

### Allergy Menu Week 3 - Week Commencing: 06.01.25

\*Low in Sodium & Refined Sugars

\*Nut Free

\*Locally Sourced Produce

# $\forall$ ш MORNING

TEA

FTERNOON

 $\forall$ 

TWO FRUITS W/ RICE/LF/SOY MILK

MONDAY

### TUESDAY



TWO FRUITS W/ RICE/LF/SOY MILK

# WEDNESDAY



TROPICAL FRUIT PLATTER W/ SOY/LF/RICE MILK

# THURSDAY



BLUEBERRY CRUMBLE / GF DF BLUEBERRY MUFFIN / DF **BLUEBERRY MUFFIN** W/ COCONUT YOGHURT



FRIDAY

BANANA & MANGO W/ RICE/ IF/ SOY MILK



GF DF BEAN BURRITO BOWL



DF PUMPKIN PASTA W/ PEAS & CARROT GF DF PUMPKIN PASTA W/ PEAS & CARROT



TUNA, CHEESE & CUCUMBER SANDWICH ROAST CHICKEN, PUMPKIN **HUMMUS & SPINACH** SANDWICH AVOCADO & CUCUMBER SUSHI



GF DF CHICKEN & VEGETABLE NOODLES VEGETABLE NOODLES



AUSSIE BEEF BURGER GF DF BEEF BURGER PATTIES GF DF VEGGIE BURGER **PATTIES** 



GF LF GARLIC BREAD GF DF GARLIC BREAD



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 TROPICANA PIZZA POCKET



GF DF TUNA & TOMATO DIP/ PUMPKIN HUMMUS

W/ BROWN RICE CRACKERS