

Allergy Menu Week 4 - Week Commencing: 21.10.24

*Low in Sodium & Refined Sugars

*Nut Free

*Locally Sourced Produce

MORNING TEA

LUNCH

TEA

FTERNOON

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MONDAY

HUMMUS & CORN THINS/ LF CHEESE & CRACKERS W/ MANDARIN & VEGGIE STICKS

TUESDAY



BLUEBERRY COCONUT YOGHURT CRUNCH/ BLUEBERRY COCONUT YOGHURT W/ OATS & MELON





COCONUT TZATZIKI &
CRUDITES W/
WHOLEMEAL FLAT
BREAD/BROWN RICE CRACKERS

THURSDAY

TROPICAL FRUIT PLATTER W/

FRIDAY



COCONUT YOGHURT W/ BANANA, KIWI & RASPBERRY CHIA



MACARONI & CHEESE DF PUMPKIN PASTA GF DF PUMPKIN PASTA

W/ PEAS & CARROT



BEEF BOLOGNAISE PASTA
GF DF BEEF BOLOGNAISE
PASTA
CHEESY VEGETABLE PASTA

W/ GARDEN SALAD



CAJUN CHICKEN SLIDER GF DF CHICKEN BURGER PATTIE GF DF VEGGIE BURGER PATTIE W/ PINEAPPLE



GF DF BEAN BURRITO BOWL NOT SO CHILLI CON CARNE & RICE W/ BROCCOLI



AVOCADO & CUCUMBER SUSHI TERIYAKI CHICKEN & AVOCADO SUSHI



DF FOCACCIA /
GF DF PESTO PINWHEEL

W/ PEAR



MEXICAN BEEF BURRITO CHEESY BEAN QUESADILLA GF DF BEAN QUESADILLA



GF SPINACH & FETTA ROLLS SWEET POTATO SPINACH ROLLS/ GF DF SPINACH & CORN MUFFIN W/ ORANGE WEDGES



GF LF CHEDDAR CHEESE / WHITE BEAN DIP W/ BROWN RICE CRACKERS/ WHITE BEAN DIP & VITA WEATS W/ TOMATO



GF DF PUMPKIN SCONE
DF PUMPKIN SCONE
W/ PEPITA PESTO