

Allergy Menu Week 2 - Week Commencing: 01.12.25

*Low in Sodium & Refined Sugars

*Nut Aware

*Locally Sourced Produce

MORNING TEA

LUNCH

TEA

AFTERNOON

MONDAY



HUMMUS / LF CHEESE
W/ PEAR, CRACKERS &
VEGGIE STICKS





MELON & KIWI W/ COCONUT YOGHURT W/ CRUNCH / OATS



WEDNESDAY



SPINACH & LENTIL DIP W/ BROWN RICE CRACKERS / CRISPBREAD

THURSDAY



TROPICAL FRUIT PLATTER
W/ SOY/RICE/LF MILK



FRIDAY

BANANA & MELON W/ RASPBERRY COCONUT YOGHURT



BEEF & VEGETABLE RISOTTO / VEGETABLE STROGANOFF W/ BROWN RICE



GF DF CHICKEN &
PUMPKIN RISOTTO
GF DF VEGETABLE
RISOTTO
W/ BROCCOLI



SPAGHETTI MEATBALLS/ GF DF SPAGHETTI MEATBALLS / SPAGHETTI VEGGIE BALLS W/ CHEESE



DF PUMPKIN & PEA
PASTA
GF DF PUMPKIN & PEA
PASTA
W/ CARROT BATONS



SANDWICH: CHEESE &
BAKED BEAN
SUSHI: TERIYAKI BEEF &
AVOCADO / CHICKEN,
AVOCADO & CUCUMBER



GF DF PUMPKIN PINWHEEL / DF TROPICANA PINWHEEL W/ APPLE



MEXICAN BEAN BURRITO CHEESY BEAN QUESADILLA GF DF BEAN QUESADILLA



GF DF STICKY DATE
PUDDING
W/ ORANGE WEDGES



GF & DF VEGETABLE EMPANADA / VEGETABLE ROLL/ GF DF BEEF & KALE SAUSAGE ROLL



GF LF CHEDDAR CHEESE /
WHITE BEAN DIP
W/ BROWN RICE CRACKERS
WHITE BEAN DIP & VITA
WEATS W/ TOMATO