

Week 1									
	Monday	Tuesday	Wednesday	Thursday	Friday		Saturday	Sunday	
Morning Tea	Homemade Savoury Muffins (Pumpkin and Cheese or Bacon and egg etc.)	Cheesy scrolls	Homemade Muffins	Nut free Muesli Slice	Pikelets	Breakfast		Bacon and Eggs	
Afternoon Tea	Croissants (Ham and Cheese) + GF option	Fresh in-season fruit and smoothies	Chicken Tenders	Cake/Lamingtons	Student Made Ham and Cheese Toasties	Lunch	Burgers with salad bar on BBQ (No Chips)	MYO Sandwiches/Wraps (Chef choice, add nice extra cheeses and meats)	
Afternoon Tea Vego	Croissants (Cheese and Tomato)		Vego Spring Rolls			Lunch Vego	Vege Patties (not potato)		
Dinner	Steak/Meat dish	Beef Soft Taco Tuesday	Stir Fry Chicken and Vegetables	Homemade Cottage Pie	Pizza - Meat lovers, Pepperoni, Vego, Margarita Chicken, Hawaiian	Dinner	Chicken Stroganoff	Roast Beef/Lamb	
Dinner Vego	Gluten Free Vegetable Pattie	Black Beans for Soft Taco	Plain rice/ Naan Bread	Homemade Vegetarian Pie		Dinner Vego	Spring rolls/vegetarian samosas	Frittata	
Carbohydrate	Roasted Potatoes	Various Salad Toppings for Tacos (Onions, Lettuce, Corn, Tomatoes, Salsa, Sour Cream, Guacamole, etc.)		Steamed Mixed Vegetables		Garlic Bread	Carbohydrate	Rice	Roasted Vegetables (Potatoes, Pumpkin, Carrots etc.)
Vegetable	Corn/Peas						Vegetable	Dinner rolls	
Vegetable	Broccoli						Vegetable	Broccolini	
Salad	Pumpkin Quinoa	Various Greens	Garden Salad		Greek Salad		Garden Salad	Salad	Pasta Salad
Desserts	Single or various (in season) fruit platter	Choc Eclairs (+ Gluten Free Option)	Single or various (in season) fruit platter	Warm Choc Cake (+ Gluten Free Option)	Single or various (in season) fruit platter	Desserts	Pavlova and Berries (+ Gluten Free Option)	Apple Crumble	
Supper	Anzac Cookies (+ Gluten Free Option)	Cheese and crackers	Plain potato chips	Single or various (in season) fruit platter	Toasties (Student made)	Supper	Staff Cooking Choice (Back up biscuits)	Fairy Bread (+ Gluten Free Option)	

Week 2								
	Monday	Tuesday	Wednesday	Thursday	Friday		Saturday	Sunday
Morning Tea	Homemade Cookies	Homemade Savoury Muffins (Pumpkin and Cheese or Bacon and egg etc.)	Homemade Slice/Banana Bread	Homemade Muffins	Homemade Pizza Scrolls	Breakfast		Pancakes
Afternoon Tea	Student Made Ham and Cheese Toasties	Fresh in-season fruit and smoothies	Warm muffins	Pizza scrolls	Soup	Lunch	Fish and Chips and Salad	MYO Sandwiches/Wraps (Chef choice, add nice extra cheeses and meats)
						Lunch Vego	Vego Patties (not potato)	
Dinner	Carbonara Pasta (Bacon/Ham)	Bangers and Mash (Gravy on the side)	Butter Chicken Curry	Spaghetti Bolognese (Napolitano sauce)	Chicken Parmigiana	Dinner	Dumplings	Thai Green Chicken Curry
Dinner Vego	Cabonara Pasta (No Meat)	Vego Sausages	Chickpea Curry	Vego Lentil/ Bean Bolognese	Vego Patty Parmigiana	Dinner Vego	Vego Dumplings	Vego Thai Green Curry
Carbohydrate	Steamed Carrots	Mash Potatoes	Rice (Plain White) + Naan Bread	No Veges just a bigger Salad	Air-fried Wedges	Carbohydrate	Egg Fried Rice with Veges	Plain Rice + Pappadums/Naan
Vegetable		Green Peas			Green Beans	Vegetable	Asians greens and sauce	In Curry (Bok Choy, Snow peas, Broccoli etc.)
Vegetable		Steamed Green Peas			Cheesy Cauliflower	Steamed Broccoli		
Salad	Ceasar Salad	Coleslaw	Salad Bar (Lunch Trolley)	Garden Salad	Chickpea Pesto	Salad	Green Salad	Avocado & Spinach Salad
Desserts	Rice Pudding (+ Gluten Free Option)	Single or various (in season) fruit platter	Warm custard & Tin Fruit (+ Gluten Free Option)	Ice Cream cones and toppings (+ Sorbet for Lactose Free)	Single or various (in season) fruit platter	Desserts	Sticky date pudding (+ Gluten Free Option)	Fruit salad & ice cream (+ Lactose and GF Free Option)
Supper	Homemade Popcorn	Biscuits (+ Gluten Free Option)	Single or various (in season) fruit platter	Pikelets (+ Gluten Free Option)	Single or various (in season) fruit platter	Supper	Staff Cooking Choice (Back up biscuits)	Cheese and crackers