

TERM 2 MENU

WEEK COMMENCING

06.05.24 20.05.24 03.06.24 17.06.24 01.07.24

WEEK B	STANDARD	VEGETARIAN	VEGAN & MADE WITHOUT DAIRY
 6 MON	Meatloaf w/ Mash Potatoes, Baby Carrots, & Gravy	Cheesy Vegetarian Cottage Pie	Cheesy Vegan Cottage Pie
	7 TUE	Chicken Salad Baguette Carrot Sticks Grain Waves	Vegan 'Tuna' Salad Baguette Carrot Sticks Grain Waves
 8 WED	Spaghetti Bolognese	Spaghetti Lentil Bolognese	Spaghetti Lentil Bolognese
	9 THU	Corned Beef Salad Bap w/ Cheese & Mustard Mayo Corn Salad Moogurt	Plant Chicken & Salad Bap w/ Cheese & Mustard Mayo Corn Salad Moogurt
 10 FRI		Roast Lamb w/ Roast Potatoes, Carrots, Peas & Gravy	Sweet & Sour Chickpeas w/ Rice, Cauliflower, Spinach, & Crumbed Tofu

HOT LUNCHES ARE DELIVERED FIVE TIMES OVER A TWO WEEK CYCLE:

ALTERNATING BETWEEN HOT AND COLD LUNCHES FOR DAY 5 & 6, DAY 7 & 8 AND DAY 9 & 10.

Allergen Statement

Meals that are prepared for students with specific allergy or dietary requirements are made following an allergy management plan. However, meals are not validated by means of laboratory testing, and so we cannot guarantee that any item is 100% free from trace amount of allergen residues. Please make your school aware if you have a low tolerance towards certain allergens. All menu items may contain traces of gluten, dairy, peanuts, tree nuts, soy, sesame seeds, egg, sulphites, fish, shellfish and lupin. Meals are made with no nut-containing ingredients but may contain detectable traces of nuts. Some minor menu changes may occur due to a school opting out of some lunch components due to other healthy eating programmes currently operating in school. Full menu breakdowns including ingredients and nutritional information can be provided on request.

