

Allergy Menu Week 1 - Week Commencing: 08/07/2024

*Low in Sodium & Refined Sugars

*Nut Free

*Locally Sourced Produce

MORNING TEA

LUNCH

TEA

FTERNOON

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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, 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 NOODLE SOUP VEGETABLE NOODLE SOUP





GF DF VEGETABLE CURRY/
CHICKEN PINEAPPLE
CURRY & BROWN RICE
W/ BROC, CARROT
ZUCCHINI



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



GF DF SPINACH & BEAN NAAN W/ CARROT STICKS & BROCCOLI



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



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



GF DF BLUEBERRY DANISH GF DF BLUEBERRY MUFFIN



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