

Allergy Menu Week 4 - Week Commencing: 04.05.26

*Low in Sodium & Refined Sugars

*Nut Aware

*Locally Sourced Produce

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
MORNING TEA		<p>PINEAPPLE, ROCKMELON, GRAPES</p>	<p>MELON & BLUEBERRY COCONUT YOGHURT W/ CRUNCH / OATS</p>	<p>TROPICAL FRUIT PLATTER W/ SOY/RICE/LF MILK</p>	<p>BANANA & APPLE W/ LF / SOY / RICE MILK</p>
LUNCH		<p>DF PUMPKIN PASTA / GF DF PUMPKIN PASTA W/ PEAS & CARROT</p>	<p>CHICKEN BURRITO / GF DF CHICKEN BURGER PATTIES / GF DF VEGGIE BURGER PATTIES W/ LETTUCE</p>	<p>NOT SO CHILLI CON CARNE & RICE / BEEF & VEGETABLE RISOTTO / GF DF BEAN BURRITO BOWL</p>	<p>SANDWICH: ROAST CHICKEN & PUMPKIN HUMMUS SUSHI: TERIYAKI CHICKEN & AVOCADO / AVOCADO & CUCUMBER SUSHI</p>
AFTERNOON TEA		<p>MEXICAN BEEF BURRITO / CHEESY BEAN QUESADILLA / GF DF BEAN QUESADILLA</p>	<p>CUCUMBER, HUMMUS, ORANGE, CAPSICUM & CRACKERS</p>	<p>GF SPINACH & FETTA ROLLS / GF DF SPINACH & CORN MUFFIN / SWEET POTATO & SPINACH ROLLS</p>	<p>GF LF CHEDDAR CHEESE / WHITE BEAN DIP W/ BROWN RICE CRACKERS WHITE BEAN DIP & VITA WEATS W/ TOMATO</p>