

Served week: 15th–19th Apr / 13th-17th May / 10th-14th Jun

*Vegetarian options available daily *All vegetables are locally sourced where possible *Vegetables or side salad are served with each main meal * Bakes have low sugar and salt content

V-vegetarian VE-vegan G-gluten D-dairy E-egg L-lupin/legumes C-celery F-fish S-soy M-mustard

SERVED MONDAY-THURSDAY

<u>Pasta with Tomato Sauce</u> Penne Pasta VE/G with Protein rich red sauce VE/L/C Whole-wheat pasta, tomato, lentil, carrot, garlic, onion, basil, cinnamon, olive oil, salt, pepper, oregano

<u>Pasta with Beef Bolognese</u> Penne Pasta VE/G with Beef bolognese sauce L/C Whole-wheat pasta, minced beef, tomato, carrot, onion, lentil, cinnamon, garlic, basil, olive oil, salt, pepper, Parsley, Oregano, bay leaf

NEW Gluten free pasta **VE** option for tomato and Bolognese sauce

MONDAY

Veg Hot Meal – Vegetable lasagna V/G/D/C/L

Butternut, courgette, tomato, carrot, celery, lentil,onion, garlic, basil, olive oil, salt, pepper, parsley, oregano, bay leaf, low fat milk, flour, low fat cheese, pasta sheet

Non-Veg Hot Meal – Beef cottage pie D/C/L

Minced beef, tomato, peas, beef stock, carrot, celery, onion, garlic, lentil, basil, olive oil, salt, pepper, mixed herbs, low fat butter, low fat milk, potato, low fat cheese

Both served with broccoli & carrots VE

WEDNESDAY

<u>Veg Hot Meal</u> – Paneer curry V/L/D Paneer, carrot, pea, ginger onion, garlic, coriander, cumin garam masala, turmeric, tomato, natural yogurt, low fat butter

Non-Veg Hot Meal – Butter chicken D

Chicken breast, ginger onion, garlic, coriander, cumin garam masala, turmeric, tomato, natural yogurt, low fat butter

Both served with rice, cauliflower & broccoli VE

TUESDAY

<u>Veg Hot Meal</u> – Macaroni twist V/G/D/M Macaroni, cauliflower, vegetable stock, onion, low fat cheese, low fat milk, mustard, garlic, salt, pepper

<u>Non-Veg Hot Meal</u>- Chicken teriyaki noodles G/E/L/S Chicken breast, egg noodles, rice noodles, cabbage, capsicum, green beans, carrot, onion, garlic, teriyaki sauce, egg, olive oil

Both served with green beans VE/L carrots VE

THURSDAY

<u>Veg Hot Meal</u> – Grilled halloumi, tomato & smashed avocado sliders V/G/D Halloumi, avocado, tomato, lettuce, mini bread roll

<u>Non-Veg Hot Meal</u> – **Crunchy tenders G/E** Chicken breast, egg, wholewheat flour, cornflakes

- Both served with skin on wedges VE Potato, olive oil, salt, pepper
- Garden peas VE/L and sweetcorn VE
- FRIDAY

<u>Veg Hot Meal</u> – Breakfast quesadillas x 2- Mushroom V/G/D/L/C Egg, low fat cheese, mushroom, tomato, lentil, carrot, celery, onion, garlic, basil, olive oil, salt, pepper

<u>Non-Veg Hot Meal</u> – Breakfast quesadillas x 2 - Turkey G/D/L/C Egg, low fat cheese, deli turkey, tomato, lentil, carrot, celery, onion, garlic, basil, olive oil, salt, pepper



Served week: 22nd-26th Apr / 20th -24th May / 17th-21st Jun

*Vegetarian options available daily *All vegetables are locally sourced where possible *Vegetables or side salad are served with each main meal *Bakes have low sugar and salt content

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SERVED MONDAY-THURSDAY

<u>Pasta with Tomato Sauce</u> Penne Pasta VE/G with Protein rich red sauce VE/L/C Whole-wheat pasta, tomato, lentil, carrot, garlic, onion, basil, cinnamon, olive oil, salt, pepper, oregano

<u>Pasta with Beef Bolognese</u> Penne Pasta VE/G with Beef bolognese sauce L/C Whole-wheat pasta, minced beef, tomato, carrot, onion, lentil, cinnamon, garlic, basil, olive oil, salt, pepper, Parsley, Oregano, bay leaf

NEW Gluten free pasta **VE** option for tomato and Bolognese sauce

MONDAY

Veg Hot Meal – Cheese & broccoli tart V/G/E/D Whole-wheat tortilla, egg, low fat cheddar, broccoli, low fat milk, salt, pepper Roasted root vegetables VE

Potato, carrot, onion, courgetti, mixed herbs, olive oil

Non-Veg Hot Meal – Chili con carne (mild) C/L

Lean minced beef, tomato, kidney bean, mixed bell peppers, carrot, lentil, onion celery, garlic, cumin, coriander, paprika, olive oil, salt, pepper

• Served with rice, corn crackers VE

WEDNESDAY

<u>Veg Hot Meal</u> – Pumpkin dhal V/D/L Pitta fingers V/G/D

Butternut, red lentils, mixed roost vegetable, garlic, olive oil, salt, pepper, garam masala, onion, ginger, turmeric, coriander, tomatoes, garlic, natural yogurt, pitta bread

Non-Veg Hot Meal – Chicken tikka masala D

Chicken breast, garlic, olive oil, salt, pepper, masala powder, onion, ginger, tomato paste, garlic, natural yogurt

• Both served with rice, broccoli and cauliflower VE

TUESDAY

Veg Hot Meal – Sticky tofu VE/S/L Rice VE Tofu, hoisin, low sodium soy, garlic ginger, rice

<u>Non-Veg Hot Meal</u> – Sausage mash & gravy G/S/D Chicken sausage, potato, low fat butter, low fat milk, chicken stock, lite soy sauce, pepper

• Both served with broccoli and carrots VE

THURSDAY

<u>Veg Hot Meal</u> – Margarita pizza fingers V/G/D/L/C

Flour, yeast, sugar, salt, olive oil, low fat cheese, onion, garlic, tomato, tomato paste, carrot, celery, lentil, oregano, basil

<u>Non-Veg Hot Meal</u> – Grilled chicken breast burger with marinara sauce G/L/C

Chicken breast, Italian herbs, tomato, lentil, celery carrot, garlic, onion, basil, cinnamon, olive oil, salt, pepper

 Both served with fresh wedges, sweetcorn VE Peas VE/L

Potato, olive oil, oregano, salt pepper, sweetcorn, garden peas

FRIDAY

Veg Hot Meal – Teriyaki tofu bao buns VE/G/S/L

Bao bun, tofu, teriyaki sauce, ginger, garlic, shredded carrot, shredded cabbage, coriander

Non-Veg Hot Meal – Teriyaki chicken bao buns G/S/L

Bao bun, chicken breast, teriyaki sauce, ginger, garlic, shredded carrot, shredded cabbage, coriander



Served week: 29th Apr-3rd May / 27th-31st May / 24th-28th Jun

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SERVED MONDAY-THURSDAY

<u>Pasta with Tomato Sauce</u> Penne Pasta VE/G with Protein rich red sauce VE/L/C Whole-wheat pasta, tomato, lentil, carrot, garlic, onion, basil, cinnamon, olive oil, salt, pepper, oregano

<u>Pasta with Beef Bolognese</u> Penne Pasta VE/G with Beef bolognese sauce L/C Whole-wheat pasta, minced beef, tomato, carrot, onion, garlic, lentil, cinnamon, basil, olive oil, salt, pepper, Parsley, Oregano, bay leaf

NEW Gluten free pasta **VE** option for tomato and Bolognese sauce

MONDAY

<u>Veg Hot Meal</u> – Sweetcorn pasta bake V/G/D/L/C Sweetcorn, pasta, tomato, lentil, carrot, celery, onion, oregano, basil, salt, pepper, low fat cheese

<u>Non-Veg Hot Meal</u> – Chicken shish tawouk D Chicken breast, low fat natural yogurt, lemon juice, garlic, sweet paprika, seasoning

Rice VE

Both served with roasted vegetables VE

WEDNESDAY

<u>Veg Hot Meal</u> – Chickpea & spinach curry VE/L/S Chickpea, spinach, onion, cumin, paprika, garlic, curry powder, turmeric, tomato, lite coconut milk, soy sauce, maple syrup, fresh coriander

<u>Non-Veg Hot Meal</u> – Chicken katsu curry G/E Chicken breast, egg, bread, ginger onion, vegetable oil, garlic, curry powder, turmeric, tomato, lite coconut milk

• Both served with rice & vegetables VE

TUESDAY

<u>Veg Hot Meal</u> – Vegetable noodles V/G/E/L/S/C Egg noodles, rice noodles, mixed capsicum, celery, cabbage carrot, onion, garlic, ginger, soy sauce, olive oil

Non-Veg Hot Meal – Honey glazed chicken S/L

Chicken breast, corn starch, mixed capsicum, onion, honey, garlic, lite soy sauce, lemon juice, apple cider vinegar, vegetable oil

Rice VE

Served with with carrots & broccoli VE

THURSDAY

Veg Hot Meal - Margarita pizza V/G/D/L/C

Flour, yeast, sugar, olive oil, salt, low fat cheese, onion, garlic, tomato, celerytomato paste, carrot, lentil, oregano, basil

Non-Veg Hot Meal – 100% beef burger with

shredded lettuce & marinara sauce G/M/E/L/C Lean beef mince, mustard, seasoning, Italian herbs, tomato, lentil, carrot, garlic, onion, basil, cinnamon, olive oil, bread roll

• Both served with fresh wedges, sweetcorn VE Peas VE/L

Potato, olive oil, seasoning, sweetcorn, garden peas

FRIDAY

Veg Hot Meal – Veggie burrito V/D/G/L

Whole wheat tortilla, rice, avocado, sweetcorn, tomato, cheese, onion, capsicum, paprika, cumin, coriander, kidney beans

Non-Veg Hot Meal- Chicken burrito D/G/L

Whole wheat tortilla, chicken breast, rice, avocado, sweetcorn, tomato, cheese, onion, capsicum, paprika, cumin, coriander, kidney beans



Served week: 6th-10th May / 3rd-7th Jun / 1st -5th Jul

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<u>Pasta with Beef Bolognese</u> Penne Pasta VE/G with Beef bolognese sauce L/C Whole-wheat pasta, minced beef, tomato, carrot, onion, lentil, cinnamon, garlic, basil, olive oil, salt, pepper, Parsley, Oregano, bay leaf

NEW Gluten free pasta **VE** option for tomato and Bolognese sauce

MONDAY

Veg Hot Meal – Butternut risotto V/D Butternut squash, arborio rice, vegetable stock, garlic, parmesan, olive oil, low fat butter, onion, basil, salt, pepper

Broccoli VE

<u>Non-Veg Hot Meal</u> – Chicken tenders G/E

Chicken breast, egg, bread, garlic powder, onion powder • Mash potato V/D Gravy G/CD/S

Potato, low fat milk, low fat butter, seasoning, lite soy sauce, chicken stock

Broccoli VE

WEDNESDAY

Veg Hot Meal – Nut free pesto pasta V/G/D Whole-wheat pasta, basil, garlic, parmesan, olive oil, low fat cheddar cheese, salt, pepper

<u>Non-Veg Hot Meal</u> – Coconut chicken curry (mild) Chicken breast, lite coconut milk, ginger, garlic, onion, vegetable oil, curry powder, turmeric, tomato

Both served with rice, broccoli and cauliflower VE

TUESDAY

<u>Veg Hot Meal</u> – Gnocchi in tomato mozzarella & basil sauce V/G/D

Potato, flour, tomato, onion, red pepper, garlic, basil, bay leaf, maple syrup, lite soy sauce, mozzarella

<u>Non-Veg Hot Meal</u> – Sausage mash & gravy G/C/D Chicken sausage, potato, low fat butter, low fat milk, chicken stock, salt, pepper

• Both served with peas and carrots VE/L

THURSDAY

Veg Hot Meal – Margarita pizza fingers V/G/D/L

Flour, yeast, sugar, salt, olive oil, low fat cheese, onion, garlic, tomato, tomato paste, carrot, lentil, oregano, basil

Non-Veg Hot Meal – Chicken hotdog G

Fresh chicken sausage, bread roll

 Both served with fresh wedges, sweetcorn VE Peas VE/L

Potato, olive oil, oregano, salt pepper, sweetcorn, garden peas

FRIDAY

<u>Veg Hot Meal</u> – Vegetable spring rolls with sweet chili sauce G/S/L Filo pasty, cabbage, carrot, green bean, mix capsicum, seasoning, sweet chili sauce

Non-Veg Hot Meal – Chicken dumpling G/S/L

Chicken, flour, carrot, onion, ginger paste, lite soy sauce, seasoning