

Week 1	Monday	Tuesday	Wednesday	Thursday	Friday
MORNING	Seasonal Fruit Platter and	Raisin Bread and	Seasonal Fruit Platter and	Seasonal Fruit Platter	Seasonal Fruit Platter
TEA	Milk	Milk	Milk	and Milk	and Milk
LUNCH	Beef and Mushroom Casserole with Mash and Vegetables	Chicken Curry with Citrus Quinoa and Rice Chicken, celery, beans, cauliflower, pumpkin, tinned tomato, house made curry	Tuna Pasta Bake Served with peas and corn Tuna, pasta, flour, milk, peas and corn.	Beef Tacos with salad soft tacos, beef, tomato salsa, lettuce, cheese and side salad	Roast Chicken and Vegetables Chicken, roast potatoes & seasonal vegetables served with gravy.
VEGETARIAN LUNCH	Vegetable and Mushroom Casserole with Mash and Vegetables	powder and coriander. Vegetable Curry with Citrus Quinoa and Rice Sweet potato, potato, celery, beans, cauliflower, pumpkin, tinned tomato, house made curry powder and coriander.	Zucchini Slice & Garden Salad Zucchini, onion, cheese, eggs, flour, parsley and potato.	Falafel Ball Tacos with fresh salad soft tacos, falafel balls, tomato salsa, lettuce, cheese and side salad	Chickpea and Lentil Burgers and Vegetables Chickpea and lentil burgers served with roast potatoes, and seasonal vegetables
AFTERNOON TEA	Yoghurt, Berries and Muesli	Seasonal Fruit Platter	Cheese and Veggie Platter	Rice Cakes with Cream Cheese and Sultanas	Seasonal vegetables served with gravy Veggie Sticks, Rice Crackers & Beetroot Dip

Week 2	Monday	Tuesday	Wednesday	Thursday	Friday
MORNING	Seasonal Fruit Platter and	Raisin Toast	Weetbix	Seasonal Fruit Platter	Seasonal Fruit Platter
TEA	Milk			and Milk	and Milk
LUNCH	Coconut chicken curry served on rice noodles chicken thigh, carrot, onion, green beans, turmeric, rice noodles	Spaghetti Bolognese with Lentils beef, mushrooms, oil, onion, celery, garlic, tomato, brown lentils, passata, stock, oregano, bay leaves, sugar, basil, parsley, pasta	Thai Fish Curry served on rice Basa fillets, pumpkin, sweet potato, broccoli, green beans, carrots, coconut milk, curry paste rice	Loaded Potatoes with garlic butter, homemade baked beans and assorted toppings with a salad	Homemade chicken hamburgers with wedges and salad chicken mince, parsley, breadcrumbs, potatoes, salad
VEGETARIAN LUNCH	Mild Vegetable and tofu curry served with rice	Vegetarian Spaghetti Bolognese with Lentils Mushrooms, oil, onion, celery, garlic, tomato, brown lentils, passata, stock, oregano, bay leaves, sugar, basil, parsley, pasta	Coconut Falafel curry served on rice noodles Falafel balls, carrot, onion, green beans, turmeric, rice noodles	Loaded Potatoes, with garlic butter, homemade baked beans and assorted toppings with a salad	Vegie Burger with wedges and salad
AFTERNOON TEA	Yoghurt and Muesli	Seasonal Fruit Platter and Milk	Veggie Sticks, Sultanas and Apricots	Wafer Crackers with Beetroot Dip	Rice Cakes and Assorted Spreads

Week 3	Monday	Tuesday	Wednesday	Thursday	Friday
MORNING	Weetbix	Seasonal Fruit Platter and	Seasonal Fruit Platter and	English Muffins	Seasonal Fruit Platter
TEA		Milk	Milk		and Milk
LUNCH	Vegetable Fried Rice Rice, capsicum, corn, peas, carrots, soy sauce, egg	Fish Pie with Salad Fish, potato, onion, flour, milk, cheese, lettuce, cucumber, tomato	Beef San Choy Bau Rice noodles, mince beef, cabbage, carrot, green beans, capsicum, ginger, soy sauce, ice berg lettuce	Chicken Pasta Bake served with broccoli chicken, pasta, pumpkin, cheese, butter, flour, baby spinach & broccoli	Greek Lamb, salad and pita bread and tzatziki dip Lamb, garlic, lemons, red onion, herbs, pepper, cucumber, G reek yoghurt, garlic, olive oil, vinegar, Pita bread and feta cheese
VEGETARIAN LUNCH	Vegetable Fried Rice	Vegetable Pie with Salad	Tofu San Choy Bau Rice noodles, firm tofu,	Vegetable pasta bake	Vegie Burger and salad and pita bread and
Donom	Rice, capsicum, corn, peas,	Vegetables, potato, onion,	cabbage, carrot, green		tzatziki dip
	carrots, soy sauce	flour, milk, cheese, lettuce,	beans, capsicum, ginger,		
		cucumber, tomato	soy sauce, ice berg lettuce		
	Seasonal Fruit Platter and	Fruit Scones	Yoghurt and Muesli	Seasonal Fruit Platter	Veggie Sticks, Sultanas
AFTERNOON	Milk			and Milk	and Apricots
TEA					

Week 4	Monday	Tuesday	Wednesday	Thursday	Friday
MORNING	Rice Cakes and Cream	Seasonal Fruit Platter and	Seasonal Fruit Platter and	Toast and assorted	Seasonal Fruit Platter
TEA	cheese spread and milk	Milk	Milk	spreads with milk	and Milk
	Tofu and Vegetable Curry	Apricot Chicken served	Baked Pumpkin	Seasoned Chicken	Beef Chow Mein with
	with Rice and Greek	with Rice	Risotto with	Drumsticks	Noodles
	Yoghurt	Chicken, flour, oil, onion,	Asaparagus	served with sweet potato	Mince, onion, garlic,
LUNCH	tofu, carrots, green beans,	garlic, house made		mash and vegetables	curry powder, carrots,
	pumpkin, house made	moroccan seasoning,	Arborio rice, onion,		cabbage, oyster sauce,
	curry powder, coconut milk	apricot nectar, dried	pumpkin, asparagus,		soy sauce hokien
	and coriander	apricots, cous cous, parsley	parsley and cheese		noodles
VEGETARIAN	Tofu and Vegetable Curry	Apricot falafel balls with	Baked Pumpkin	Seasoned Tofu	Tofu Chow Mein with
LUNCH	with Rice and Greek	Rice	Risotto with	Served with sweet potato	Noodles
	Yoghurt	Falalfel ball, flour, oil,	Asaparagus	mash and vegetables	Tempeh, onion, garlic,
	tofu, carrots, green beans,	onion, garlic, Moroccan			curry powder, carrots,
	pumpkin, house made	seasoning, apricot nectar,	Arborio rice, onion,		cabbage, vegetarian
	curry powder, coconut milk	dried apricots, cous cous,	pumpkin, asparagus,		oyster sauce, soy sauce
	and coriander	parsley	parsley and cheese		hokien noodles
	Tomato and cheese	Veggie platter with crackers	Fruity crumble with Greek	Seasonal Fruit Platter	Banana Bread and
AFTERNOON	Sandwiches	and hummus.	yoghurt	and Milk	Watermelon
TEA			Wholemeal flour, rolled		
			oats, margarine, seasonal		
			fruits and Greek yogurt		