



## Carlyon Dax Catering Pty. Ltd.

140 Queen Street, Melbourne, 3000  
67 9131

21st January, 1972

Mr. P. Harvey,  
Health Inspector,  
Shire of Bulla,  
P.O. Box 42,  
SUNBURY. 3429



Dear Mr. Harvey,

I apologise for the delay in forwarding you the information set out below. We propose to sell at Sunbury in our marquee set up the following menu:

Chicken Entree, Beef Entree with Rice (Take Away)	Small	60¢
	Large	\$1.00
Mixed Grill		\$1.50
Grilled Porterhouse & Chips		\$1.00
Sausages & Chips		60¢
Crumbed Whiting & Chips		65¢
Chicken Pieces		70¢
Addition of Salad		25¢
Snack Paks		50¢
Apple Strudel		35¢
Cassata Ice Cream		25¢
Tea, Coffee & Fruit Juices		10¢

In addition to these we propose to sell packaged fresh meat, eggs, milk, butter, tea and coffee, sugar, etc., at normal city retail prices. It is proposed that these items will be displayed in a delicatessen type fridge.

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We also propose to sell:

Ice Creams	5¢, 10¢, 20¢ Lines
Soft Drinks (Ring Pull Cans)	20¢
Fruit Juice	10¢ 6oz disposable cup
Tobacco & Confectionery	Retail prices
Pies & Pasties	20¢
Hot Dogs	25¢
Assorted Sandwiches	20¢
Filled Rolls	25¢/50¢
Donuts	20¢ for 4

Sub-contractors take-away foods will be:

Hamburgers - Plain	30¢
Hamburgers with Tomato & Bacon	35¢
Hamburger with "The Lot"	50¢
Chips - Bag	20¢
Spring Rolls	22¢
Dim Sims	5¢

Please find attached a list of persons operating these sub contracts.

In addition to these prices we are at present negotiating to have on site a health food retail outlet who will sell by agreement with us items which are

- (a) pre packaged
- (b) conform with labelling and weights and measures ( as suggested in your phone call to me)

A second outlet is proposed which will sell fresh fruit, vegetables, etc., which have been organically grown. We propose to sell these in exactly the same manner as a fruiterer.

Our proposed kitchen marquee will have a floor and sinks, running water and a grease trap. We are at present undecided as to where the actual outlet will be and will have to be guided by yourself.

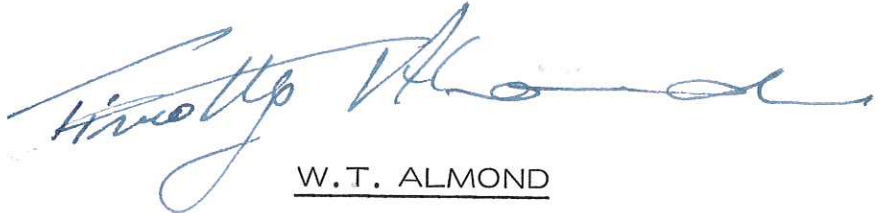
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We are proposing to use cooking appliances requiring LP gas and have a portable mechanical exhaust system which fits over our cookery and exudes fumes away from the cooking area. Hot foods will be displayed in glass fronted hot food counters. All food will be served on disposable crockery with disposable cutlery.

Rubbish disposal has been arranged with Odessa Promotions and we will be providing for our own use, 44 gallon drums, sealable plastic containers and a heavy phenyle based disinfectant, these will be cleared daily.

We will provide a refrigerated truck for the storage of perishables.

Yours sincerely,  
CARLYON DAX CATERING PTY LTD



W.T. ALMOND

LIST OF SUB-CONTRACTORS  
SUNBURY POP FESTIVAL

Hot Foods

George Weiss Canterbury Road, Heathmont	2 Units
E. Treadwell 13 Spring Street, Niddrie	2 Units
A. MacDonald 58 Maitland Avenue, Glen Iris	1 Unit
M. Jorgensen "Montsalvat", Hillcrest Avenue, Eltham	1 Unit

Health Foods

Mrs. Walters  
Royal Avenue, Kallista

M. Kennedy  
"Between The Slices"