

MENU PLAN





BREAKFAST - A variety of cereals, including gluten free cereal are available every morning Fresh water is available all day/ Fruit bowl is available for children to have fruit in the afternoon

	Monday	Tuesday	Wednesday	Thursday	Friday
BREAKFAST	Toast	Yoghurt and Berries	Acai Bowls	Toast	Quesadillas
options	Wholemeal bread, margarine, vegemite, homey, jam	Vanilla yoghurt, frozen berries	Acai, strawberry, banana, coconut, muesli	Wholemeal bread, margarine, vegemite, homey, jam	Tortillas, cheese, ham
G/V/D/N	G/D/E/N- Bread	D- Soy/ rice milk	G/D/E/N- Acai	G/E/D/N- Bread	G/D/E/N- Bread
AFTERNOON TEA	Antipasto Platter	ANZAC Biscuits and Fruit	Rice cakes, ham, cheese and veggie sticks	Sushi Bowls	Healthy Chicken Nuggets and Veggie Sticks
options	Crackers, cheese, ham, cabanossi, gherkins, olives, salami, carrot, cucumber, capsicum	ANZAC biscuits, apple, orange, watermelon, pears	Rice cakes, ham, cheese, carrot, cucumber, capsicum	Rice, nori paper, ham, tuna, carrot, cucumber, GF soy sauce	Chicken, greek yoghurt, breadcrumbs, carrot, cucumber, capsicum
G/V/D/N	D- Plain crackers, bio cheese V- Falafel	G- GF arrowroot biscuits	D- Plain rice cakes, bio cheese V- Falafel	V- Dumplings	D/ G- teriyaki chicken V- Dumplings
LATE SNACK	Greek Salad	Corn Fritters	Pretzels, Cheese, Sultanas	Milo and Dried Fruit	Strawberry Smoothies
G/V/D/N	D- Bio cheese	G/D- Rice wheels	G- Rice wheels D- Bio cheese N- Apples	D- Soy/ rice milk N- Apples	D- Soy/ rice milk
SMASH					
G/V/D/N					

GF: Gluten Free V: Vegetarian S:Soy Free D: Dairy Free N: Nut Free E: Egg Free Menu based on information from the Australian Dietary Guidelines 2013