

Allergy Menu Week 2 - Week Commencing: 20/05/2024

*Low in Sodium & Refined Sugars

*Nut Free

*Locally Sourced Produce

MORNING TEA

LUNCH

TEA

FTERNOON

 \forall

MONDAY

TUESDAY

WEDNESDAY

THURSDAY

FRIDAY



PEAR, RICE CRACKERS & VEGGIE STICKS
W/ HUMMUS/ LF CHEESE



MELON & BLUEBERRY
COCONUT YOGHURT & OATS
MELON & BLUEBERRY
COCONUT YOGHURT CRUNCH



LF CHEDDAR CHEESE & VITA
WEATS
SPINACH & LENTIL DIP W/
BROWN RICE CRACKERS



TROPICAL FRUIT PLATTER
W/ SOY/RICE/LF MILK



BANANA & GRAPES
W/ LF/SOY/RICE MILK



CHICKEN & PINEAPPLE CURRY GF DF VEGETABLE CURRY SWEET & SOUR VEGETABLES

W/ BROWN RICE & GREEN BEANS



GF DF CHICKEN &
PUMPKIN RISOTTO
GF DF VEGETABLE
RISOTTO
W/ BROCCOLI



MEATBALL SUB W/
SPINACH & ROAST
POTATOES
GF DF BEEF MEATBALLS/
GF DF VEGGIE BALLS &
SWEET POTATO MASH



DF PUMPKIN & PEA
PASTA
GF DF PUMPKIN & PEA
PASTA
W/ CARROT BATONS



AVOCADO & CUCUMBER SUSHI TERIYAKI CHICKEN SUSHI TERIYAKI BEEF SUSHI



GF DF PESTO PINWHEEL

W/ HONEYDEW



CHEESY BEAN
QUESADILLAS
GF DF SWEET POTATO
QUESADILLAS



GF DF STICKY DATE
PUDDING
W/ ORANGE WEDGES



GF DF VEGGIE EMPANADA
GF DF VEGETABLE SAUSAGE
ROLL
GF DF BEEF & KALE SAUSAGE
ROLL



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