

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

Penne Pasta VE/G with Protein rich red sauce VE/L/C OR Beef bolognese sauce L/C Whole-wheat pasta, tomato, lentil, carrot, celery, garlic, onion, basil, cinnamon, olive oil, salt, pepper, oregano (Beef Bolognese includes lean beef mince, bay leaf, parsley)

NEW Gluten free pasta VE pre-ordered at first break

<u>Jacket potatoes (Gluten free)</u> VE Pre-order at first break for lunch break with a choice of topping Baked beans VE/L Cheddar cheese V/D Sweetcorn VE Chicken mayo E/S/M Tuna mayo F/E/M/S BBQ chicken S/M Beef bolognese L/C

MONDAY

<u>Veg Hot Meal</u> – Vegetable lasagna V/G/D/C/L Butternut, courgette, tomato, carrot, letil, celery, onion, garlic, basil, olive oil, salt, pepper, parsley, oregano, bay leaf, low fat milk, flour, low fat cheese, pasta sheet

<u>Non-Veg Hot Meal</u> – Beef cottage pie D/C/L Minced beef, tomato, peas, beef stock, carrot, celery, onion,

garlic, basil, olive oil, salt, pepper, mixed herbs, bay leaf, 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, 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, carrot, celery, onion, garlic, basil, olive oil, salt, pepper



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

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SERVED MONDAY-THURSDAY Penne Pasta VE/G with Protein rich red sauce VE/L/C OR Beef bolognese sauce L/C Whole-wheat pasta, tomato, lentil, carrot, celery, garlic, onion, basil, cinnamon, olive oil, salt, pepper, oregano (Beef Bolognese includes lean beef mince, bay leaf, parsley) NEW Gluten free pasta VE pre-ordered at first break Jacket potatoes (Gluten free) VE Pre-order at first break for lunch break with a choice of topping Baked beans VE/L Cheddar cheese V/D Sweetcorn VE Chicken mayo E/S/M Tuna mayo F/E/M/S BBQ chicken S/M Beef bolognese L/C		
MONDAY	TUESDAY	
 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 	 <u>Veg Hot Meal</u> – 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, salt, pepper, lite soy sauce Both served with broccoli and carrots VE 	
WEDNESDAY Veg Hot Meal – 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 Non-Veg Hot Meal – Chicken tikka masala D 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	THURSDAY Veg Hot Meal – Margarita pizza fingers V/G/D/L/C Flour, yeast, sugar, salt, olive oil, low fat cheese, onion, garlic, tomato, tomato paste, celery, carrot, lentil, oregano, basil Non-Veg Hot Meal – Grilled chicken breast burger with marinara sauce G/L/C Chicken breast, Italian herbs, tomato, lentil, 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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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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MONDAY	TUESDAY	
 <u>Veg Hot Meal</u> – 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/C/S Potato, low fat milk, low fat butter, seasoning, soy, chicken stock Broccoli VE 	 Veg Hot Meal – Gnocchi in tomato mozzarella & basil sauce V/G/D/S Potato, flour, tomato, onion, red pepper, garlic, basil, bay leaf, maple syrup, soy, mozzarella Non-Veg Hot Meal – 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 	
WEDNESDAY	THURSDAY	
Veg Hot Meal – Nut free pesto pasta V/G/D Whole-wheat pasta, basil, garlic, parmesan, olive oil, low fat cheddar cheese, salt, pepper	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	
 <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 	 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

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

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