

Centre Menu: Week 1

Allergies: Gluten free, dairy free versions prepared for every offering. Children with allergies and intolerances are provided a tailored version of the regular menu to suit their individual needs. Vegetarian (V) and vegan (V*) options are provided as required

Drinks: All meals are served with water.

Infants: (eating solids) A variety of healthy food is prepared fresh and offered throughout the day, including iron-rich foods (meat, poultry, fish, legumes/beans, tofu, eggs), fruit, vegetables, grains and milk products. Foods are prepared to an appropriate texture for infants age (e.g. mashed, lumpy, chopped, finger foods)

Monday

Morning Tea: Toast with a selection of spreads and fresh seasonal sliced fruit

Lunch: Macaroni cheese & legumes served with mixed seasonal vegetables (V/V*)

Afternoon Tea: Freshly baked chocolate chip muffins

Tuesday

Morning Tea: Freshly baked pumpkin bread served yogurt and fresh seasonal sliced fruit

Lunch: Korean chicken curry served on rice with a fresh salad, bread and butter

Korean vegetable curry served on rice with a fresh salad and bread (V/V*)

Afternoon Tea: Freshly baked cheese scones

<u>Wednesday</u>

Morning Tea: Warm porridge served with yogurt and fresh seasonal sliced fruit

Lunch: Layered lasagna of mixed vegetable & lentils cooked in a tomato-based pasta sauce and

cheese (V/V*)

Afternoon Tea: Freshly baked pineapple slice

Thursday

Morning Tea: Freshly baked banana bread served with yogurt and fresh seasonal sliced fruit

Lunch: Beef & lentil sliders served with a choice of fresh mixed salad

Lentil patty sliders served with a choice of fresh mixed salad (V/V*)

Afternoon Tea: Homemade Anzac biscuits

Friday

Morning Tea: Warm porridge served with yogurt and fresh seasonal sliced fruit

Lunch: Cheesy bean nachos and sour cream served with soft tortillas (V/V*)

Afternoon Tea: Freshly baked banana muffins



Centre Menu: Week 2

Allergies: Gluten free, dairy free versions prepared for every offering. Children with allergies and intolerances are provided a tailored version of the regular menu to suit their individual needs. Vegetarian (V) and vegan (V*) options are provided as required.

Drinks: All meals are served with water.

Infants: (eating solids) A variety of healthy food is prepared fresh and offered throughout the day, including iron-rich foods (meat, poultry, fish, legumes/beans, tofu, eggs), fruit, vegetables, grains and milk products. Foods are prepared to an appropriate texture for infants age (e.g. mashed, lumpy, chopped, finger foods)

Monday

Morning Tea: Toast with a selection of spreads served with fresh seasonal sliced fruit.

Lunch: Tuna pasta bake, served with mixed winter vegetables

Tofu pasta bake, served with mixed winter vegetables (V, V*)

Afternoon Tea: Freshly baked coconut and vanilla slice

Tuesday

Morning Tea: Freshly baked pumpkin bread served with fresh seasonal sliced fruit.

Lunch: Korean vegetable, bacon and rice served with a fresh seasonal mixed salad

Korean vegetable and rice served with a fresh seasonal mixed salad (V/V*)

Afternoon Tea: Homemade hummus served with julienne cucumber and crackers.

Wednesday

Morning Tea: Warm porridge served with yogurt and fresh seasonal sliced fruit.

Lunch: Winter vegetable and mixed beans and tomato-based pasta bake (V/V*)

Afternoon Tea: Freshly baked vegemite and cheese scrolls

Thursday

Morning Tea: Freshly baked banana loaf served with yogurt and fresh seasonal sliced fruit.

Lunch: Margherita pizza served with a fresh seasonal mixed salad (V/V*)

Afternoon Tea: Freshly baked cheese scones

<u>Friday</u>

Morning Tea: Homemade muesli bar served with yogurt and fresh seasonal sliced fruit

Lunch: Curried pumpkin & coconut soup served with croutons and a mixed seasonal salad (V/V*)

Afternoon Tea: Freshly baked savoury muffins