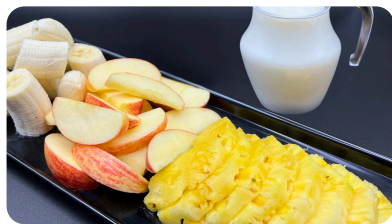


Allergy Menu Week 2 - Week Commencing: 10.08.26

*Low in Sodium & Refined Sugars

*Nut Aware

*Locally Sourced Produce

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
MORNING TEA	 PEAR, HUMMUS, CORN THINS & VEGGIE STICKS	 New Product ROCKMELON & BLUEBERRY COCONUT YOGHURT W/ OATS / CRUNCH & ORANGE WEDGES	 PUBLIC HOLIDAY	 TROPICAL FRUIT PLATTER W/ SOY/RICE/LF MILK	 New Product BANANA & ROCKMELON W/ RASPBERRY COCONUT YOGHURT
LUNCH	 BEEF & VEGETABLE RISOTTO / VEGETABLE STROGANOFF W/ BROWN RICE	 GF DF CHICKEN & PUMPKIN RISOTTO GF DF VEGETABLE RISOTTO W/ BROCCOLI	 PUBLIC HOLIDAY	 DF PUMPKIN & PEA PASTA GF DF PUMPKIN & PEA PASTA W/ CARROT BATONS	 SANDWICH: CHEESE & BAKED BEAN SUSHI: TERIYAKI BEEF & AVOCADO / CHICKEN, AVOCADO & CUCUMBER
AFTERNOON TEA	 GF DF PUMPKIN PINWHEEL / DF TROPICANA PINWHEEL W/ APPLE	 GF LF CHEDDAR CHEESE / WHITE BEAN DIP W/ BROWN RICE CRACKERS WHITE BEAN DIP W/ VITA WEATS & TOMATO	 PUBLIC HOLIDAY	 GF & DF VEGETABLE EMPANADA / VEGETABLE ROLL/ GF DF BEEF & KALE SAUSAGE ROLL	 CHEESY BEAN QUESADILLA / GF DF BEAN QUESADILLA