



MENU Options 2026

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Breakfast 8:00 am	Cold Food	Cereal – Weet-bix, Rices, Cornflakes, Just Right Milk – Dairy, Soy, Coconut Spreads – Butter/Margarine, Vegemite, Honey, Jams Fresh Fruit – Apples, Bananas Tinned/Stewed Fruit Drink – Orange/Apple Juice			
	Hot Food	Toast – Wholemeal, Multigrain Hash Browns and Baked Beans	Toast – Wholemeal, Multigrain Poached Eggs and Spaghetti	Toast – Wholemeal, Multigrain Hash Browns and Baked Beans	Toast – Wholemeal, Multigrain Pancakes, Maple Syrup and Blueberries
Morning Tea 10:30 am		Donuts	Cake	Sweet Biscuits	Fruit Platter
Lunch 1:00 pm		Nachos Corn Chips Sauce Mix (Soy Free) Cheese, Carrot, Cucumber, Tomato, lettuce, Beetroot, Sour Cream, Guacamole Lamington Fruit – Apples and Banana Cordial – Lemon	Burger Bun (Packed Salad Bun no Burger includes egg) Vege Burger Cheese, Tomato, Cucumber, Beetroot, Carrot, Lettuce Biscuit/Slice Packed Lunch – Muesli Bar and Crackers and Cheese Fruit – Apple or Banana Drink – Lemon	Rice Risotto Salad Chips Cake Fruit – Apple or Banana Drink - Lemon	Burger Bun (Packed Salad Bun no Burger includes egg) Vege Burger Cheese, Tomato, Cucumber, Beetroot, Carrot, Lettuce Biscuit/Slice Packed Lunch – Muesli Bar and Crackers and Cheese Fruit – Apple or Banana Drink – Lemon
Afternoon Tea 3:30 pm		Fruit Platter	Vege Sticks and Hummus	Crackers and Cheese	Sweet Biscuits
Tea 6 pm	Fried Rice Spring Rolls Tossed Salad Dinner Roll and Butter Dessert: Apple Sponge, custard and Ice cream Cordial: Blackcurrant	Pasta Bake Tossed Salad Garlic Bread Dessert: Mini Pavlova's and Berries Cordial: Fruit Cocktail	Spaghetti Bolognaise Tossed Salad Dinner Roll and Butter Dessert: Chocolate/Strawberry Mousse, Pears and Ice cream Cordial: Blackcurrant	Schnitzels, sauce and cheese Potato, Peas and Corn Tossed Salad Garlic Bread Dessert: Chocolate Bavarian, Couli and Berries Cordial: Fruit Cocktail	