

# Allergy\* Menu Week 2 - Week Commencing: 21.04.25

\*Low in Sodium & Refined Sugars

\*Nut Aware

\*Locally Sourced Produce

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
MORNING TEA		<p>MELON &amp; GRAPES W/ COCONUT YOGHURT CRUNCH/OATS</p>	<p>SPINACH &amp; LENTIL DIP W/ BROWN RICE CRACKERS / TORTILLA</p>	<p>TROPICAL FRUIT PLATTER W/ SOY/RICE/LF MILK</p>	
LUNCH		<p>GF DF CHICKEN &amp; PUMPKIN RISOTTO GF DF VEGETABLE RISOTTO W/ BROCCOLI</p>	<p>SPAGHETTI MEATBALLS/ GF DF SPAGHETTI MEATBALLS / SPAGHETTI VEGGIE BALLS W/ CHEESE</p>	<p>DF PUMPKIN &amp; PEA PASTA GF DF PUMPKIN &amp; PEA PASTA W/ CARROT BATONS</p>	
AFTERNOON TEA		<p>DF GUACAMOLE &amp; CORN CHIPS / MEXICAN BURRITO CHEESY BEAN QUESADILLA GF DF BEAN QUESADILLA</p>	<p>GF DF STICKY DATE PUDDING W/ ORANGE WEDGES</p>	<p>GF LF CHEDDAR CHEESE / WHITE BEAN DIP W/ BROWN RICE CRACKERS WHITE BEAN DIP &amp; VITA WEATS W/ TOMATO</p>	