

Allergy Menu Week 1 - Week Commencing: 05/08/2024

*Low in Sodium & Refined Sugars

*Nut Free

*Locally Sourced Produce

MORNING TEA

LUNCH

TEA

FTERNOON

 \forall

MONDAY

TUESDAY

WEDNESDAY

THURSDAY

FRIDAY



BANANA, KIWI & RASPBERRY CHIA W/COCONUT YOGHURT



GF DF SMASHED AVOCADO ON BREAD W/ MELON



TROPICAL FRUIT PLATTER W/ SOY/RICE/LF MILK



CUCUMBER, PUMPKIN HUMMUS, ORANGE, CAPSICUM & CRACKERS



BANANA, MANDARIN &
APPLE
W/ LF/SOY/RICE MILK



BEAN BURRITO BOWL W/
CORN CHIPS & RICE/
GF DF VEGETABLE RISOTTO



GF DF BEEF BOLOGNAISE/ MACARONI BOLOGNAISE/ CHEESY VEGETABLE LASAGNE/ GF DF NOMATO VEGETABLE SPAGHETTI

W/ SALAD



GF DF CHICKEN & VEGETABLE NOODLES/VEGETABLE NOODLES



GF DF VEGETABLE CURRY/
CHICKEN PINEAPPLE
CURRY & BROWN RICE
W/ VEGETABLES



GF DF BEEF PATTIE/ GF DF CHICKEN PATTIE/ GF DF VEGGIE PATTIE/ WHOLEMEAL BEEF BURGER W/ SWEET POTATO CHIPS



PUMPKIN BEAN NAAN GF DF PUMPKIN BEAN NAAN



GF LF CHEDDAR CHEESE W/ BROWN RICE CRACKERS / BEETROOT HUMMUS & CORN THINS W/ PEAR



TROPICANA PIZZA/ LF TROPICANA PIZZA / DF TROPICANA PINWHEEL / GF DF TROPICANA PIZZA POCKET



GF DF BLUEBERRY DANISH GF DF BLUEBERRY MUFFIN

W/ COCONUT YOGHURT



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