

Allergy Menu Week 3 - Week Commencing: 28.04.25

*Low in Sodium & Refined Sugars

*Nut Aware

*Locally Sourced Produce

ш MORNING

LUNCH

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MONDAY

TUESDAY

WEDNESDAY

THURSDAY

FRIDAY



BANANA & GRAPES W/ LF / SOY/ RICE MILK



LF CHEESE / GF DF SWEET POTATO HUMMUS W/ BROWN RICE CRACKERS & **VEGGIE STICKS**



TROPICAL FRUIT PLATTER W/ SOY/LF/RICE MILK



PEACH & PEAR / BLUEBERRY CRUMBLE W/ COCONUT YOGHURT/LF YOGHURT



BANANA & APPLE W/ LF/ RICE/ SOY MILK



SPAGHETTI BOLOGNAISE (NO CHEESE) TOMATO & VEGETABLE SPAGHETTI GF DF SPAGHETTI BOLOGNAISE GF DF VEGETABLE SPAGHETTI



LF CHEESY TOMATO & SPINACH RISONI GF DF CHICKEN & PUMPKIN RISOTTO



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



SWEET & SOUR CHICKEN / CHICKEN & PINEAPPLE CURRY / SWEET & SOUR VEGETABLES W/ BROWN RICE & PEAS & CARROT



AUSSIE BEEF BURGER W/ BEETROOT GF DF BEEF BURGER PATTIES GF DF VEGGIE BURGER PATTIES



GF LF GARLIC BREAD GF DF GARLIC BREAD

W/ ORANGE WEDGES



GF DF BANANA SCONE & BERRY SPREAD DF BANANA SCONE & BERRY SPREAD



LF CHEDDAR CHEESE & MULTIGRAIN VITA WEATS/ **HUMMUS & BROWN RICE** CRACKERS



LF CHEESE & TOMATO PIZZA GF DF TOMATO PINWHEEL GF DF TROPICANA PIZZA POCKET



GF DF TUNA & TOMATO DIP/ PUMPKIN HUMMUS

W/ BROWN RICE CRACKERS