

Allergy Menu Week 2 - Week Commencing: 14.07.25

*Low in Sodium & Refined Sugars

*Nut Aware

*Locally Sourced Produce

THURSDAY

MORNING TEA

LUNCH

TEA

FTERNOON

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MONDAY



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

TUESDAY



MELON & BLUEBERRY COCONUT YOGHURT W/ CRUNCH / OATS



WEDNESDAY

SPINACH & LENTIL DIP W/ BROWN RICE CRACKERS / CRISPBREAD



TROPICAL FRUIT PLATTER W/ SOY/RICE/LF MILK



FRIDAY

BANANA & WATERMELON W/ RASPBERRY COCONUT YOGHURT



GF DF CHICKEN & CORN SOUP / SWEET CORN & CAULIFLOWER SOUP W/ GARLIC BREAD



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



BEEF CHOW MEIN /
VEEGTABLE STROGANOFF
W/ BROWN RICE &
ZUCCHINI



GF DF PUMPKIN PINWHEEL W/ APPLE



MEXICAN 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