offer is intended for the bus driver and the tour group leaders only. It is not transferable to individuals who are not part of the specific bus or tour group.
- **Validity:** This policy will be in effect during the scheduled operating hours of The Penguin Parade. Any variations or exceptions will be communicated in advance, if necessary.
- **Additional Charges:** Any additional items, upgrades, or modifications to the \$12.50 meal will be subject to the regular menu prices.

**BUS DRIVER & TOUR GROUP GUIDE/LEADER GROUP
MENU/MEAL BOOKING POLICY (CONTINUED)**

terms and conditions

We appreciate your cooperation in adhering to this meal policy. Our aim is to provide bus drivers and tour guides with a satisfying dining experience while recognising their contribution to bringing visitors to the Penguin Parade and Phillip Island Nature Parks. If you have any questions or require further clarification, please contact the Phillip Island Nature Parks reservation team on the below details.

bookings@penguins.org.au



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