

		<b>Monday</b> Sep-29	<b>Tuesday</b> Sep-30	<b>Wednesday</b> Oct-01	<b>Thursday</b> Oct-02	<b>Friday</b> Oct-03	<b>Saturday</b> Oct-04	Sunday Oct-05
	Breakfast	Choice of Brea	kfast Cereals, Porrido		nurt, Toast, Spreads, ovided twice per wee	Tea, Coffee, Juice, Mil ek.	k & Milky Drinks. Co	ooked breakfast
1	Morning tea	Orange Muffin	Chocolate Sponge Cake	Scones	Yoghurt Cake	Cheese, Chive & Bacon Frittata	Banana & Bran Muffins	Butterfly Cakes
	Main choice 1	Chefs Fish	Lamb Casserole	Multicultural Food Day	Pork Roast with Apple Sauce	Fish	Braised Steak	Sunday Roast: Lamb
ج د	Main choice 2	Mushroom Pie	Veggie Burgers with Cheese	Pasta	Vegetarian Risotto	Chickpea Curry & Rice	Tofu Noodle Stir Fry	Vegetable Patties and Tomato relish
Lunch	Served with	Herbed Potatoes, Broccoli & Carrots	Mash, Green Beans & Pumpkin	Multicultural Food Day, Multicultural Food Day	Roast Potato, Broccoli & Red Cabbage	Chips/Mash, Coleslaw or Buttery Mixed Veg	Sweet Potato Mash, Zucchini & Cauliflower	Roasted Rosemary Potatoes, Pumpkin & Peas
	Dessert	Strawberry Cheesecake	Lemon Tart	Apple & Berry Crumble	Tiramisu	Orange Cake	Peach Cobbler with Custard	Butterscotch Self- Saucing Pudding
A	fternoon tea	Afternoon tea:	a selection of baked	goods, biscuits, fruit	Drinks include Tea,	Coffee, Milk & Milky	Drinks. Happy Hour	once per week.
	Soup	Creamy Pumpkin	Leek, Potato & Bacon	Chicken & Corn Soup	Pea & Ham	Cheesy Broccoli & Cauliflower	Minestrone	Creamy Lentil
er	Main choice 1	Beef Lasagne, Garlic Bread, Garden Salad	Butter Chicken , Rice, Carrot & Zucchini	Salmon Fillet, Mash, Green Beans & Carrot	Mild Lamb Curry, Rice, Pumpkin & Beans	Meatloaf, Mash, Peas & Pumpkin	Sweet & Sour Pork , Egg & Veg Fried Rice	Chicken Tenders, Mash, Beans & Carrot
Dinner	Main choice 2	Noodle Stir Fry	Vegetable Stack	Cheese Croissant	Quiche	Vegie Pastie	Egg and vegetable Fried Rice	Vegetarian Sausages
	Dessert	Chocolate Blancmange	Pear Upside- down Cake	Baked Banana Custard	Ricotta & Fruit Tart	High Protein Strawberry Mousse	Cappuccino Pannacotta	Rice Pudding & Stewed Fruit
	Supper A selection of hot & cold beverages, sweet biscuits, biscuits & cheese & sandwiches							



		<b>Monday</b> Oct-06	<b>Tuesday</b> Oct-07	<b>Wednesday</b> Oct-08	Thursday Oct-09	<b>Friday</b> Oct-10	Saturday Oct-11	<b>Sunday</b> Oct-12
	Breakfast	Choice of Brea	Choice of Breakfast Cereals, Porridge, Stewed Fruit, Yoghurt, Toast, Spreads, Tea, Coffee, Juice, Milk & Milky Drinks. Cooked breakfast provided twice per week.					
1	Morning tea	Chocolate Muffins	Savoury Finger Foods	Scones with Jam & Cream	Coconut Cake	Carrot Cake	Cheese with Crackers or Dip	Banana Cake
	Main choice 1	Beef Meatballs	Seafood Combo	CHEFS CHOICE	Roast Lamb, Gravy & Mint Sauce	Fried Fish	Creamy Garlic Chicken	Sunday Roast: Beef with red wine gravy
ch	Main choice 2	Vegetable Quiche	Lentil and Tomato Hot Pot	Vegetarian Pasta	Vegie Patties	Frittata	Garlic Sesame Tofu	Vegetable & Lentil Lasagne
Lunch	Served with	Mash, Green Beans & Carrots	Chips/Mash, Broccoli & Carrot	CHEFS CHOICE, CHEFS CHOICE	Mash, Pumpkin & Zucchini	Chips/Mash, Coleslaw or Mixed Vegetables	Rice, Honeyed Carrots & Broccoli	Mash, Roast Parsnip, Carrot & Peas
	Dessert	Pavlova with Mascarpone & Fruit	Lemon Cheesecake	Bread & Butter Pudding	Chocolate Self Saucing Pudding	Trifle	Custard Tart	Impossible Pie
A	fternoon tea	Afternoon tea:	a selection of baked	goods, biscuits, fruit	. Drinks include Tea,	Coffee, Milk & Milky	Drinks. Happy Hour	once per week.
	Soup	Mushroom & Leek	Tomato & Lentil	Spring Vegetable	Chicken & Noodle	Bacon & Corn	Beef and Vegetable	Tuscan Bean
Dinner	Main choice 1	Marinated Pork, Noodles, Asian Vegetables	Braised Veal Steak, Mash, Beans & Carrots	Chicken Curry, Rice, Carrot & Cauliflower	Sausages & Onion Gravy, Mash, Sauteed spinach and tomato	Beef Teriyaki, Egg Noodles, Cabbage, Broccoli	Lamb Meatloaf with Tzatziki, Flatbread & Greek Salad	Chicken Cacciatore, Rice or Pasta , Broccoli
οij	Main choice 2	Vegetable Pie	Asian Stir Fried Egg and Veg served with Rice	Vegie Sausages	Vegetable Pastie	Egg Noodles and Veg	Chickpea Burgers with Tzatziki	Honey Soy Stir Fry
	Dessert	Peach Sponge	Perfect Chocolate cream Slice	Tiramisu	Sago Pudding & Fruit	Crème Caramel	Chocolate Ripple Cake	Custard & Apple Cake
	Supper	A selection of hot & cold beverages, sweet biscuits, biscuits & cheese & sandwiches						



		<b>Monday</b> Oct-13	<b>Tuesday</b> Oct-14	<b>Wednesday</b> Oct-15	<b>Thursday</b> Oct-16	<b>Friday</b> Oct-17	Saturday Oct-18	Sunday Oct-19
	Breakfast	Choice of Brea	kfast Cereals, Porrido	_	hurt, Toast, Spreads, ovided twice per we	Tea, Coffee, Juice, Mil ek.	k & Milky Drinks. Co	ooked breakfast
Morning tea		Hummus with Crackers, Cheese & Vegetable Sticks	Blueberry Muffins	Scones	Jelly Cake	Pear Muffins	Chocolate Slice	Spice Cinnamon Cake
	Main choice 1	Lamb Chops	Fish Fillet	Roast Pork & Apple Sauce	Silverside with Mustard Sauce	Fish and Chips	Marinated Lamb	Lemon and Thyme Roasted Chicken
ų.	Main choice 2	Chicken or Veggie Burger with Cheese	Ricotta Ravioli with Napoli	Risotto	Vegetarian Sausages	Veggie Patty Parmas	Stir Fry Garlic Vegetables & Noodles	Frittata
Lunch	Served with	Mash, Broccoli & Honey Carrots	Buttery Mash, Sauteed Silverbeet & Baked Pumpkin	Roast Potatoes, Braised Cabbage, Cauliflower Cheese & Broccoli	Creamy Potato Bake, Steamed Carrots & Zucchini	Chips/Mash, Coleslaw	Herbed Potatoes, Roasted Vegetable Medley	Creamy Mash, Roast Pumpkin & Broccoli
	Dessert	Peach Upside Down Cake	Waffles with Ice Cream	Cheesecake	Seasonal Fruit Salad and Custard	Black Forest Cake	Trifle	Lemon Self- Saucing Pudding
A	fternoon tea	Afternoon tea:	a selection of baked	goods, biscuits, fruit	. Drinks include Tea,	Coffee, Milk & Milky	Drinks. Happy Hour o	once per week.
	Soup	Beef & Barley Soup	Lentil and Vegetable	Creamy Chicken	Cauliflower & Bacon	Broccoli & Cheese	Carrot and Sweet Potato	Minestrone
Dinner	Main choice 1	Spinach & Ricotta Cannelloni, Greek Salad,	Pesto Chicken, Sweet Potato Mash, Zucchini & Roast Tomatoes	Homemade Beef Pie, Chips, Salad	Lamb Rissoles, Relish, Herbed Potatoes, Ratatoullie	Beef Stroganoff, Pasta, Salad	Pork in Plum Sauce, Egg Fried Rice, Stir-fried Asian Vegetables	Salmon with Sweet Potato Mash, Broccoli and Cauliflower Cheese
Q	Main choice 2	Tofu Sweet and Sour Stir Fry	Vegetarian Sausages	Vegetarian Shepards Pie	Quiche	Pesto and Ricotta Pasta	Egg and vegetable Fried Rice	Zucchini Fritters
	Dessert	Berry Fool	Chocolate Brownie	Rice Pudding with Sultanas	Sticky Date Self- Saucing Pudding	Hazelnut Panna Cotta	Golden Syrup Cake	Ice cream Sundaes
Supper A selection of hot & cold beverages, sweet biscuits, biscuits & cheese & sandwiches								



		<b>Monday</b> Oct-20	<b>Tuesday</b> Oct-21	<b>Wednesday</b> Oct-22	Thursday Oct-23	<b>Friday</b> Oct-24	<b>Saturday</b> Oct-25	<b>Sunday</b> Oct-26				
	Breakfast	Choice of Brea	kfast Cereals, Porrido		hurt, Toast, Spreads, ovided twice per wee		e, Juice, Milk & Milky Drinks. Cooked breakfast  Chip Cheese & Crackers with Dip  Cheese & Crackers with Crackers with Crackers with Crackers with Crackers with Crackers					
	Morning tea	Marble Cake	Banana Muffins	Scones	Sponge Cake with Jam & Cream	Choc Chip Cookies	Fruit Cake					
	Main choice 1	Roast Pork & Mustard Sauce	Chicken Parmigiana	Roast Lamb with Mint Sauce	Pork Steak	Fish and Chips						
	Main choice 2	Sweet and Sour Tofu with Rice	Cheesy Pasta Bake	Vegetable Stew	Vegetable Burgers	Pumpkin and Spinach Risotto						
Lunch	Served with	Mash, Carrots & Beans	Potatoes, Garden Salad/ Brussel Sprouts and Cauliflower Cheese	Mash, Roast Pumpkin and Brussel Sprouts	Mash, Steamed Broccoli & Carrots	Chips/Mash, Coleslaw/ Braised Cabbage, Carrot & Beans		Rosemary Potatoes, Roasted Carrots, Pumpkin				
	Dessert	Salted Caramel Brownie	Blueberry Cheesecake	Pavlova with Mascarpone & Fruit	Fruit Danish	Marmalade Bread & Butter Pudding						
A	fternoon tea	Afternoon tea: a selection of baked goods, biscuits, fruit. Drinks include Tea, Coffee, Milk & Milky Drinks. Happy Hour once per week.										
	Soup	Tomato & Basil	Zucchini	Roasted Red Capsicum & Ricotta	Beef & Veg	Spring Vegetable and Bean						
Dinner	Main choice 1	Shepherd's Pie	Beef Satay, Steamed Rice, Asian Stir Fried Vegetables	Curried Sausages Creamed Spinach and Carrot	Apricot Chicken, Rice, Broccoli and Diced Carrots	Lamb Ragu, Mash, Zucchini and Carrot	Mash, Carrots &	Chicken & Leek Pie, Chips &				
	Main choice 2	Vegetable Pie	Asian Stir Fried Egg and Veg served with Rice	Vegie Sausages	Honey Soy Tofu with Rice	Quiche and Vegetables	Baked Potatoes	Vegetable Pastie				
	Dessert	Berry Cobbler	Plum Clafoutis	Strawberry Pannacotta	Tres Leche Cake	Baked Custard	Chocolate Ripple Cake	Orange & Cream Pie				
	Supper	A selection of hot & cold beverages, sweet biscuits, biscuits & cheese & sandwiches										



		<b>Monday</b> Oct-27	<b>Tuesday</b> Oct-28	<b>Wednesday</b> Oct-29	<b>Thursday</b> Oct-30	<b>Friday</b> Oct-31	<b>Saturday</b> Nov-01	Sunday Nov-02
	Breakfast	Choice of Brea	kfast Cereals, Porrido		hurt, Toast, Spreads, ovided twice per we	Tea, Coffee, Juice, Mil ek.	k & Milky Drinks. Co	ooked breakfast
	Morning tea	Orange Muffin	Chocolate Sponge Cake	Scones	Yoghurt Cake	Cheese, Chive & Bacon Frittata	Banana & Bran Muffins	Butterfly Cakes
	Main choice 1	Chefs Fish	Lamb Casserole	Multicultural Food Day	Pork Roast with Apple Sauce	Fish	Braised Steak	Sunday Roast: Lamb
ч Ч	Main choice 2	Mushroom Pie	Veggie Burgers with Cheese	Pasta	Vegetarian Risotto	Chickpea Curry & Rice	Tofu Noodle Stir Fry	Vegetable Patties and Tomato relish
Lunch	Served with	Herbed Potatoes, Broccoli & Carrots	Mash, Green Beans & Pumpkin	Multicultural Food Day, Multicultural Food Day	Roast Potato, Broccoli & Red Cabbage	Chips/Mash, Coleslaw or Buttery Mixed Veg	Sweet Potato Mash, Zucchini & Cauliflower	Roasted Rosemary Potatoes, Pumpkin & Peas
	Dessert	Strawberry Cheesecake	Lemon Tart	Apple & Berry Crumble	Tiramisu	Orange Cake	Peach Cobbler with Custard	Butterscotch Self- Saucing Pudding
A	fternoon tea	Afternoon tea:	a selection of baked	goods, biscuits, fruit	. Drinks include Tea,	Coffee, Milk & Milky	Drinks. Happy Hour	once per week.
	Soup	Creamy Pumpkin	Leek, Potato & Bacon	Chicken & Corn Soup	Pea & Ham	Cheesy Broccoli & Cauliflower	Minestrone	Creamy Lentil
Ier	Main choice 1	Beef Lasagne, Garlic Bread, Garden Salad	Butter Chicken , Rice, Carrot & Zucchini	Salmon Fillet, Mash, Green Beans & Carrot	Mild Lamb Curry, Rice, Pumpkin & Beans	Meatloaf, Mash, Peas & Pumpkin	Sweet & Sour Pork , Egg & Veg Fried Rice	Chicken Tenders, Mash, Beans & Carrot
Dinner	Main choice 2	Noodle Stir Fry	Vegetable Stack	Cheese Croissant	Quiche	Vegie Pastie	Egg and vegetable Fried Rice	Vegetarian Sausages
	Dessert	Chocolate Blancmange	Pear Upside- down Cake	Baked Banana Custard	Ricotta & Fruit Tart	High Protein Strawberry Mousse	Cappuccino Pannacotta	Rice Pudding & Stewed Fruit
	Supper A selection of hot & cold beverages, sweet biscuits, biscuits & cheese & sandwiches							



		<b>Monday</b> Nov-03	<b>Tuesday</b> Nov-04	<b>Wednesday</b> Nov-05	Thursday Nov-06	<b>Friday</b> Nov-07	Saturday Nov-08	<b>Sunday</b> Nov-09			
	Breakfast	Choice of Brea	Choice of Breakfast Cereals, Porridge, Stewed Fruit, Yoghurt, Toast, Spreads, Tea, Coffee, Juice, Milk & Milky Drinks. Cooked breakfast provided twice per week.								
	Morning tea	Chocolate Muffins	Savoury Finger Foods	Scones with Jam & Cream	Coconut Cake	Carrot Cake	Cheese with Crackers or Dip	Banana Cake			
	Main choice 1	Beef Meatballs	Seafood Combo	CHEFS CHOICE	Roast Lamb, Gravy & Mint Sauce	Fried Fish	Creamy Garlic Chicken	Sunday Roast: Beef with red wine gravy			
ch	Main choice 2	Vegetable Quiche	Lentil and Tomato Hot Pot	Vegetarian Pasta	Vegie Patties	Frittata	Garlic Sesame Tofu	Vegetable & Lentil Lasagne			
Lunch	Served with	Mash, Green Beans & Carrots	Chips/Mash, Broccoli & Carrot	CHEFS CHOICE, CHEFS CHOICE	Mash, Pumpkin & Zucchini	Chips/Mash, Coleslaw or Mixed Vegetables	Rice, Honeyed Carrots & Broccoli	Mash, Roast Parsnip, Carrot & Peas			
	Dessert	Pavlova with Mascarpone & Fruit	Lemon Cheesecake	Bread & Butter Pudding	Chocolate Self Saucing Pudding	Trifle	Custard Tart	Impossible Pie			
A	fternoon tea	Afternoon tea:	a selection of baked	goods, biscuits, fruit	Tritle Clistard Tart Impossible Die						
	Soup	Mushroom & Leek	Tomato & Lentil	Spring Vegetable	Chicken & Noodle	Bacon & Corn	Beef and Vegetable	Tuscan Bean			
Dinner	Main choice 1	Marinated Pork, Noodles, Asian Vegetables	Braised Veal Steak, Mash, Beans & Carrots	Chicken Curry, Rice, Carrot & Cauliflower	Sausages & Onion Gravy, Mash, Sauteed spinach and tomato	Beef Teriyaki, Egg Noodles, Cabbage, Broccoli	Lamb Meatloaf with Tzatziki, Flatbread & Greek Salad	Chicken Cacciatore, Rice or Pasta , Broccoli			
Ö	Main choice 2	Vegetable Pie	Asian Stir Fried Egg and Veg served with Rice	Vegie Sausages	Vegetable Pastie	Egg Noodles and Veg	Chickpea Burgers with Tzatziki	Honey Soy Stir Fry			
	Dessert	Peach Sponge	Perfect Chocolate cream Slice	Tiramisu	Sago Pudding & Fruit	Crème Caramel	Chocolate Ripple Cake	Custard & Apple Cake			
	Supper	A selection of hot & cold beverages, sweet biscuits, biscuits & cheese & sandwiches									



		<b>Monday</b> Nov-10	Tuesday Nov-11	<b>Wednesday</b> Nov-12	Thursday Nov-13	<b>Friday</b> Nov-14	<b>Saturday</b> Nov-15	<b>Sunday</b> Nov-16	
	Breakfast	Choice of Brea	kfast Cereals, Porrido		nurt, Toast, Spreads, ovided twice per we	Tea, Coffee, Juice, Mi ek.	lk & Milky Drinks. Co	ooked breakfast	
	Morning tea	Hummus with Crackers, Cheese & Vegetable Sticks	Blueberry Muffins	Scones	Jelly Cake	Pear Muffins	Chocolate Slice	Spice Cinnamon Cake	
	Main choice 1	Lamb Chops	Fish Fillet	Roast Pork & Apple Sauce	Silverside with Mustard Sauce	Fish and Chips	Marinated Lamb	Lemon and Thyme Roasted Chicken	
lch	Main choice 2	Chicken or Veggie Burger with Cheese	Ricotta Ravioli with Napoli	Risotto	Vegetarian Sausages	Veggie Patty Parmas	Stir Fry Garlic Vegetables & Noodles	Frittata	
Lunch	Served with	Mash, Broccoli & Honey Carrots	Buttery Mash, Sauteed Silverbeet & Baked Pumpkin	Roast Potatoes, Braised Cabbage, Cauliflower Cheese & Broccoli	Creamy Potato Bake, Steamed Carrots & Zucchini	Chips/Mash, Coleslaw	Herbed Potatoes, Roasted Vegetable Medley	Creamy Mash, Roast Pumpkin & Broccoli	
	Dessert	Peach Upside Down Cake	Waffles with Ice Cream	Cheesecake	Seasonal Fruit Salad and Custard	Black Forest Cake	Trifle	Lemon Self- Saucing Pudding	
A	fternoon tea	Afternoon tea:	a selection of baked	f baked goods, biscuits, fruit. Drinks include Tea, Coffee, Milk & Milky Drinks. Happy Hour once per week.					
	Soup	Beef & Barley Soup	Lentil and Vegetable	Creamy Chicken	Cauliflower & Bacon	Broccoli & Cheese	Carrot and Sweet Potato	Minestrone	
Dinner	Main choice 1	Spinach & Ricotta Cannelloni, Greek Salad,	Pesto Chicken, Sweet Potato Mash, Zucchini & Roast Tomatoes	Homemade Beef Pie, Chips, Salad	Lamb Rissoles, Relish, Herbed Potatoes, Ratatoullie	Beef Stroganoff, Pasta, Salad	Pork in Plum Sauce, Egg Fried Rice, Stir-fried Asian Vegetables	Salmon with Sweet Potato Mash, Broccoli and Cauliflower Cheese	
Q	Main choice 2	Tofu Sweet and Sour Stir Fry	Vegetarian Sausages	Vegetarian Shepards Pie	Quiche	Pesto and Ricotta Pasta	Egg and vegetable Fried Rice	Zucchini Fritters	
	Dessert	Berry Fool	Chocolate Brownie	Rice Pudding with Sultanas	Sticky Date Self- Saucing Pudding	Hazelnut Panna Cotta	Golden Syrup Cake	Ice cream Sundaes	
Supper A selection of hot & cold beverages, sweet biscuits, biscuits & cheese & sandwiches									



		<b>Monday</b> Nov-17	<b>Tuesday</b> Nov-18	<b>Wednesday</b> Nov-19	Thursday Nov-20	<b>Friday</b> Nov-21	<b>Saturday</b> Nov-22	<b>Sunday</b> Nov-23		
	Breakfast	Choice of Brea	kfast Cereals, Porrido		e, Stewed Fruit, Yoghurt, Toast, Spreads, Tea, Coffee, Juice, Milk & Milky Drinks. Cooked breakfast provided twice per week.					
	Morning tea	Marble Cake	Banana Muffins	Scones	Sponge Cake with Jam & Cream	Choc Chip Cookies	Fruit Cake	Cheese & Crackers with Dip		
	Main choice 1	Roast Pork & Mustard Sauce	Chicken Parmigiana	Roast Lamb with Mint Sauce	Pork Steak	Fish and Chips	Baked Chicken & Thyme Butter	Roast Turkey with Cranberry Sauce		
	Main choice 2	Sweet and Sour Tofu with Rice	Cheesy Pasta Bake	Vegetable Stew	Vegetable Burgers	Pumpkin and Spinach Risotto	Egg & Lentil Dahl with Rice	Homemade Frittata		
Lunch	Served with	Mash, Carrots & Beans	Potatoes, Garden Salad/ Brussel Sprouts and Cauliflower Cheese	Mash, Roast Pumpkin and Brussel Sprouts	Mash, Steamed Broccoli & Carrots	Chips/Mash, Coleslaw/ Braised Cabbage, Carrot & Beans	Potatoes, Broccoli & Baked Pumpkin	Roasted Rosemary Potatoes, Roasted Carrots, Pumpkin & Beans		
	Dessert	Salted Caramel Brownie	Blueberry Cheesecake	Pavlova with Mascarpone & Fruit	Fruit Danish	Marmalade Bread & Butter Pudding	Cinnamon Rice Pudding	Steamed Jam Sponge		
A	fternoon tea	Brownie Cheesecake Mascarpone & Fruit Danish & Butter Pudding Pudding Sponge								
	Soup	Tomato & Basil	Zucchini	Roasted Red Capsicum & Ricotta	Beef & Veg	Spring Vegetable and Bean	Cauliflower & Bacon	Vegetable & White Bean		
Dinner	Main choice 1	Shepherd's Pie	Beef Satay, Steamed Rice, Asian Stir Fried Vegetables	Curried Sausages Creamed Spinach and Carrot	Apricot Chicken, Rice, Broccoli and Diced Carrots	Lamb Ragu, Mash, Zucchini and Carrot	Braised Beef, Mash, Carrots & Beans	Homemade Chicken & Leek Pie, Chips & Garden Salad		
	Main choice 2	Vegetable Pie	Asian Stir Fried Egg and Veg served with Rice	Vegie Sausages	Honey Soy Tofu with Rice	Quiche and Vegetables	Baked Potatoes	Vegetable Pastie		
	Dessert	Berry Cobbler	Plum Clafoutis	Strawberry Pannacotta	Tres Leche Cake	Baked Custard	Chocolate Ripple Cake	Orange & Cream Pie		
	Supper		A selection of hot & cold beverages, sweet biscuits, biscuits & cheese & sandwiches							



		<b>Monday</b> Nov-24	<b>Tuesday</b> Nov-25	<b>Wednesday</b> Nov-26	<b>Thursday</b> Nov-27	<b>Friday</b> Nov-28	<b>Saturday</b> Nov-29	Sunday Nov-30
	Breakfast	Choice of Brea	kfast Cereals, Porridg		hurt, Toast, Spreads, ovided twice per we	Tea, Coffee, Juice, Mil ek.	k & Milky Drinks. Co	ooked breakfast
1	Morning tea	Orange Muffin	Chocolate Sponge Cake	Scones	Yoghurt Cake	Cheese, Chive & Bacon Frittata	Banana & Bran Muffins	Butterfly Cakes
	Main choice 1	Chefs Fish	Lamb Casserole	Multicultural Food Day	Pork Roast with Apple Sauce	Fish	Braised Steak	Sunday Roast: Lamb
ج د	Main choice 2	Mushroom Pie	Veggie Burgers with Cheese	Pasta	Vegetarian Risotto	Chickpea Curry & Rice	Tofu Noodle Stir Fry	Vegetable Patties and Tomato relish
Lunch	Served with	Herbed Potatoes, Broccoli & Carrots	Mash, Green Beans & Pumpkin	Multicultural Food Day, Multicultural Food Day	Roast Potato, Broccoli & Red Cabbage	Chips/Mash, Coleslaw or Buttery Mixed Veg	Sweet Potato Mash, Zucchini & Cauliflower	Roasted Rosemary Potatoes, Pumpkin & Peas
	Dessert	Strawberry Cheesecake	Lemon Tart	Apple & Berry Crumble	Tiramisu	Orange Cake	Peach Cobbler with Custard	Butterscotch Self- Saucing Pudding
A	fternoon tea	Afternoon tea:	a selection of baked	goods, biscuits, fruit	. Drinks include Tea,	Coffee, Milk & Milky	Drinks. Happy Hour	once per week.
	Soup	Creamy Pumpkin	Leek, Potato & Bacon	Chicken & Corn Soup	Pea & Ham	Cheesy Broccoli & Cauliflower	Minestrone	Creamy Lentil
er	Main choice 1	Beef Lasagne, Garlic Bread, Garden Salad	Butter Chicken , Rice, Carrot & Zucchini	Salmon Fillet, Mash, Green Beans & Carrot	Mild Lamb Curry, Rice, Pumpkin & Beans	Meatloaf, Mash, Peas & Pumpkin	Sweet & Sour Pork , Egg & Veg Fried Rice	Chicken Tenders, Mash, Beans & Carrot
Dinner	Main choice 2	Noodle Stir Fry	Vegetable Stack	Cheese Croissant	Quiche	Vegie Pastie	Egg and vegetable Fried Rice	Vegetarian Sausages
	Dessert	Chocolate Blancmange	Pear Upside- down Cake	Baked Banana Custard	Ricotta & Fruit Tart	High Protein Strawberry Mousse	Cappuccino Pannacotta	Rice Pudding & Stewed Fruit
	Supper	A selection of hot & cold beverages, sweet biscuits, biscuits & cheese & sandwiches						



		<b>Monday</b> Dec-01	<b>Tuesday</b> Dec-02	<b>Wednesday</b> Dec-03	Thursday Dec-04	<b>Friday</b> Dec-05	<b>Saturday</b> Dec-06	<b>Sunday</b> Dec-07				
	Breakfast	Choice of Brea	Choice of Breakfast Cereals, Porridge, Stewed Fruit, Yoghurt, Toast, Spreads, Tea, Coffee, Juice, Milk & Milky Drinks. Cooked breakfast provided twice per week.									
•	Morning tea	Chocolate Muffins	Savoury Finger Foods	Scones with Jam & Cream	Coconut Cake	Carrot Cake	Cheese with Crackers or Dip	Banana Cake				
	Main choice 1	Beef Meatballs	Seafood Combo	CHEFS CHOICE	Roast Lamb, Gravy & Mint Sauce	Fried Fish	Creamy Garlic Chicken	Sunday Roast: Beef with red wine gravy				
ch	Main choice 2	Vegetable Quiche	Lentil and Tomato Hot Pot	Vegetarian Pasta	Vegie Patties	Frittata	Garlic Sesame Tofu	Vegetable & Lentil Lasagne				
Lunch	Served with	Mash, Green Beans & Carrots	Chips/Mash, Broccoli & Carrot	CHEFS CHOICE, CHEFS CHOICE	Mash, Pumpkin & Zucchini	Chips/Mash, Coleslaw or Mixed Vegetables	Rice, Honeyed Carrots & Broccoli	Mash, Roast Parsnip, Carrot & Peas				
	Dessert	Pavlova with Mascarpone & Fruit	Lemon Cheesecake	Bread & Butter Pudding	Chocolate Self Saucing Pudding	Trifle	Custard Tart	Impossible Pie				
A	fternoon tea	Afternoon tea:	a selection of baked	goods, biscuits, fruit	. Drinks include Tea,	Coffee, Milk & Milky	Trifle Custard Tart Impossible Pie e, Milk & Milky Drinks. Happy Hour once per week.					
	Soup	Mushroom & Leek	Tomato & Lentil	Spring Vegetable	Chicken & Noodle	Bacon & Corn	Beef and Vegetable	Tuscan Bean				
Dinner	Main choice 1	Marinated Pork, Noodles, Asian Vegetables	Braised Veal Steak, Mash, Beans & Carrots	Chicken Curry, Rice, Carrot & Cauliflower	Sausages & Onion Gravy, Mash, Sauteed spinach and tomato	Beef Teriyaki, Egg Noodles, Cabbage, Broccoli	Lamb Meatloaf with Tzatziki, Flatbread & Greek Salad	Chicken Cacciatore, Rice or Pasta , Broccoli				
Ö	Main choice 2	Vegetable Pie	Asian Stir Fried Egg and Veg served with Rice	Vegie Sausages	Vegetable Pastie	Egg Noodles and Veg	Chickpea Burgers with Tzatziki	Honey Soy Stir Fry				
	Dessert	Peach Sponge	Perfect Chocolate cream Slice	Tiramisu	Sago Pudding & Fruit	Crème Caramel	Chocolate Ripple Cake	Custard & Apple Cake				
	Supper	Supper A selection of hot & cold beverages, sweet biscuits, biscuits & cheese & sandwiches										



		<b>Monday</b> Dec-08	<b>Tuesday</b> Dec-09	<b>Wednesday</b> Dec-10	Thursday Dec-11	<b>Friday</b> Dec-12	<b>Saturday</b> Dec-13	<b>Sunday</b> Dec-14	
	Breakfast	Choice of Brea	kfast Cereals, Porrido		nurt, Toast, Spreads, ovided twice per we	Tea, Coffee, Juice, Mi ek.	lk & Milky Drinks. Co	ooked breakfast	
	Morning tea	Hummus with Crackers, Cheese & Vegetable Sticks	Blueberry Muffins	Scones	Jelly Cake	Pear Muffins	Chocolate Slice	Spice Cinnamon Cake	
	Main choice 1	Lamb Chops	Fish Fillet	Roast Pork & Apple Sauce	Silverside with Mustard Sauce	Fish and Chips	Marinated Lamb	Lemon and Thyme Roasted Chicken	
ıch	Main choice 2	Chicken or Veggie Burger with Cheese	Ricotta Ravioli with Napoli	Risotto	Vegetarian Sausages	Veggie Patty Parmas	Stir Fry Garlic Vegetables & Noodles	Frittata	
Lunch	Served with	Mash, Broccoli & Honey Carrots	Buttery Mash, Sauteed Silverbeet & Baked Pumpkin	Roast Potatoes, Braised Cabbage, Cauliflower Cheese & Broccoli	Creamy Potato Bake, Steamed Carrots & Zucchini	Chips/Mash, Coleslaw	Herbed Potatoes, Roasted Vegetable Medley	Creamy Mash, Roast Pumpkin & Broccoli	
	Dessert	Peach Upside Down Cake	Waffles with Ice Cream	Cheesecake	Seasonal Fruit Salad and Custard	Black Forest Cake	Trifle	Lemon Self- Saucing Pudding	
A	fternoon tea	Afternoon tea:	a selection of baked	of baked goods, biscuits, fruit. Drinks include Tea, Coffee, Milk & Milky Drinks. Happy Hour once per week.					
	Soup	Beef & Barley Soup	Lentil and Vegetable	Creamy Chicken	Cauliflower & Bacon	Broccoli & Cheese	Carrot and Sweet Potato	Minestrone	
Dinner	Main choice 1	Spinach & Ricotta Cannelloni, Greek Salad,	Pesto Chicken, Sweet Potato Mash, Zucchini & Roast Tomatoes	Homemade Beef Pie, Chips, Salad	Lamb Rissoles, Relish, Herbed Potatoes, Ratatoullie	Beef Stroganoff, Pasta, Salad	Pork in Plum Sauce, Egg Fried Rice, Stir-fried Asian Vegetables	Salmon with Sweet Potato Mash, Broccoli and Cauliflower Cheese	
Q	Main choice 2	Tofu Sweet and Sour Stir Fry	Vegetarian Sausages	Vegetarian Shepards Pie	Quiche	Pesto and Ricotta Pasta	Egg and vegetable Fried Rice	Zucchini Fritters	
	Dessert	Berry Fool	Chocolate Brownie	Rice Pudding with Sultanas	Sticky Date Self- Saucing Pudding	Hazelnut Panna Cotta	Golden Syrup Cake	Ice cream Sundaes	
Supper A selection of hot & cold beverages, sweet biscuits, biscuits & cheese & sandwiches									



		<b>Monday</b> Dec-15	<b>Tuesday</b> Dec-16	<b>Wednesday</b> Dec-17	Thursday Dec-18	<b>Friday</b> Dec-19	<b>Saturday</b> Dec-20	<b>Sunday</b> Dec-21
	Breakfast	Choice of Brea	kfast Cereals, Porrido	ge, Stewed Fruit, Yog pr	hurt, Toast, Spreads, ovided twice per wee		lk & Milky Drinks. Co	ooked breakfast
	Morning tea	Marble Cake	Banana Muffins	Scones	Sponge Cake with Jam & Cream	Choc Chip Cookies	Fruit Cake	Cheese & Crackers with Dip
	Main choice 1	Roast Pork & Mustard Sauce	Chicken Parmigiana	Roast Lamb with Mint Sauce	Pork Steak	Fish and Chips	Baked Chicken & Thyme Butter	Roast Turkey with Cranberry Sauce
	Main choice 2	Sweet and Sour Tofu with Rice	Cheesy Pasta Bake	Vegetable Stew	Vegetable Burgers	Pumpkin and Spinach Risotto	Egg & Lentil Dahl with Rice	Homemade Frittata
Lunch	Served with	Mash, Carrots & Beans	Potatoes, Garden Salad/ Brussel Sprouts and Cauliflower Cheese	Mash, Roast Pumpkin and Brussel Sprouts	Mash, Steamed Broccoli & Carrots	Chips/Mash, Coleslaw/ Braised Cabbage, Carrot & Beans	Potatoes, Broccoli & Baked Pumpkin	Roasted Rosemary Potatoes, Roasted Carrots, Pumpkin & Beans
	Dessert	Salted Caramel Brownie	Blueberry Cheesecake	Pavlova with Mascarpone & Fruit	Fruit Danish	Marmalade Bread & Butter Pudding	Cinnamon Rice Pudding	Steamed Jam Sponge
A	fternoon tea	Afternoon tea:	a selection of baked	goods, biscuits, fruit	. Drinks include Tea,	Coffee, Milk & Milky	Drinks. Happy Hour	once per week.
	Soup	Tomato & Basil	Zucchini	Roasted Red Capsicum & Ricotta	Beef & Veg	Spring Vegetable and Bean	Cauliflower & Bacon	Vegetable & White Bean
Dinner	Main choice 1	Shepherd's Pie	Beef Satay, Steamed Rice, Asian Stir Fried Vegetables	Curried Sausages Creamed Spinach and Carrot	Apricot Chicken, Rice, Broccoli and Diced Carrots	Lamb Ragu, Mash, Zucchini and Carrot	Braised Beef, Mash, Carrots & Beans	Homemade Chicken & Leek Pie, Chips & Garden Salad
	Main choice 2	Vegetable Pie	Asian Stir Fried Egg and Veg served with Rice	Vegie Sausages	Honey Soy Tofu with Rice	Quiche and Vegetables	Baked Potatoes	Vegetable Pastie
	Dessert	Berry Cobbler	Plum Clafoutis	Strawberry Pannacotta	Tres Leche Cake	Baked Custard	Chocolate Ripple Cake	Orange & Cream Pie
	Supper		A selection	n of hot & cold bevera	ages, sweet biscuits, l	biscuits & cheese & s	andwiches	



		<b>Monday</b> Dec-22	<b>Tuesday</b> Dec-23	<b>Wednesday</b> Dec-24	<b>Thursday</b> Dec-25	<b>Friday</b> Dec-26	<b>Saturday</b> Dec-27	<b>Sunday</b> Dec-28			
	Breakfast	Choice of Brea	kfast Cereals, Porrido		hurt, Toast, Spreads, ovided twice per we		k & Milky Drinks. Co	ooked breakfast			
	Morning tea	Orange Muffin	Chocolate Sponge Cake	Scones	Yoghurt Cake	Cheese, Chive & Bacon Frittata	Banana & Bran Muffins	Butterfly Cakes			
	Main choice 1	Chefs Fish	Lamb Casserole	Multicultural Food Day	Pork Roast with Apple Sauce	Fish	Braised Steak	Sunday Roast: Lamb			
4	Main choice 2	Mushroom Pie	Veggie Burgers with Cheese	Pasta	Vegetarian Risotto	Chickpea Curry & Rice	Tofu Noodle Stir Fry	Vegetable Patties and Tomato relish			
Lunch	Served with	Herbed Potatoes, Broccoli & Carrots	Mash, Green Beans & Pumpkin	Multicultural Food Day, Multicultural Food Day	Roast Potato, Broccoli & Red Cabbage	Chips/Mash, Coleslaw or Buttery Mixed Veg	Sweet Potato Mash, Zucchini & Cauliflower	Roasted Rosemary Potatoes, Pumpkin & Peas			
	Dessert	Strawberry Cheesecake	Lemon Tart	Apple & Berry Crumble	Tiramisu	Orange Cake	Peach Cobbler with Custard	Butterscotch Self- Saucing Pudding			
A	fternoon tea	Afternoon tea:	a selection of baked	goods, biscuits, fruit	. Drinks include Tea,	Coffee, Milk & Milky	Drinks. Happy Hour	Butterfly Cakes  Sunday Roast: Lamb  Stir Vegetable Patties and Tomato relish  Roasted Rosemary Potatoes, Pumpkin & Peas  Butterscotch Self- Saucing Pudding  Hour once per week.  Creamy Lentil  Chicken Tenders, Mash, Beans & Carrot  Vegetarian Sausages  Rice Pudding &			
	Soup	Creamy Pumpkin	Leek, Potato & Bacon	Chicken & Corn Soup	Pea & Ham	Cheesy Broccoli & Cauliflower	Minestrone	Creamy Lentil			
Ier	Main choice 1	Beef Lasagne, Garlic Bread, Garden Salad	Butter Chicken , Rice, Carrot & Zucchini	Salmon Fillet, Mash, Green Beans & Carrot	Mild Lamb Curry, Rice, Pumpkin & Beans	Meatloaf, Mash, Peas & Pumpkin	Sweet & Sour Pork , Egg & Veg Fried Rice	Mash, Beans &			
Dinner	Main choice 2	Noodle Stir Fry	Vegetable Stack	Cheese Croissant	Quiche	Vegie Pastie	Egg and vegetable Fried Rice				
	Dessert	Chocolate Blancmange	Pear Upside- down Cake	Baked Banana Custard	Ricotta & Fruit Tart	High Protein Strawberry Mousse	Cappuccino Pannacotta				
	Supper		A selection	n of hot & cold bevera	ges, sweet biscuits,	biscuits & cheese & sa	andwiches				



		<b>Monday</b> Dec-29	<b>Tuesday</b> Dec-30	<b>Wednesday</b> Dec-31	Thursday Jan-01	<b>Friday</b> Jan-02	<b>Saturday</b> Jan-03	<b>Sunday</b> Jan-04
	Breakfast	Choice of Brea	Choice of Breakfast Cereals, Porridge, Stewed Fruit, Yoghurt, Toast, Spreads, Tea, Coffee, Juice, Milk & Milky Drinks. Cooked breakfast provided twice per week.					
	Morning tea	Chocolate Muffins	Savoury Finger Foods	Scones with Jam & Cream	Coconut Cake	Carrot Cake	Cheese with Crackers or Dip	Banana Cake
	Main choice 1	Beef Meatballs	Seafood Combo	CHEFS CHOICE	Roast Lamb, Gravy & Mint Sauce	Fried Fish	Creamy Garlic Chicken	Sunday Roast: Beef with red wine gravy
ch	Main choice 2	Vegetable Quiche	Lentil and Tomato Hot Pot	Vegetarian Pasta	Vegie Patties	Frittata	Garlic Sesame Tofu	Vegetable & Lentil Lasagne
Lunch	Served with	Mash, Green Beans & Carrots	Chips/Mash, Broccoli & Carrot	CHEFS CHOICE, CHEFS CHOICE	Mash, Pumpkin & Zucchini	Chips/Mash, Coleslaw or Mixed Vegetables	Rice, Honeyed Carrots & Broccoli	Mash, Roast Parsnip, Carrot & Peas
	Dessert	Pavlova with Mascarpone & Fruit	Lemon Cheesecake	Bread & Butter Pudding	Chocolate Self Saucing Pudding	Trifle	Custard Tart	Impossible Pie
A	fternoon tea	Afternoon tea:	a selection of baked	goods, biscuits, fruit	. Drinks include Tea,	Coffee, Milk & Milky	Drinks. Happy Hour	once per week.
	Soup	Mushroom & Leek	Tomato & Lentil	Spring Vegetable	Chicken & Noodle	Bacon & Corn	Beef and Vegetable	Tuscan Bean
Dinner	Main choice 1	Marinated Pork, Noodles, Asian Vegetables	Braised Veal Steak, Mash, Beans & Carrots	Chicken Curry, Rice, Carrot & Cauliflower	Sausages & Onion Gravy, Mash, Sauteed spinach and tomato	Beef Teriyaki, Egg Noodles, Cabbage, Broccoli	Lamb Meatloaf with Tzatziki, Flatbread & Greek Salad	Chicken Cacciatore, Rice or Pasta , Broccoli
Di	Main choice 2	Vegetable Pie	Asian Stir Fried Egg and Veg served with Rice	Vegie Sausages	Vegetable Pastie	Egg Noodles and Veg	Chickpea Burgers with Tzatziki	Honey Soy Stir Fry
	Dessert	Peach Sponge	Perfect Chocolate cream Slice	Tiramisu	Sago Pudding & Fruit	Crème Caramel	Chocolate Ripple Cake	Custard & Apple Cake
	Supper	A selection of hot & cold beverages, sweet biscuits, biscuits & cheese & sandwiches						



		<b>Monday</b> Jan-05	<b>Tuesday</b> Jan-06	<b>Wednesday</b> Jan-07	<b>Thursday</b> Jan-08	<b>Friday</b> Jan-09	<b>Saturday</b> Jan-10	Sunday Jan-11	
	Breakfast	Choice of Brea	kfast Cereals, Porrido		nurt, Toast, Spreads, ovided twice per we	Tea, Coffee, Juice, Mi ek.	lk & Milky Drinks. Co	ooked breakfast	
Morning tea		Hummus with Crackers, Cheese & Vegetable Sticks	Blueberry Muffins	Scones	Jelly Cake	Pear Muffins	Chocolate Slice	Spice Cinnamon Cake	
	Main choice 1	Lamb Chops	Fish Fillet	Roast Pork & Apple Sauce	Silverside with Mustard Sauce	Fish and Chips	Marinated Lamb	Lemon and Thyme Roasted Chicken	
ch	Main choice 2	Chicken or Veggie Burger with Cheese	Ricotta Ravioli with Napoli	Risotto	Vegetarian Sausages	Veggie Patty Parmas	Stir Fry Garlic Vegetables & Noodles	Frittata	
Lunch	Served with	Mash, Broccoli & Honey Carrots	Buttery Mash, Sauteed Silverbeet & Baked Pumpkin	Roast Potatoes, Braised Cabbage, Cauliflower Cheese & Broccoli	Creamy Potato Bake, Steamed Carrots & Zucchini	Chips/Mash, Coleslaw	Herbed Potatoes, Roasted Vegetable Medley	Creamy Mash, Roast Pumpkin & Broccoli	
	Dessert	Peach Upside Down Cake	Waffles with Ice Cream	Cheesecake	Seasonal Fruit Salad and Custard	Black Forest Cake	Trifle	Lemon Self- Saucing Pudding	
A	fternoon tea	Afternoon tea:	a selection of baked	Custard  ed goods, biscuits, fruit. Drinks include Tea, Coffee, Milk & Milky Drinks. Happy Hour once per week.					
	Soup	Beef & Barley Soup	Lentil and Vegetable	Creamy Chicken	Cauliflower & Bacon	Broccoli & Cheese	Carrot and Sweet Potato	Minestrone	
Dinner	Main choice 1	Spinach & Ricotta Cannelloni, Greek Salad,	Pesto Chicken, Sweet Potato Mash, Zucchini & Roast Tomatoes	Homemade Beef Pie, Chips, Salad	Lamb Rissoles, Relish, Herbed Potatoes, Ratatoullie	Beef Stroganoff, Pasta, Salad	Pork in Plum Sauce, Egg Fried Rice, Stir-fried Asian Vegetables	Salmon with Sweet Potato Mash, Broccoli and Cauliflower Cheese	
Q	Main choice 2	Tofu Sweet and Sour Stir Fry	Vegetarian Sausages	Vegetarian Shepards Pie	Quiche	Pesto and Ricotta Pasta	Egg and vegetable Fried Rice	Zucchini Fritters	
	Dessert	Berry Fool	Chocolate Brownie	Rice Pudding with Sultanas	Sticky Date Self- Saucing Pudding	Hazelnut Panna Cotta	Golden Syrup Cake	Ice cream Sundaes	
Supper A selection of hot & cold beverages, sweet biscuits, biscuits & cheese & sandwiches									



		<b>Monday</b> Jan-12	<b>Tuesday</b> Jan-13	<b>Wednesday</b> Jan-14	Thursday Jan-15	<b>Friday</b> Jan-16	<b>Saturday</b> Jan-17	<b>Sunday</b> Jan-18	
	Breakfast	Choice of Brea	kfast Cereals, Porridg		hurt, Toast, Spreads, ovided twice per wee	Tea, Coffee, Juice, Mi ek.	lk & Milky Drinks. Co	ooked breakfast	
	Morning tea	Marble Cake	Banana Muffins	Scones	Sponge Cake with Jam & Cream	Choc Chip Cookies	Fruit Cake	Cheese & Crackers with Dip	
	Main choice 1	Roast Pork & Mustard Sauce	Chicken Parmigiana	Roast Lamb with Mint Sauce	Pork Steak	Fish and Chips	Baked Chicken & Thyme Butter	Roast Turkey with Cranberry Sauce	
	Main choice 2	Sweet and Sour Tofu with Rice	Cheesy Pasta Bake	Vegetable Stew	Vegetable Burgers	Pumpkin and Spinach Risotto	Egg & Lentil Dahl with Rice	Homemade Frittata	
Lunch	Served with	Mash, Carrots & Beans	Potatoes, Garden Salad/ Brussel Sprouts and Cauliflower Cheese	Mash, Roast Pumpkin and Brussel Sprouts	Mash, Steamed Broccoli & Carrots	Chips/Mash, Coleslaw/ Braised Cabbage, Carrot & Beans	Potatoes, Broccoli & Baked Pumpkin	Roasted Rosemary Potatoes, Roasted Carrots, Pumpkin & Beans	
	Dessert	Salted Caramel Brownie	Blueberry Cheesecake	Pavlova with Mascarpone & Fruit	Fruit Danish	Marmalade Bread & Butter Pudding	Cinnamon Rice Pudding	Steamed Jam Sponge	
A	fternoon tea	Salted Caramel Blueberry Mascarpone & Fruit Danish Marmalade Bread Cinnamon Rice Steamed Jam  Rrownie Cheesecake Mascarpone & Fruit Danish & Butter Pudding Pudding Sponge							
	Soup	Tomato & Basil	Zucchini	Roasted Red Capsicum & Ricotta	Beef & Veg	Spring Vegetable and Bean	Cauliflower & Bacon	Vegetable & White Bean	
Dinner	Main choice 1	Shepherd's Pie	Beef Satay, Steamed Rice, Asian Stir Fried Vegetables	Curried Sausages Creamed Spinach and Carrot	Apricot Chicken, Rice, Broccoli and Diced Carrots	Lamb Ragu, Mash, Zucchini and Carrot	Braised Beef, Mash, Carrots & Beans	Homemade Chicken & Leek Pie, Chips & Garden Salad	
	Main choice 2	Vegetable Pie	Asian Stir Fried Egg and Veg served with Rice	Vegie Sausages	Honey Soy Tofu with Rice	Quiche and Vegetables	Baked Potatoes	Vegetable Pastie	
	Dessert	Berry Cobbler	Plum Clafoutis	Strawberry Pannacotta	Tres Leche Cake	Baked Custard	Chocolate Ripple Cake	Orange & Cream Pie	
	Supper	A selection of hot & cold beverages, sweet biscuits, biscuits & cheese & sandwiches							



		<b>Monday</b> Jan-19	<b>Tuesday</b> Jan-20	<b>Wednesday</b> Jan-21	<b>Thursday</b> Jan-22	<b>Friday</b> Jan-23	<b>Saturday</b> Jan-24	<b>Sunday</b> Jan-25
	Breakfast	Choice of Brea	kfast Cereals, Porrido		hurt, Toast, Spreads, ovided twice per we	Tea, Coffee, Juice, Mil ek.	k & Milky Drinks. Co	ooked breakfast
	Morning tea	Orange Muffin	Chocolate Sponge Cake	Scones	Yoghurt Cake	Cheese, Chive & Bacon Frittata	Banana & Bran Muffins	Butterfly Cakes
	Main choice 1	Chefs Fish	Lamb Casserole	Multicultural Food Day	Pork Roast with Apple Sauce	Fish	Braised Steak	Sunday Roast: Lamb
ť	Main choice 2	Mushroom Pie	Veggie Burgers with Cheese	Pasta	Vegetarian Risotto	Chickpea Curry & Rice	Tofu Noodle Stir Fry	Vegetable Patties and Tomato relish
Lunch	Served with	Herbed Potatoes, Broccoli & Carrots	Mash, Green Beans & Pumpkin	Multicultural Food Day, Multicultural Food Day	Roast Potato, Broccoli & Red Cabbage	Chips/Mash, Coleslaw or Buttery Mixed Veg	Sweet Potato Mash, Zucchini & Cauliflower	Roasted Rosemary Potatoes, Pumpkin & Peas
	Dessert	Strawberry Cheesecake	Lemon Tart	Apple & Berry Crumble	Tiramisu	Orange Cake	Peach Cobbler with Custard	Butterscotch Self- Saucing Pudding
A	fternoon tea	Afternoon tea:	a selection of baked	goods, biscuits, fruit	. Drinks include Tea,	Coffee, Milk & Milky	Drinks. Happy Hour	once per week.
	Soup	Creamy Pumpkin	Leek, Potato & Bacon	Chicken & Corn Soup	Pea & Ham	Cheesy Broccoli & Cauliflower	Minestrone	Creamy Lentil
ler.	Main choice 1	Beef Lasagne, Garlic Bread, Garden Salad	Butter Chicken , Rice, Carrot & Zucchini	Salmon Fillet, Mash, Green Beans & Carrot	Mild Lamb Curry, Rice, Pumpkin & Beans	Meatloaf, Mash, Peas & Pumpkin	Sweet & Sour Pork , Egg & Veg Fried Rice	Chicken Tenders, Mash, Beans & Carrot
Dinner	Main choice 2	Noodle Stir Fry	Vegetable Stack	Cheese Croissant	Quiche	Vegie Pastie	Egg and vegetable Fried Rice	Vegetarian Sausages
	Dessert	Chocolate Blancmange	Pear Upside- down Cake	Baked Banana Custard	Ricotta & Fruit Tart	High Protein Strawberry Mousse	Cappuccino Pannacotta	Rice Pudding & Stewed Fruit
	Supper A selection of hot & cold beverages, sweet biscuits, biscuits & cheese & sandwiches							



		<b>Monday</b> Jan-26	<b>Tuesday</b> Jan-27	<b>Wednesday</b> Jan-28	<b>Thursday</b> Jan-29	<b>Friday</b> Jan-30	<b>Saturday</b> Jan-31	<b>Sunday</b> Feb-01			
	Breakfast	Choice of Brea	Choice of Breakfast Cereals, Porridge, Stewed Fruit, Yoghurt, Toast, Spreads, Tea, Coffee, Juice, Milk & Milky Drinks. Cooked breakfast provided twice per week.								
•	Morning tea	Chocolate Muffins	Savoury Finger Foods	Scones with Jam & Cream	Coconut Cake	Carrot Cake	Cheese with Crackers or Dip	Banana Cake			
	Main choice 1	Beef Meatballs	Seafood Combo	CHEFS CHOICE	Roast Lamb, Gravy & Mint Sauce	Fried Fish	Creamy Garlic Chicken	Sunday Roast: Beef with red wine gravy			
ch Ch	Main choice 2	Vegetable Quiche	Lentil and Tomato Hot Pot	Vegetarian Pasta	Vegie Patties	Frittata	Garlic Sesame Tofu	Vegetable & Lentil Lasagne			
Lunch	Served with	Mash, Green Beans & Carrots	Chips/Mash, Broccoli & Carrot	CHEFS CHOICE, CHEFS CHOICE	Mash, Pumpkin & Zucchini	Chips/Mash, Coleslaw or Mixed Vegetables	Rice, Honeyed Carrots & Broccoli	Mash, Roast Parsnip, Carrot & Peas			
	Dessert	Pavlova with Mascarpone & Fruit	Lemon Cheesecake	Bread & Butter Pudding	Chocolate Self Saucing Pudding	Trifle	Custard Tart	Impossible Pie			
A	fternoon tea	Afternoon tea:	a selection of baked	goods, biscuits, fruit	. Drinks include Tea,	Tritle Custard Tart Impossible Die					
	Soup	Mushroom & Leek	Tomato & Lentil	Spring Vegetable	Chicken & Noodle	Bacon & Corn	Beef and Vegetable	Tuscan Bean			
Dinner	Main choice 1	Marinated Pork, Noodles, Asian Vegetables	Braised Veal Steak, Mash, Beans & Carrots	Chicken Curry, Rice, Carrot & Cauliflower	Sausages & Onion Gravy, Mash, Sauteed spinach and tomato	Beef Teriyaki, Egg Noodles, Cabbage, Broccoli	Lamb Meatloaf with Tzatziki, Flatbread & Greek Salad	Chicken Cacciatore, Rice or Pasta , Broccoli			
Ō	Main choice 2	Vegetable Pie	Asian Stir Fried Egg and Veg served with Rice	Vegie Sausages	Vegetable Pastie	Egg Noodles and Veg	Chickpea Burgers with Tzatziki	Honey Soy Stir Fry			
	Dessert	Peach Sponge	Perfect Chocolate cream Slice	Tiramisu	Sago Pudding & Fruit	Crème Caramel	Chocolate Ripple Cake	Custard & Apple Cake			
	Supper	A selection of hot & cold beverages, sweet biscuits, biscuits & cheese & sandwiches									



		<b>Monday</b> Feb-02	<b>Tuesday</b> Feb-03	<b>Wednesday</b> Feb-04	<b>Thursday</b> Feb-05	<b>Friday</b> Feb-06	<b>Saturday</b> Feb-07	<b>Sunday</b> Feb-08
	Breakfast	Choice of Brea	kfast Cereals, Porrido		nurt, Toast, Spreads, ovided twice per we	Tea, Coffee, Juice, Mil ek.	lk & Milky Drinks. Co	ooked breakfast
Morning tea		Hummus with Crackers, Cheese & Vegetable Sticks	Blueberry Muffins	Scones	Jelly Cake	Pear Muffins	Chocolate Slice	Spice Cinnamon Cake
	Main choice 1	Lamb Chops	Fish Fillet	Roast Pork & Apple Sauce	Silverside with Mustard Sauce	Fish and Chips	Marinated Lamb	Lemon and Thyme Roasted Chicken
ų.	Main choice 2	Chicken or Veggie Burger with Cheese	Ricotta Ravioli with Napoli	Risotto	Vegetarian Sausages	Veggie Patty Parmas	Stir Fry Garlic Vegetables & Noodles	Frittata
Lunch	Served with	Mash, Broccoli & Honey Carrots	Buttery Mash, Sauteed Silverbeet & Baked Pumpkin	Roast Potatoes, Braised Cabbage, Cauliflower Cheese & Broccoli	Creamy Potato Bake, Steamed Carrots & Zucchini	Chips/Mash, Coleslaw	Herbed Potatoes, Roasted Vegetable Medley	Creamy Mash, Roast Pumpkin & Broccoli
	Dessert	Peach Upside Down Cake	Waffles with Ice Cream	Cheesecake	Seasonal Fruit Salad and Custard	Black Forest Cake	Trifle	Lemon Self- Saucing Pudding
A	fternoon tea	Afternoon tea:	a selection of baked	goods, biscuits, fruit.	Drinks include Tea,	Coffee, Milk & Milky	Drinks. Happy Hour	once per week.
	Soup	Beef & Barley Soup	Lentil and Vegetable	Creamy Chicken	Cauliflower & Bacon	Broccoli & Cheese	Carrot and Sweet Potato	Minestrone
Dinner	Main choice 1	Spinach & Ricotta Cannelloni, Greek Salad,	Pesto Chicken, Sweet Potato Mash, Zucchini & Roast Tomatoes	Homemade Beef Pie, Chips, Salad	Lamb Rissoles, Relish, Herbed Potatoes, Ratatoullie	Beef Stroganoff, Pasta, Salad	Pork in Plum Sauce, Egg Fried Rice, Stir-fried Asian Vegetables	Salmon with Sweet Potato Mash, Broccoli and Cauliflower Cheese
Q	Main choice 2	Tofu Sweet and Sour Stir Fry	Vegetarian Sausages	Vegetarian Shepards Pie	Quiche	Pesto and Ricotta Pasta	Egg and vegetable Fried Rice	Zucchini Fritters
	Dessert	Berry Fool	Chocolate Brownie	Rice Pudding with Sultanas	Sticky Date Self- Saucing Pudding	Hazelnut Panna Cotta	Golden Syrup Cake	Ice cream Sundaes
	Supper A selection of hot & cold beverages, sweet biscuits, biscuits & cheese & sandwiches							



		<b>Monday</b> Feb-09	<b>Tuesday</b> Feb-10	<b>Wednesday</b> Feb-11	Thursday Feb-12	Friday Feb-13	<b>Saturday</b> Feb-14	<b>Sunday</b> Feb-15	
	Breakfast	Choice of Brea	kfast Cereals, Porridg		hurt, Toast, Spreads, ovided twice per wee	Tea, Coffee, Juice, Mi ek.	lk & Milky Drinks. Co	ooked breakfast	
	Morning tea	Marble Cake	Banana Muffins	Scones	Sponge Cake with Jam & Cream	Choc Chip Cookies	Fruit Cake	Cheese & Crackers with Dip	
	Main choice 1	Roast Pork & Mustard Sauce	Chicken Parmigiana	Roast Lamb with Mint Sauce	Pork Steak	Fish and Chips	Baked Chicken & Thyme Butter	Roast Turkey with Cranberry Sauce	
	Main choice 2	Sweet and Sour Tofu with Rice	Cheesy Pasta Bake	Vegetable Stew	Vegetable Burgers	Pumpkin and Spinach Risotto	Egg & Lentil Dahl with Rice	Homemade Frittata	
Lunch	Served with	Mash, Carrots & Beans	Potatoes, Garden Salad/ Brussel Sprouts and Cauliflower Cheese	Mash, Roast Pumpkin and Brussel Sprouts	Mash, Steamed Broccoli & Carrots	Chips/Mash, Coleslaw/ Braised Cabbage, Carrot & Beans	Potatoes, Broccoli & Baked Pumpkin	Roasted Rosemary Potatoes, Roasted Carrots, Pumpkin & Beans	
	Dessert	Salted Caramel Brownie	Blueberry Cheesecake	Pavlova with Mascarpone & Fruit	Fruit Danish	Marmalade Bread & Butter Pudding	Cinnamon Rice Pudding	Steamed Jam Sponge	
A	fternoon tea	Salted Caramel Blueberry Mascarpone & Fruit Danish Marmalade Bread Cinnamon Rice Steamed Jam  Rrownie Cheesecake Mascarpone & Fruit Danish & Butter Pudding Pudding Sponge							
	Soup	Tomato & Basil	Zucchini	Roasted Red Capsicum & Ricotta	Beef & Veg	Spring Vegetable and Bean	Cauliflower & Bacon	Vegetable & White Bean	
Dinner	Main choice 1	Shepherd's Pie	Beef Satay, Steamed Rice, Asian Stir Fried Vegetables	Curried Sausages Creamed Spinach and Carrot	Apricot Chicken, Rice, Broccoli and Diced Carrots	Lamb Ragu, Mash, Zucchini and Carrot	Braised Beef, Mash, Carrots & Beans	Homemade Chicken & Leek Pie, Chips & Garden Salad	
	Main choice 2	Vegetable Pie	Asian Stir Fried Egg and Veg served with Rice	Vegie Sausages	Honey Soy Tofu with Rice	Quiche and Vegetables	Baked Potatoes	Vegetable Pastie	
	Dessert	Berry Cobbler	Plum Clafoutis	Strawberry Pannacotta	Tres Leche Cake	Baked Custard	Chocolate Ripple Cake	Orange & Cream Pie	
	Supper	A selection of hot & cold beverages, sweet biscuits, biscuits & cheese & sandwiches							



		<b>Monday</b> Feb-16	<b>Tuesday</b> Feb-17	<b>Wednesday</b> Feb-18	<b>Thursday</b> Feb-19	<b>Friday</b> Feb-20	<b>Saturday</b> Feb-21	<b>Sunday</b> Feb-22		
	Breakfast	Choice of Brea	kfast Cereals, Porrido		hurt, Toast, Spreads, ovided twice per we	Tea, Coffee, Juice, Mil ek.	k & Milky Drinks. Co	ooked breakfast		
	Morning tea	Orange Muffin	Chocolate Sponge Cake	Scones	Yoghurt Cake	Cheese, Chive & Bacon Frittata	Banana & Bran Muffins	Butterfly Cakes		
	Main choice 1	Chefs Fish	Lamb Casserole	Multicultural Food Day	Pork Roast with Apple Sauce	Fish	Braised Steak	Sunday Roast: Lamb		
ť	Main choice 2	Mushroom Pie	Veggie Burgers with Cheese	Pasta	Vegetarian Risotto	Chickpea Curry & Rice	Tofu Noodle Stir Fry	Vegetable Patties and Tomato relish		
Lunch	Served with	Herbed Potatoes, Broccoli & Carrots	Mash, Green Beans & Pumpkin	Multicultural Food Day, Multicultural Food Day	Roast Potato, Broccoli & Red Cabbage	Chips/Mash, Coleslaw or Buttery Mixed Veg	Sweet Potato Mash, Zucchini & Cauliflower	Roasted Rosemary Potatoes, Pumpkin & Peas		
	Dessert	Strawberry Cheesecake	Lemon Tart	Apple & Berry Crumble	Tiramisu	Orange Cake	Peach Cobbler with Custard	Butterscotch Self- Saucing Pudding		
A	fternoon tea	Afternoon tea:	crumble Crumble With Custard Saucing Pudding  a: a selection of baked goods, biscuits, fruit. Drinks include Tea, Coffee, Milk & Milky Drinks. Happy Hour once per week.							
	Soup	Creamy Pumpkin	Leek, Potato & Bacon	Chicken & Corn Soup	Pea & Ham	Cheesy Broccoli & Cauliflower	Minestrone	Creamy Lentil		
ler	Main choice 1	Beef Lasagne, Garlic Bread, Garden Salad	Butter Chicken , Rice, Carrot & Zucchini	Salmon Fillet, Mash, Green Beans & Carrot	Mild Lamb Curry, Rice, Pumpkin & Beans	Meatloaf, Mash, Peas & Pumpkin	Sweet & Sour Pork , Egg & Veg Fried Rice	Chicken Tenders, Mash, Beans & Carrot		
Dinner	Main choice 2	Noodle Stir Fry	Vegetable Stack	Cheese Croissant	Quiche	Vegie Pastie	Egg and vegetable Fried Rice	Vegetarian Sausages		
	Dessert	Chocolate Blancmange	Pear Upside- down Cake	Baked Banana Custard	Ricotta & Fruit Tart	High Protein Strawberry Mousse	Cappuccino Pannacotta	Rice Pudding & Stewed Fruit		
	Supper		A selection	n of hot & cold bevera	ages, sweet biscuits,	biscuits & cheese & sa	andwiches	Sunday Roast: Lamb  Vegetable Patties and Tomato relish  Roasted Rosemary Potatoes, Pumpkin & Peas  Butterscotch Self-Saucing Pudding Pudding  Ince per week.  Creamy Lentil  Chicken Tenders, Mash, Beans & Carrot  Vegetarian Sausages  Rice Pudding &		



		<b>Monday</b> Feb-23	<b>Tuesday</b> Feb-24	<b>Wednesday</b> Feb-25	<b>Thursday</b> Feb-26	<b>Friday</b> Feb-27	<b>Saturday</b> Feb-28	<b>Sunday</b> Mar-01			
	Breakfast	Choice of Breakfast Cereals, Porridge, Stewed Fruit, Yoghurt, Toast, Spreads, Tea, Coffee, Juice, Milk & Milky Drinks. Cooked breakfast provided twice per week.						ooked breakfast			
•	Morning tea	Chocolate Muffins	Savoury Finger Foods	Scones with Jam & Cream	Coconut Cake	Carrot Cake	Cheese with Crackers or Dip	Banana Cake			
	Main choice 1	Beef Meatballs	Seafood Combo	CHEFS CHOICE	Roast Lamb, Gravy & Mint Sauce	Fried Fish	Creamy Garlic Chicken	Sunday Roast: Beef with red wine gravy			
<del>c</del>	Main choice 2	Vegetable Quiche	Lentil and Tomato Hot Pot	Vegetarian Pasta	Vegie Patties	Frittata	Garlic Sesame Tofu	Vegetable & Lentil Lasagne			
Lunch	Served with	Mash, Green Beans & Carrots	Chips/Mash, Broccoli & Carrot	CHEFS CHOICE, CHEFS CHOICE	Mash, Pumpkin & Zucchini	Chips/Mash, Coleslaw or Mixed Vegetables	Rice, Honeyed Carrots & Broccoli	Mash, Roast Parsnip, Carrot & Peas			
	Dessert	Pavlova with Mascarpone & Fruit	Lemon Cheesecake	Bread & Butter Pudding	Chocolate Self Saucing Pudding	Trifle	Custard Tart	Impossible Pie			
A	fternoon tea	Afternoon tea:	a selection of baked	goods, biscuits, fruit	. Drinks include Tea,	Coffee, Milk & Milky	Drinks. Happy Hour	rinks. Cooked breakfast  with or Dip  Banana Cake  Sunday Roast: Beef with red wine gravy  ame  Vegetable & Lentil Lasagne  Parsnip, Carrot & Peas  Fart  Impossible Pie  y Hour once per week.  Tuscan Bean  atloaf ziki, Greek  Cacciatore, Rice or Pasta, Broccoli  urgers  Ripple  Custard & Apple			
	Soup	Mushroom & Leek	Tomato & Lentil	Spring Vegetable	Chicken & Noodle	Bacon & Corn	Beef and Vegetable	Tuscan Bean			
Dinner	Main choice 1	Marinated Pork, Noodles, Asian Vegetables	Braised Veal Steak, Mash, Beans & Carrots	Chicken Curry, Rice, Carrot & Cauliflower	Sausages & Onion Gravy, Mash, Sauteed spinach and tomato	Beef Teriyaki, Egg Noodles, Cabbage, Broccoli	Lamb Meatloaf with Tzatziki, Flatbread & Greek Salad	Cacciatore, Rice			
Θ	Main choice 2	Vegetable Pie	Asian Stir Fried Egg and Veg served with Rice	Vegie Sausages	Vegetable Pastie	Egg Noodles and Veg	Chickpea Burgers with Tzatziki				
	Dessert	Peach Sponge	Perfect Chocolate cream Slice	Tiramisu	Sago Pudding & Fruit	Crème Caramel	Chocolate Ripple Cake				
	Supper	A selection of hot & cold beverages, sweet biscuits, biscuits & cheese & sandwiches									



		<b>Monday</b> Mar-02	<b>Tuesday</b> Mar-03	<b>Wednesday</b> Mar-04	Thursday Mar-05	<b>Friday</b> Mar-06	<b>Saturday</b> Mar-07	<b>Sunday</b> Mar-08	
	Breakfast	Choice of Brea	kfast Cereals, Porrido		nurt, Toast, Spreads, ovided twice per we	Tea, Coffee, Juice, Mi ek.	lk & Milky Drinks. Co	ooked breakfast	
Morning tea		Hummus with Crackers, Cheese & Vegetable Sticks	Blueberry Muffins	Scones	Jelly Cake	Pear Muffins	Chocolate Slice	Spice Cinnamon Cake	
	Main choice 1	Lamb Chops	Fish Fillet	Roast Pork & Apple Sauce	Silverside with Mustard Sauce	Fish and Chips	Marinated Lamb	Lemon and Thyme Roasted Chicken	
ch	Main choice 2	Chicken or Veggie Burger with Cheese	Ricotta Ravioli with Napoli	Risotto	Vegetarian Sausages	Veggie Patty Parmas	Stir Fry Garlic Vegetables & Noodles	Frittata	
Lunch	Served with	Mash, Broccoli & Honey Carrots	Buttery Mash, Sauteed Silverbeet & Baked Pumpkin	Roast Potatoes, Braised Cabbage, Cauliflower Cheese & Broccoli	Creamy Potato Bake, Steamed Carrots & Zucchini	Chips/Mash, Coleslaw	Herbed Potatoes, Roasted Vegetable Medley	Creamy Mash, Roast Pumpkin & Broccoli	
	Dessert	Peach Upside Down Cake	Waffles with Ice Cream	Cheesecake	Seasonal Fruit Salad and Custard	Black Forest Cake	Trifle	Lemon Self- Saucing Pudding	
A	fternoon tea	Afternoon tea:	a selection of baked	goods, biscuits, fruit. Drinks include Tea, Coffee, Milk & Milky Drinks. Happy Hour once per week.					
	Soup	Beef & Barley Soup	Lentil and Vegetable	Creamy Chicken	Cauliflower & Bacon	Broccoli & Cheese	Carrot and Sweet Potato	Minestrone	
Dinner	Main choice 1	Spinach & Ricotta Cannelloni, Greek Salad,	Pesto Chicken, Sweet Potato Mash, Zucchini & Roast Tomatoes	Homemade Beef Pie, Chips, Salad	Lamb Rissoles, Relish, Herbed Potatoes, Ratatoullie	Beef Stroganoff, Pasta, Salad	Pork in Plum Sauce, Egg Fried Rice, Stir-fried Asian Vegetables	Salmon with Sweet Potato Mash, Broccoli and Cauliflower Cheese	
Δ	Main choice 2	Tofu Sweet and Sour Stir Fry	Vegetarian Sausages	Vegetarian Shepards Pie	Quiche	Pesto and Ricotta Pasta	Egg and vegetable Fried Rice	Zucchini Fritters	
	Dessert	Berry Fool	Chocolate Brownie	Rice Pudding with Sultanas	Sticky Date Self- Saucing Pudding	Hazelnut Panna Cotta	Golden Syrup Cake	Ice cream Sundaes	
Supper A selection of hot & cold beverages, sweet biscuits, biscuits & cheese & sandwiches									



		<b>Monday</b> Mar-09	<b>Tuesday</b> Mar-10	<b>Wednesday</b> Mar-11	Thursday Mar-12	<b>Friday</b> Mar-13	<b>Saturday</b> Mar-14	<b>Sunday</b> Mar-15	
	Breakfast	Choice of Brea	kfast Cereals, Porridg		e, Stewed Fruit, Yoghurt, Toast, Spreads, Tea, Coffee, Juice, Milk & Milky Drinks. Cooked breakfast provided twice per week.				
	Morning tea	Marble Cake	Banana Muffins	Scones	Sponge Cake with Jam & Cream	Choc Chip Cookies	Fruit Cake	Cheese & Crackers with Dip	
	Main choice 1	Roast Pork & Mustard Sauce	Chicken Parmigiana	Roast Lamb with Mint Sauce	Pork Steak	Fish and Chips	Baked Chicken & Thyme Butter	Roast Turkey with Cranberry Sauce	
	Main choice 2	Sweet and Sour Tofu with Rice	Cheesy Pasta Bake	Vegetable Stew	Vegetable Burgers	Pumpkin and Spinach Risotto	Egg & Lentil Dahl with Rice	Homemade Frittata	
Lunch	Served with	Mash, Carrots & Beans	Potatoes, Garden Salad/ Brussel Sprouts and Cauliflower Cheese	Mash, Roast Pumpkin and Brussel Sprouts	Mash, Steamed Broccoli & Carrots	Chips/Mash, Coleslaw/ Braised Cabbage, Carrot & Beans	Potatoes, Broccoli & Baked Pumpkin	Roasted Rosemary Potatoes, Roasted Carrots, Pumpkin & Beans	
	Dessert	Salted Caramel Brownie	Blueberry Cheesecake	Pavlova with Mascarpone & Fruit	Fruit Danish	Marmalade Bread & Butter Pudding	Cinnamon Rice Pudding	Steamed Jam Sponge	
A	fternoon tea	Salted Caramel Blueberry Mascarpone & Fruit Danish Marmalade Bread Cinnamon Rice Steamed Jam  Rrownie Cheesecake Mascarpone & Fruit Danish & Butter Pudding Pudding Sponge							
	Soup	Tomato & Basil	Zucchini	Roasted Red Capsicum & Ricotta	Beef & Veg	Spring Vegetable and Bean	Cauliflower & Bacon	Vegetable & White Bean	
Dinner	Main choice 1	Shepherd's Pie	Beef Satay, Steamed Rice, Asian Stir Fried Vegetables	Curried Sausages Creamed Spinach and Carrot	Apricot Chicken, Rice, Broccoli and Diced Carrots	Lamb Ragu, Mash, Zucchini and Carrot	Braised Beef, Mash, Carrots & Beans	Homemade Chicken & Leek Pie, Chips & Garden Salad	
	Main choice 2	Vegetable Pie	Asian Stir Fried Egg and Veg served with Rice	Vegie Sausages	Honey Soy Tofu with Rice	Quiche and Vegetables	Baked Potatoes	Vegetable Pastie	
	Dessert	Berry Cobbler	Plum Clafoutis	Strawberry Pannacotta	Tres Leche Cake	Baked Custard	Chocolate Ripple Cake	Orange & Cream Pie	
	Supper	A selection of hot & cold beverages, sweet biscuits, biscuits & cheese & sandwiches							



		<b>Monday</b> Mar-16	<b>Tuesday</b> Mar-17	<b>Wednesday</b> Mar-18	<b>Thursday</b> Mar-19	<b>Friday</b> Mar-20	<b>Saturday</b> Mar-21	<b>Sunday</b> Mar-22	
Breakfast		Choice of Breakfast Cereals, Porridge, Stewed Fruit, Yoghurt, Toast, Spreads, Tea, Coffee, Juice, Milk & Milky Drinks. Cooked breakfast provided twice per week.							
Morning tea		Orange Muffin	Chocolate Sponge Cake	Scones	Yoghurt Cake	Cheese, Chive & Bacon Frittata	Banana & Bran Muffins	Butterfly Cakes	
	Main choice 1	Chefs Fish	Lamb Casserole	Multicultural Food Day	Pork Roast with Apple Sauce	Fish	Braised Steak	Sunday Roast: Lamb	
Ę	Main choice 2	Mushroom Pie	Veggie Burgers with Cheese	Pasta	Vegetarian Risotto	Chickpea Curry & Rice	Tofu Noodle Stir Fry	Vegetable Patties and Tomato relish	
Lunch	Served with	Herbed Potatoes, Broccoli & Carrots	Mash, Green Beans & Pumpkin	Multicultural Food Day, Multicultural Food Day	Roast Potato, Broccoli & Red Cabbage	Chips/Mash, Coleslaw or Buttery Mixed Veg	Sweet Potato Mash, Zucchini & Cauliflower	Roasted Rosemary Potatoes, Pumpkin & Peas	
	Dessert	Strawberry Cheesecake	Lemon Tart	Apple & Berry Crumble	Tiramisu	Orange Cake	Peach Cobbler with Custard	Butterscotch Self- Saucing Pudding	
Afternoon tea: a selection of baked goods, biscuits, fruit. Drinks include Tea, Coffee, Milk & Milky Drinks. Happy Hour						once per week.			
	Soup	Creamy Pumpkin	Leek, Potato & Bacon	Chicken & Corn Soup	Pea & Ham	Cheesy Broccoli & Cauliflower	Minestrone	Creamy Lentil	
ler	Main choice 1	Beef Lasagne, Garlic Bread, Garden Salad	Butter Chicken , Rice, Carrot & Zucchini	Salmon Fillet, Mash, Green Beans & Carrot	Mild Lamb Curry, Rice, Pumpkin & Beans	Meatloaf, Mash, Peas & Pumpkin	Sweet & Sour Pork , Egg & Veg Fried Rice	Chicken Tenders, Mash, Beans & Carrot	
Dinner	Main choice 2	Noodle Stir Fry	Vegetable Stack	Cheese Croissant	Quiche	Vegie Pastie	Egg and vegetable Fried Rice	Vegetarian Sausages	
	Dessert	Chocolate Blancmange	Pear Upside- down Cake	Baked Banana Custard	Ricotta & Fruit Tart	High Protein Strawberry Mousse	Cappuccino Pannacotta	Rice Pudding & Stewed Fruit	
Supper		A selection of hot & cold beverages, sweet biscuits, biscuits & cheese & sandwiches							



		<b>Monday</b> Mar-23	<b>Tuesday</b> Mar-24	<b>Wednesday</b> Mar-25	<b>Thursday</b> Mar-26	<b>Friday</b> Mar-27	<b>Saturday</b> Mar-28	<b>Sunday</b> Mar-29	
Breakfast		Choice of Breakfast Cereals, Porridge, Stewed Fruit, Yoghurt, Toast, Spreads, Tea, Coffee, Juice, Milk & Milky Drinks. Cooked breakfast provided twice per week.							
Morning tea		Chocolate Muffins	Savoury Finger Foods	Scones with Jam & Cream	Coconut Cake	Carrot Cake	Cheese with Crackers or Dip	Banana Cake	
	Main choice 1	Beef Meatballs	Seafood Combo	CHEFS CHOICE	Roast Lamb, Gravy & Mint Sauce	Fried Fish	Creamy Garlic Chicken	Sunday Roast: Beef with red wine gravy	
ch Ch	Main choice 2	Vegetable Quiche	Lentil and Tomato Hot Pot	Vegetarian Pasta	Vegie Patties	Frittata	Garlic Sesame Tofu	Vegetable & Lentil Lasagne	
Lunch	Served with	Mash, Green Beans & Carrots	Chips/Mash, Broccoli & Carrot	CHEFS CHOICE, CHEFS CHOICE	Mash, Pumpkin & Zucchini	Chips/Mash, Coleslaw or Mixed Vegetables	Rice, Honeyed Carrots & Broccoli	Mash, Roast Parsnip, Carrot & Peas	
	Dessert	Pavlova with Mascarpone & Fruit	Lemon Cheesecake	Bread & Butter Pudding	Chocolate Self Saucing Pudding	Trifle	Custard Tart	Impossible Pie	
A	Afternoon tea: a selection of baked goods, biscuits, fruit. Drinks include Tea, Coffee, Milk & Milky Drinks. Happy Hour once per we							once per week.	
	Soup	Mushroom & Leek	Tomato & Lentil	Spring Vegetable	Chicken & Noodle	Bacon & Corn	Beef and Vegetable	Tuscan Bean	
Dinner	Main choice 1	Marinated Pork, Noodles, Asian Vegetables	Braised Veal Steak, Mash, Beans & Carrots	Chicken Curry, Rice, Carrot & Cauliflower	Sausages & Onion Gravy, Mash, Sauteed spinach and tomato	Beef Teriyaki, Egg Noodles, Cabbage, Broccoli	Lamb Meatloaf with Tzatziki, Flatbread & Greek Salad	Chicken Cacciatore, Rice or Pasta , Broccoli	
	Main choice 2	Vegetable Pie	Asian Stir Fried Egg and Veg served with Rice	Vegie Sausages	Vegetable Pastie	Egg Noodles and Veg	Chickpea Burgers with Tzatziki	Honey Soy Stir Fry	
	Dessert	Peach Sponge	Perfect Chocolate cream Slice	Tiramisu	Sago Pudding & Fruit	Crème Caramel	Chocolate Ripple Cake	Custard & Apple Cake	
Supper		A selection of hot & cold beverages, sweet biscuits, biscuits & cheese & sandwiches							



		<b>Monday</b> Mar-30	<b>Tuesday</b> Mar-31	<b>Wednesday</b> Apr-01	Thursday Apr-02	<b>Friday</b> Apr-03	<b>Saturday</b> Apr-04	<b>Sunday</b> Apr-05	
Breakfast		Choice of Breakfast Cereals, Porridge, Stewed Fruit, Yoghurt, Toast, Spreads, Tea, Coffee, Juice, Milk & Milky Drinks. Cooked breakfast provided twice per week.							
Morning tea		Hummus with Crackers, Cheese & Vegetable Sticks	Blueberry Muffins	Scones	Jelly Cake	Pear Muffins	Chocolate Slice	Spice Cinnamon Cake	
Lunch	Main choice 1	Lamb Chops	Fish Fillet	Roast Pork & Apple Sauce	Silverside with Mustard Sauce	Fish and Chips	Marinated Lamb	Lemon and Thyme Roasted Chicken	
	Main choice 2	Chicken or Veggie Burger with Cheese	Ricotta Ravioli with Napoli	Risotto	Vegetarian Sausages	Veggie Patty Parmas	Stir Fry Garlic Vegetables & Noodles	Frittata	
	Served with	Mash, Broccoli & Honey Carrots	Buttery Mash, Sauteed Silverbeet & Baked Pumpkin	Roast Potatoes, Braised Cabbage, Cauliflower Cheese & Broccoli	Creamy Potato Bake, Steamed Carrots & Zucchini	Chips/Mash, Coleslaw	Herbed Potatoes, Roasted Vegetable Medley	Creamy Mash, Roast Pumpkin & Broccoli	
	Dessert	Peach Upside Down Cake	Waffles with Ice Cream	Cheesecake	Seasonal Fruit Salad and Custard	Black Forest Cake	Trifle	Lemon Self- Saucing Pudding	
Afternoon tea: a selection of baked goods, biscuits, fruit. Drinks include Tea, Coffee, Milk & Milky Drinks. Happy Hour once							once per week.		
	Soup	Beef & Barley Soup	Lentil and Vegetable	Creamy Chicken	Cauliflower & Bacon	Broccoli & Cheese	Carrot and Sweet Potato	Minestrone	
Dinner	Main choice 1	Spinach & Ricotta Cannelloni, Greek Salad,	Pesto Chicken, Sweet Potato Mash, Zucchini & Roast Tomatoes	Homemade Beef Pie, Chips, Salad	Lamb Rissoles, Relish, Herbed Potatoes, Ratatoullie	Beef Stroganoff, Pasta, Salad	Pork in Plum Sauce, Egg Fried Rice, Stir-fried Asian Vegetables	Salmon with Sweet Potato Mash, Broccoli and Cauliflower Cheese	
	Main choice 2	Tofu Sweet and Sour Stir Fry	Vegetarian Sausages	Vegetarian Shepards Pie	Quiche	Pesto and Ricotta Pasta	Egg and vegetable Fried Rice	Zucchini Fritters	
	Dessert	Berry Fool	Chocolate Brownie	Rice Pudding with Sultanas	Sticky Date Self- Saucing Pudding	Hazelnut Panna Cotta	Golden Syrup Cake	Ice cream Sundaes	
	Supper A selection of hot & cold beverages, sweet biscuits, biscuits & cheese & sandwiches								



		<b>Monday</b> Apr-06	<b>Tuesday</b> Apr-07	<b>Wednesday</b> Apr-08	<b>Thursday</b> Apr-09	<b>Friday</b> Apr-10	Saturday Apr-11	<b>Sunday</b> Apr-12	
Breakfast		Choice of Breakfast Cereals, Porridge, Stewed Fruit, Yoghurt, Toast, Spreads, Tea, Coffee, Juice, Milk & Milky Drinks. Cooked breakfast provided twice per week.							
Morning tea		Marble Cake	Banana Muffins	Scones	Sponge Cake with Jam & Cream	Choc Chip Cookies	Fruit Cake	Cheese & Crackers with Dip	
	Main choice 1	Roast Pork & Mustard Sauce	Chicken Parmigiana	Roast Lamb with Mint Sauce	Pork Steak	Fish and Chips	Baked Chicken & Thyme Butter	Roast Turkey with Cranberry Sauce	
Lunch	Main choice 2	Sweet and Sour Tofu with Rice	Cheesy Pasta Bake	Vegetable Stew	Vegetable Burgers	Pumpkin and Spinach Risotto	Egg & Lentil Dahl with Rice	Homemade Frittata	
	Served with	Mash, Carrots & Beans	Potatoes, Garden Salad/ Brussel Sprouts and Cauliflower Cheese	Mash, Roast Pumpkin and Brussel Sprouts	Mash, Steamed Broccoli & Carrots	Chips/Mash, Coleslaw/ Braised Cabbage, Carrot & Beans	Potatoes, Broccoli & Baked Pumpkin	Roasted Rosemary Potatoes, Roasted Carrots, Pumpkin & Beans	
	Dessert	Salted Caramel Brownie	Blueberry Cheesecake	Pavlova with Mascarpone & Fruit	Fruit Danish	Marmalade Bread & Butter Pudding	Cinnamon Rice Pudding	Steamed Jam Sponge	
A	fternoon tea	Afternoon tea: a selection of baked goods, biscuits, fruit. Drinks include Tea, Coffee, Milk & Milky Drinks. Happy Hour once per week.							
	Soup	Tomato & Basil	Zucchini	Roasted Red Capsicum & Ricotta	Beef & Veg	Spring Vegetable and Bean	Cauliflower & Bacon	Vegetable & White Bean	
Dinner	Main choice 1	Shepherd's Pie	Beef Satay, Steamed Rice, Asian Stir Fried Vegetables	Curried Sausages Creamed Spinach and Carrot	Apricot Chicken, Rice, Broccoli and Diced Carrots	Lamb Ragu, Mash, Zucchini and Carrot	Braised Beef, Mash, Carrots & Beans	Homemade Chicken & Leek Pie, Chips & Garden Salad	
	Main choice 2	Vegetable Pie	Asian Stir Fried Egg and Veg served with Rice	Vegie Sausages	Honey Soy Tofu with Rice	Quiche and Vegetables	Baked Potatoes	Vegetable Pastie	
	Dessert	Berry Cobbler	Plum Clafoutis	Strawberry Pannacotta	Tres Leche Cake	Baked Custard	Chocolate Ripple Cake	Orange & Cream Pie	
Supper A selection of hot 8					ages, sweet biscuits,	biscuits & cheese & s	andwiches		