

Allergy Menu Week 1 - Week Commencing: 28/10/24

*Low in Sodium & Refined Sugars

TUESDAY

*Nut Free

*Locally Sourced Produce

THURSDAY

MORNING TEA

LUNCH

TEA

FTERNOON

 \triangleleft

MONDAY

GF DF SMASHED AVOCADO
ON BREAD
W/ MELON



PEACH & PEAR W/ LF/RICE/SOY MILK



WEDNESDAY

CUCUMBER, PUMPKIN HUMMUS, ORANGE, CAPSICUM & CRACKERS



TROPICAL FRUIT PLATTER W/ SOY/RICE/LF MILK



FRIDAY

BANANA, MANDARIN & APPLE W/ LF/SOY/RICE MILK



GF DF CHICKEN & VEGETABLE NOODLES/ VEGETABLE NOODLES



GF DF BEEF BOLOGNAISE/ MACARONI BOLOGNAISE/ CHEESY VEGETABLE LASAGNE/ GF DF NOMATO VEGETABLE SPAGHETTI

W/ GARDEN SALAD



ROAST BEEF, TOMATO &
PEPITA PESTO SANDWICH /
TERIYAKI BEEF & AVOCADO
SUSHI / TERIYAKI CHICKEN
SUSHI / AVOCADO
CUCUMBER SUSHI



BEAN BURRITO BOWL W/
CORN CHIPS & RICE/
GF DF VEGETABLE RISOTTO



WHOLEMEAL BEEF BURGER /
GF DF BEEF BURGER PATTIES /
GF DF CHICKEN BURGER
PATTIES / GF DF VEGGIE
BURGER PATTIES
W/ NOMATO SAUCE & SALAD



GF LF CHEDDAR CHEESE &
BROWN RICE CRACKERS /
PUMPKIN HUMMUS &
CRACKERS
W/ PEAR



LF TROPICANA PIZZA / DF TROPICANA PINWHEEL / GF DF TROPICANA PIZZA POCKET



GF DF APPLE STRUDEL / GF DF APPLE MUFFIN / DF APPLE MUFFIN

W/ COCONUT YOGHURT



GF DF TUNA & TOMATO DIP / BEETROOT HUMMUS

W/ RICE CRACKERS & VEGGIE STICKS



DF BLUEBERRY MUFFIN / GF DF BLUEBERRY MUFFIN

W/ WATERMELON