

Allergy* Menu Week 2 - Week Commencing: 24.02.25

*Low in Sodium & Refined Sugars

*Nut Aware

*Locally Sourced Produce

THURSDAY

MORNING TEA

LUNCH

TE/

FTERNOON

MONDAY

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





MELON & GRAPES W/ COCONUT YOGHURT CRUNCH/OATS



WEDNESDAY

SPINACH & LENTIL DIP W/ BROWN RICE CRACKERS / TORTILLA



TROPICAL FRUIT PLATTER
W/ SOY/RICE/LF MILK



FRIDAY

BANANA & WATERMELON W/ RASPBERRY COCONUT YOGHURT



VEGETABLE NOODLE STIR FRY



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



TERIYAKI CHICKEN &
AVOCADO / TERIYAKI BEEF
& AVOCADO / AVOCADO &
CUCUMBER SUSHI



GF DF PESTO PINWHEEL

W/ CANDY MELON



DF GUACAMOLE & CORN
CHIPS
CHEESY BEAN QUESADILLA
GF DF BEAN QUESADILLA



GF DF STICKY DATE
PUDDING
W/ ORANGE WEDGES



GF DF VEGETABLE
EMPANADA
VEGETABLE SAUSAGE 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