

# Hello

# This is our texture modified menu.



		Monday Apr 13	Tuesday Apr 14	Wednesday Apr 15	Thursday Apr 16	Friday Apr 17	Saturday Apr 18	Sunday Apr 19
<b>Breakfast</b>		Porridge, Weet-bix, modified fruits, yoghurt. Beverages as per regular menu. Scrambled eggs on Tuesdays and Sundays.						
<b>Morning tea</b>		Chocolate cake	Coffee cake (no walnuts)	Scones	Yoghurt cake	Cheese souffle (Pure Food Co)	Banana muffins	Lemon cake (no coconut)
<b>Lunch</b>	<b>Main</b>	Poached salmon with dill sauce	Lamb shank casserole	Multicultural food day	Pork roast with apple sauce	Fish	Corned beef with creamy mustard sauce, mash and roasted vegetables	Sunday roast: lamb
	<b>Served with</b>	Herbed potatoes, Broccoli and carrots	Mash, Green beans and pumpkin	Multicultural Food Day, Multicultural Food Day	Roast potato, Broccoli and red cabbage	Chips/mash, Buttery mixed veg	Creamy potato mash, Zucchini and cauliflower	Roasted rosemary potatoes, Pumpkin and peas
	<b>Dessert</b>	Crustless strawberry cheesecake	Lemon curd and cream	Apple and berry crumble	Tiramisu	Warm orange cake	Treacle pudding with ginger	Chocolate self-saucing pudding
<b>Afternoon tea</b>		Yoghurt and honey	Chocolate custard	Fruit and yoghurt	Jelly cake	Pureed vanilla cake and cream	Fruit and custard	High-protein mousse
<b>Dinner</b>	<b>Soup</b>	Creamy pumpkin	Leek, potato and bacon	Beef and barley	Pea and ham	Cheesy broccoli and cauliflower	Minestrone	Creamy lentil
	<b>Main</b>	Beef lasagne with pumpkin and zucchini	Satay chicken with rice carrot and zucchini	Fish bites, mash, green beans and carrot	Mild lamb curry, rice, pumpkin and beans	Meatloaf, mash, peas and sweet potato	Sweet and sour pork, risotto rice, carrots and broccoli	Chicken, sweet potato mash, beans and carrot
	<b>Dessert</b>	Chocolate blancmange	Pear upside-down cake	Baked banana custard	Ricotta with honey and fruit compote	High-protein strawberry mousse	Pannacotta	Stewed apricots and warm custard
<b>Supper</b>		Selection of yoghurts, custard, high-protein mousses, pureed baked products, pureed fruit.						

# Hello

# This is our texture modified menu.



		Monday Apr 20	Tuesday Apr 21	Wednesday Apr 22	Thursday Apr 23	Friday Apr 24	Saturday Apr 25	Sunday Apr 26
<b>Breakfast</b>		Porridge, Weet-bix, modified fruits, yoghurt. Beverages as per regular menu. Scrambled eggs on Tuesdays and Sundays.						
<b>Morning tea</b>		Chocolate muffins	Spinach quiche (Pure Food Co)	Sponge cake with jam and cream	Vanilla cake	Carrot cake	Whipped ricotta and smooth chutney	Banana cake
<b>Lunch</b>	<b>Main</b>	Beef meatballs	Fish fillet	People's choice	Roast lamb, gravy and mint sauce	Baked fish	Creamy garlic chicken	Sunday roast: beef with red wine gravy
	<b>Served with</b>	Mash, Green beans and carrots	Chips/mash, Broccoli and carrot	People's choice, People's choice	Mash, Pumpkin and zucchini	Chips/mash, Coleslaw or mixed vegetables	Rice, Honeyed carrots and broccoli	Mash, Roast parsnip, carrot and peas
	<b>Dessert</b>	Crustless pavlova with mascarpone and fruit	Crustless lemon cheesecake	People's choice	Chocolate self-saucing pudding	Salted caramel brownie	Rhubarb crumble	No-melt ice cream
<b>Afternoon tea</b>		Yoghurt and honey	Strawberry custard	Fruit and yoghurt	High-protein mousse	Apple and custard cake	Jelly cake	Pureed fruit and yoghurt
<b>Dinner</b>	<b>Soup</b>	Mushroom and leek	Tomato and lentil	Spring vegetable	Chicken and vegetable	Beef noodle	Bacon and cauliflower	Tuscan bean
	<b>Main</b>	Lamb rissoles, tomato sauce, herbed mash, zucchini, and beetroot	Beef casserole, risoni, beans and carrot	Pork in plum sauce, risoni, carrots and broccoli	Sausages and onion gravy, polenta, sauteed spinach and tomato	Chicken teriyaki, egg noodles, cabbage, broccoli	Lamb, meatloaf, mash, vegetables	Bolognese, risoni and vegetables
	<b>Dessert</b>	Puree peach sponge and cream	Perfect chocolate cream slice	Tiramisu	Fruit trifle	Plum clafoutis	Chocolate ripple cake	Custard and apple cake
<b>Supper</b>		Selection of yoghurts, custard, high protein mousses, pureed baked products, pureed fruit						

# Hello

# This is our texture modified menu.



		Monday Apr 27	Tuesday Apr 28	Wednesday Apr 29	Thursday Apr 30	Friday May 01	Saturday May 02	Sunday May 03
<b>Breakfast</b>		Porridge, Weet-bix, modified fruits, yoghurt. Beverages as per regular menu. Scrambled eggs on Tuesdays and Sundays.						
<b>Morning tea</b>		Cheese souffle (Pure Food Co)	Blueberry muffins	Scones	Jelly cake	Pear muffins	Chocolate cake	Apple cinnamon cake
<b>Lunch</b>	<b>Main</b>	Steamed fish and lemon butter	Lamb shanks, mash and roasted vegetables	Roast pork and apple sauce	Silverside with mustard sauce	Fish with mash and vegetables	Mediterranean lamb	Lemon and thyme roasted chicken
	<b>Served with</b>	Mash, Broccoli and honey carrots	Buttery mash, Sauteed silverbeet and baked pumpkin	Roast potatoes, Braised cabbage, cauliflower cheese and broccoli	Creamy potato bake, Steamed carrots and zucchini	Chips/mash, Coleslaw	Polenta, Roasted vegetable medley	Creamy mash, Roast pumpkin and broccoli
	<b>Dessert</b>	Pineapple upside down cake	Bread and butter pudding	Cheesecake	Seasonal fruit salad and custard	Black forest cake	TM trifle	Lemon self- saucing pudding
<b>Afternoon tea</b>		Chocolate custard	Vanilla pannacotta	Cake and cream	Fruit and yoghurt	Yoghurt and honey	High protein mango pudding	Choc mousse
<b>Dinner</b>	<b>Soup</b>	Beef and barley Soup	Lentil and vegetable	Creamy tomato	Cauliflower and bacon	Pumpkin	Minestrone	Carrot
	<b>Main</b>	Marinated pork, mash, broccoli, carrot	Braised veal steak, mash, broccoli and carrots	Chicken curry, rissoto rice, carrot and cauliflower	Lamb meatballs, tomato sauce, herbed mash, TM zucchini, and TM beetroot	Beef and vegetable casserole risoni	Beef and black bean, pureed rice, carrots and broccoli	Tuna mornay and side of vegetables
	<b>Dessert</b>	Pureed stewed fruits and custard	Chocolate brownie	Stewed apples and warm custard	Sticky date self- saucing pudding	Hazelnut panna cotta	Treacle pudding with ginger	No-melt ice cream sundae
<b>Supper</b>		Selection of yoghurts, custard, high-protein mousses, pureed baked products, pureed fruit.						

# Hello

# This is our texture modified menu.



		Monday May 04	Tuesday May 05	Wednesday May 06	Thursday May 07	Friday May 08	Saturday May 09	Sunday May 10
<b>Breakfast</b>		Porridge, Weet-bix, modified fruits, yoghurt. Beverages as per regular menu. Scrambled eggs on Tuesdays and Sundays.						
<b>Morning tea</b>		Marble cake	Banana muffins	Cheese souffle (Pure Food Co)	Sponge cake with jam and cream	Lemon yoghurt cake	Vanilla cake and custard	Cheese souffle (Pure Food Co)
<b>Lunch</b>	<b>Main</b>	Roast pork and gravy	Tomato chicken thighs	Roast lamb with mint sauce	People's choice	Fish and mash	Baked Chicken & Thyme Butter	Roast Turkey with Cranberry Sauce
	<b>Served with</b>	Buttered baby potatoes/mash, Carrots and beans	Chips/mash, Garden salad/ brussel sprouts and cauliflower cheese	Mash, Roast pumpkin and brussel sprouts	People's choice, People's choice	Chips/mash, Coleslaw/ braised cabbage, carrot and beans	Potatoes, Broccoli and baked sweet potato	Roasted rosemary potatoes, Roasted carrots, pumpkin and beans
	<b>Dessert</b>	Salted caramel brownie	Blueberry cheesecake	Crustless pavlova with mascarpone and fruit	People's choice	Bread and butter pudding	Cinnamon rice pudding	Orange cake
<b>Afternoon tea</b>		Chocolate custard	Yoghurt and honey	Modified cake and custard	Puree fruit and yoghurt	Banana custard	Fruit and custard	High-protein mousse
<b>Dinner</b>	<b>Soup</b>	Tomato & Basil	Zucchini	Roasted red capsicum and ricotta	Beef and veg	Spring vegetable and bean	Cauliflower and bacon	Vegetable and white bean
	<b>Main</b>	Shepherd's pie	Beef satay, pureed rice or mash, broccoli and carrots	Curried sausages, creamed spinach and carrot	Baked chicken, rice, broccoli and pumpkin	Lamb ragu, mash, zucchini and beetroot	Braised beef, mash, carrots and beans	Chicken and leek casserole, mash, sauteed silverbeet, roasted sweet potato
	<b>Dessert</b>	Berry cobbler	Plum clafoutis	Strawberry pannacotta	Tres leche cake	Baked custard	Chocolate ripple cake	Seasonal fruit and warm custard
<b>Supper</b>		Selection of yoghurts, custard, high protein mousses, pureed baked products, pureed fruit						

# Hello

# This is our texture modified menu.



		Monday May 11	Tuesday May 12	Wednesday May 13	Thursday May 14	Friday May 15	Saturday May 16	Sunday May 17
<b>Breakfast</b>		Porridge, Weet-bix, modified fruits, yoghurt. Beverages as per regular menu. Scrambled eggs on Tuesdays and Sundays.						
<b>Morning tea</b>		Chocolate cake	Coffee cake (no walnuts)	Scones	Yoghurt cake	Cheese souffle (Pure Food Co)	Banana muffins	Lemon cake (no coconut)
<b>Lunch</b>	<b>Main</b>	Poached salmon with dill sauce	Lamb shank casserole	Multicultural food day	Pork roast with apple sauce	Fish	Corned beef with creamy mustard sauce, mash and roasted vegetables	Sunday roast: lamb
	<b>Served with</b>	Herbed potatoes, Broccoli and carrots	Mash, Green beans and pumpkin	Multicultural Food Day, Multicultural Food Day	Roast potato, Broccoli and red cabbage	Chips/mash, Buttery mixed veg	Creamy potato mash, Zucchini and cauliflower	Roasted rosemary potatoes, Pumpkin and peas
	<b>Dessert</b>	Crustless strawberry cheesecake	Lemon curd and cream	Apple and berry crumble	Tiramisu	Warm orange cake	Treacle pudding with ginger	Chocolate self-saucing pudding
<b>Afternoon tea</b>		Yoghurt and honey	Chocolate custard	Fruit and yoghurt	Jelly cake	Pureed vanilla cake and cream	Fruit and custard	High-protein mousse
<b>Dinner</b>	<b>Soup</b>	Creamy pumpkin	Leek, potato and bacon	Beef and barley	Pea and ham	Cheesy broccoli and cauliflower	Minestrone	Creamy lentil
	<b>Main</b>	Beef lasagne with pumpkin and zucchini	Satay chicken with rice carrot and zucchini	Fish bites, mash, green beans and carrot	Mild lamb curry, rice, pumpkin and beans	Meatloaf, mash, peas and sweet potato	Sweet and sour pork, risotto rice, carrots and broccoli	Chicken, sweet potato mash, beans and carrot
	<b>Dessert</b>	Chocolate blancmange	Pear upside-down cake	Baked banana custard	Ricotta with honey and fruit compote	High-protein strawberry mousse	Pannacotta	Stewed apricots and warm custard
<b>Supper</b>		Selection of yoghurts, custard, high-protein mousses, pureed baked products, pureed fruit.						

# Hello

# This is our texture modified menu.



		Monday May 18	Tuesday May 19	Wednesday May 20	Thursday May 21	Friday May 22	Saturday May 23	Sunday May 24
<b>Breakfast</b>		Porridge, Weet-bix, modified fruits, yoghurt. Beverages as per regular menu. Scrambled eggs on Tuesdays and Sundays.						
<b>Morning tea</b>		Chocolate muffins	Spinach quiche (Pure Food Co)	Sponge cake with jam and cream	Vanilla cake	Carrot cake	Whipped ricotta and smooth chutney	Banana cake
<b>Lunch</b>	<b>Main</b>	Beef meatballs	Fish fillet	People's choice	Roast lamb, gravy and mint sauce	Baked fish	Creamy garlic chicken	Sunday roast: beef with red wine gravy
	<b>Served with</b>	Mash, Green beans and carrots	Chips/mash, Broccoli and carrot	People's choice, People's choice	Mash, Pumpkin and zucchini	Chips/mash, Coleslaw or mixed vegetables	Rice, Honeyed carrots and broccoli	Mash, Roast parsnip, carrot and peas
	<b>Dessert</b>	Crustless pavlova with mascarpone and fruit	Crustless lemon cheesecake	People's choice	Chocolate self-saucing pudding	Salted caramel brownie	Rhubarb crumble	No-melt ice cream
<b>Afternoon tea</b>		Yoghurt and honey	Strawberry custard	Fruit and yoghurt	High-protein mousse	Apple and custard cake	Jelly cake	Pureed fruit and yoghurt
<b>Dinner</b>	<b>Soup</b>	Mushroom and leek	Tomato and lentil	Spring vegetable	Chicken and vegetable	Beef noodle	Bacon and cauliflower	Tuscan bean
	<b>Main</b>	Lamb rissoles, tomato sauce, herbed mash, zucchini, and beetroot	Beef casserole, risoni, beans and carrot	Pork in plum sauce, risoni, carrots and broccoli	Sausages and onion gravy, polenta, sauteed spinach and tomato	Chicken teriyaki, egg noodles, cabbage, broccoli	Lamb, meatloaf, mash, vegetables	Bolognese, risoni and vegetables
	<b>Dessert</b>	Puree peach sponge and cream	Perfect chocolate cream slice	Tiramisu	Fruit trifle	Plum clafoutis	Chocolate ripple cake	Custard and apple cake
<b>Supper</b>		Selection of yoghurts, custard, high protein mousses, pureed baked products, pureed fruit						

# Hello

# This is our texture modified menu.



		Monday May 25	Tuesday May 26	Wednesday May 27	Thursday May 28	Friday May 29	Saturday May 30	Sunday May 31
<b>Breakfast</b>		Porridge, Weet-bix, modified fruits, yoghurt. Beverages as per regular menu. Scrambled eggs on Tuesdays and Sundays.						
<b>Morning tea</b>		Cheese souffle (Pure Food Co)	Blueberry muffins	Scones	Jelly cake	Pear muffins	Chocolate cake	Apple cinnamon cake
<b>Lunch</b>	<b>Main</b>	Steamed fish and lemon butter	Lamb shanks, mash and roasted vegetables	Roast pork and apple sauce	Silverside with mustard sauce	Fish with mash and vegetables	Mediterranean lamb	Lemon and thyme roasted chicken
	<b>Served with</b>	Mash, Broccoli and honey carrots	Buttery mash, Sauteed silverbeet and baked pumpkin	Roast potatoes, Braised cabbage, cauliflower cheese and broccoli	Creamy potato bake, Steamed carrots and zucchini	Chips/mash, Coleslaw	Polenta, Roasted vegetable medley	Creamy mash, Roast pumpkin and broccoli
	<b>Dessert</b>	Pineapple upside down cake	Bread and butter pudding	Cheesecake	Seasonal fruit salad and custard	Black forest cake	TM trifle	Lemon self- saucing pudding
<b>Afternoon tea</b>		Chocolate custard	Vanilla pannacotta	Cake and cream	Fruit and yoghurt	Yoghurt and honey	High protein mango pudding	Choc mousse
<b>Dinner</b>	<b>Soup</b>	Beef and barley Soup	Lentil and vegetable	Creamy tomato	Cauliflower and bacon	Pumpkin	Minestrone	Carrot
	<b>Main</b>	Marinated pork, mash, broccoli, carrot	Braised veal steak, mash, broccoli and carrots	Chicken curry, rissoto rice, carrot and cauliflower	Lamb meatballs, tomato sauce, herbed mash, TM zucchini, and TM beetroot	Beef and vegetable casserole risoni	Beef and black bean, pureed rice, carrots and broccoli	Tuna mornay and side of vegetables
	<b>Dessert</b>	Pureed stewed fruits and custard	Chocolate brownie	Stewed apples and warm custard	Sticky date self- saucing pudding	Hazelnut panna cotta	Treacle pudding with ginger	No-melt ice cream sundae
<b>Supper</b>		Selection of yoghurts, custard, high-protein mousses, pureed baked products, pureed fruit.						

# Hello

# This is our texture modified menu.



		Monday Jun 01	Tuesday Jun 02	Wednesday Jun 03	Thursday Jun 04	Friday Jun 05	Saturday Jun 06	Sunday Jun 07
<b>Breakfast</b>		Porridge, Weet-bix, modified fruits, yoghurt. Beverages as per regular menu. Scrambled eggs on Tuesdays and Sundays.						
<b>Morning tea</b>		Marble cake	Banana muffins	Cheese souffle (Pure Food Co)	Sponge cake with jam and cream	Lemon yoghurt cake	Vanilla cake and custard	Cheese souffle (Pure Food Co)
<b>Lunch</b>	<b>Main</b>	Roast pork and gravy	Tomato chicken thighs	Roast lamb with mint sauce	People's choice	Fish and mash	Baked Chicken & Thyme Butter	Roast Turkey with Cranberry Sauce
	<b>Served with</b>	Buttered baby potatoes/mash, Carrots and beans	Chips/mash, Garden salad/ brussel sprouts and cauliflower cheese	Mash, Roast pumpkin and brussel sprouts	People's choice, People's choice	Chips/mash, Coleslaw/ braised cabbage, carrot and beans	Potatoes, Broccoli and baked sweet potato	Roasted rosemary potatoes, Roasted carrots, pumpkin and beans
	<b>Dessert</b>	Salted caramel brownie	Blueberry cheesecake	Crustless pavlova with mascarpone and fruit	People's choice	Bread and butter pudding	Cinnamon rice pudding	Orange cake
<b>Afternoon tea</b>		Chocolate custard	Yoghurt and honey	Modified cake and custard	Puree fruit and yoghurt	Banana custard	Fruit and custard	High-protein mousse
<b>Dinner</b>	<b>Soup</b>	Tomato & Basil	Zucchini	Roasted red capsicum and ricotta	Beef and veg	Spring vegetable and bean	Cauliflower and bacon	Vegetable and white bean
	<b>Main</b>	Shepherd's pie	Beef satay, pureed rice or mash, broccoli and carrots	Curried sausages, creamed spinach and carrot	Baked chicken, rice, broccoli and pumpkin	Lamb ragu, mash, zucchini and beetroot	Braised beef, mash, carrots and beans	Chicken and leek casserole, mash, sauteed silverbeet, roasted sweet potato
	<b>Dessert</b>	Berry cobbler	Plum clafoutis	Strawberry pannacotta	Tres leche cake	Baked custard	Chocolate ripple cake	Seasonal fruit and warm custard
<b>Supper</b>		Selection of yoghurts, custard, high protein mousses, pureed baked products, pureed fruit						

# Hello

# This is our texture modified menu.



		Monday Jun 08	Tuesday Jun 09	Wednesday Jun 10	Thursday Jun 11	Friday Jun 12	Saturday Jun 13	Sunday Jun 14
<b>Breakfast</b>		Porridge, Weet-bix, modified fruits, yoghurt. Beverages as per regular menu. Scrambled eggs on Tuesdays and Sundays.						
<b>Morning tea</b>		Chocolate cake	Coffee cake (no walnuts)	Scones	Yoghurt cake	Cheese souffle (Pure Food Co)	Banana muffins	Lemon cake (no coconut)
<b>Lunch</b>	<b>Main</b>	Poached salmon with dill sauce	Lamb shank casserole	Multicultural food day	Pork roast with apple sauce	Fish	Corned beef with creamy mustard sauce, mash and roasted vegetables	Sunday roast: lamb
	<b>Served with</b>	Herbed potatoes, Broccoli and carrots	Mash, Green beans and pumpkin	Multicultural Food Day, Multicultural Food Day	Roast potato, Broccoli and red cabbage	Chips/mash, Buttery mixed veg	Creamy potato mash, Zucchini and cauliflower	Roasted rosemary potatoes, Pumpkin and peas
	<b>Dessert</b>	Crustless strawberry cheesecake	Lemon curd and cream	Apple and berry crumble	Tiramisu	Warm orange cake	Treacle pudding with ginger	Chocolate self-saucing pudding
<b>Afternoon tea</b>		Yoghurt and honey	Chocolate custard	Fruit and yoghurt	Jelly cake	Pureed vanilla cake and cream	Fruit and custard	High-protein mousse
<b>Dinner</b>	<b>Soup</b>	Creamy pumpkin	Leek, potato and bacon	Beef and barley	Pea and ham	Cheesy broccoli and cauliflower	Minestrone	Creamy lentil
	<b>Main</b>	Beef lasagne with pumpkin and zucchini	Satay chicken with rice carrot and zucchini	Fish bites, mash, green beans and carrot	Mild lamb curry, rice, pumpkin and beans	Meatloaf, mash, peas and sweet potato	Sweet and sour pork, risotto rice, carrots and broccoli	Chicken, sweet potato mash, beans and carrot
	<b>Dessert</b>	Chocolate blancmange	Pear upside-down cake	Baked banana custard	Ricotta with honey and fruit compote	High-protein strawberry mousse	Pannacotta	Stewed apricots and warm custard
<b>Supper</b>		Selection of yoghurts, custard, high-protein mousses, pureed baked products, pureed fruit.						

# Hello

# This is our texture modified menu.



		Monday Jun 15	Tuesday Jun 16	Wednesday Jun 17	Thursday Jun 18	Friday Jun 19	Saturday Jun 20	Sunday Jun 21
<b>Breakfast</b>		Porridge, Weet-bix, modified fruits, yoghurt. Beverages as per regular menu. Scrambled eggs on Tuesdays and Sundays.						
<b>Morning tea</b>		Chocolate muffins	Spinach quiche (Pure Food Co)	Sponge cake with jam and cream	Vanilla cake	Carrot cake	Whipped ricotta and smooth chutney	Banana cake
<b>Lunch</b>	<b>Main</b>	Beef meatballs	Fish fillet	People's choice	Roast lamb, gravy and mint sauce	Baked fish	Creamy garlic chicken	Sunday roast: beef with red wine gravy
	<b>Served with</b>	Mash, Green beans and carrots	Chips/mash, Broccoli and carrot	People's choice, People's choice	Mash, Pumpkin and zucchini	Chips/mash, Coleslaw or mixed vegetables	Rice, Honeyed carrots and broccoli	Mash, Roast parsnip, carrot and peas
	<b>Dessert</b>	Crustless pavlova with mascarpone and fruit	Crustless lemon cheesecake	People's choice	Chocolate self-saucing pudding	Salted caramel brownie	Rhubarb crumble	No-melt ice cream
<b>Afternoon tea</b>		Yoghurt and honey	Strawberry custard	Fruit and yoghurt	High-protein mousse	Apple and custard cake	Jelly cake	Pureed fruit and yoghurt
<b>Dinner</b>	<b>Soup</b>	Mushroom and leek	Tomato and lentil	Spring vegetable	Chicken and vegetable	Beef noodle	Bacon and cauliflower	Tuscan bean
	<b>Main</b>	Lamb rissoles, tomato sauce, herbed mash, zucchini, and beetroot	Beef casserole, risoni, beans and carrot	Pork in plum sauce, risoni, carrots and broccoli	Sausages and onion gravy, polenta, sauteed spinach and tomato	Chicken teriyaki, egg noodles, cabbage, broccoli	Lamb, meatloaf, mash, vegetables	Bolognese, risoni and vegetables
	<b>Dessert</b>	Puree peach sponge and cream	Perfect chocolate cream slice	Tiramisu	Fruit trifle	Plum clafoutis	Chocolate ripple cake	Custard and apple cake
<b>Supper</b>		Selection of yoghurts, custard, high protein mousses, pureed baked products, pureed fruit						

# Hello

# This is our texture modified menu.



		Monday Jun 22	Tuesday Jun 23	Wednesday Jun 24	Thursday Jun 25	Friday Jun 26	Saturday Jun 27	Sunday Jun 28
<b>Breakfast</b>		Porridge, Weet-bix, modified fruits, yoghurt. Beverages as per regular menu. Scrambled eggs on Tuesdays and Sundays.						
<b>Morning tea</b>		Cheese souffle (Pure Food Co)	Blueberry muffins	Scones	Jelly cake	Pear muffins	Chocolate cake	Apple cinnamon cake
<b>Lunch</b>	<b>Main</b>	Steamed fish and lemon butter	Lamb shanks, mash and roasted vegetables	Roast pork and apple sauce	Silverside with mustard sauce	Fish with mash and vegetables	Mediterranean lamb	Lemon and thyme roasted chicken
	<b>Served with</b>	Mash, Broccoli and honey carrots	Buttery mash, Sauteed silverbeet and baked pumpkin	Roast potatoes, Braised cabbage, cauliflower cheese and broccoli	Creamy potato bake, Steamed carrots and zucchini	Chips/mash, Coleslaw	Polenta, Roasted vegetable medley	Creamy mash, Roast pumpkin and broccoli
	<b>Dessert</b>	Pineapple upside down cake	Bread and butter pudding	Cheesecake	Seasonal fruit salad and custard	Black forest cake	TM trifle	Lemon self-saucing pudding
<b>Afternoon tea</b>		Chocolate custard	Vanilla pannacotta	Cake and cream	Fruit and yoghurt	Yoghurt and honey	High protein mango pudding	Choc mousse
<b>Dinner</b>	<b>Soup</b>	Beef and barley Soup	Lentil and vegetable	Creamy tomato	Cauliflower and bacon	Pumpkin	Minestrone	Carrot
	<b>Main</b>	Marinated pork, mash, broccoli, carrot	Braised veal steak, mash, broccoli and carrots	Chicken curry, rissoto rice, carrot and cauliflower	Lamb meatballs, tomato sauce, herbed mash, TM zucchini, and TM beetroot	Beef and vegetable casserole risoni	Beef and black bean, pureed rice, carrots and broccoli	Tuna mornay and side of vegetables
	<b>Dessert</b>	Pureed stewed fruits and custard	Chocolate brownie	Stewed apples and warm custard	Sticky date self-saucing pudding	Hazelnut panna cotta	Treacle pudding with ginger	No-melt ice cream sundae
<b>Supper</b>		Selection of yoghurts, custard, high-protein mousses, pureed baked products, pureed fruit.						

# Hello

# This is our texture modified menu.



		Monday Jun 29	Tuesday Jun 30	Wednesday Jul 01	Thursday Jul 02	Friday Jul 03	Saturday Jul 04	Sunday Jul 05
<b>Breakfast</b>		Porridge, Weet-bix, modified fruits, yoghurt. Beverages as per regular menu. Scrambled eggs on Tuesdays and Sundays.						
<b>Morning tea</b>		Marble cake	Banana muffins	Cheese souffle (Pure Food Co)	Sponge cake with jam and cream	Lemon yoghurt cake	Vanilla cake and custard	Cheese souffle (Pure Food Co)
<b>Lunch</b>	<b>Main</b>	Roast pork and gravy	Tomato chicken thighs	Roast lamb with mint sauce	People's choice	Fish and mash	Baked Chicken & Thyme Butter	Roast Turkey with Cranberry Sauce
	<b>Served with</b>	Buttered baby potatoes/mash, Carrots and beans	Chips/mash, Garden salad/ brussel sprouts and cauliflower cheese	Mash, Roast pumpkin and brussel sprouts	People's choice, People's choice	Chips/mash, Coleslaw/ braised cabbage, carrot and beans	Potatoes, Broccoli and baked sweet potato	Roasted rosemary potatoes, Roasted carrots, pumpkin and beans
	<b>Dessert</b>	Salted caramel brownie	Blueberry cheesecake	Crustless pavlova with mascarpone and fruit	People's choice	Bread and butter pudding	Cinnamon rice pudding	Orange cake
<b>Afternoon tea</b>		Chocolate custard	Yoghurt and honey	Modified cake and custard	Puree fruit and yoghurt	Banana custard	Fruit and custard	High-protein mousse
<b>Dinner</b>	<b>Soup</b>	Tomato & Basil	Zucchini	Roasted red capsicum and ricotta	Beef and veg	Spring vegetable and bean	Cauliflower and bacon	Vegetable and white bean
	<b>Main</b>	Shepherd's pie	Beef satay, pureed rice or mash, broccoli and carrots	Curried sausages, creamed spinach and carrot	Baked chicken, rice, broccoli and pumpkin	Lamb ragu, mash, zucchini and beetroot	Braised beef, mash, carrots and beans	Chicken and leek casserole, mash, sauteed silverbeet, roasted sweet potato
	<b>Dessert</b>	Berry cobbler	Plum clafoutis	Strawberry pannacotta	Tres leche cake	Baked custard	Chocolate ripple cake	Seasonal fruit and warm custard
<b>Supper</b>		Selection of yoghurts, custard, high protein mousses, pureed baked products, pureed fruit						

# Hello

# This is our texture modified menu.



		Monday Jul 06	Tuesday Jul 07	Wednesday Jul 08	Thursday Jul 09	Friday Jul 10	Saturday Jul 11	Sunday Jul 12
<b>Breakfast</b>		Porridge, Weet-bix, modified fruits, yoghurt. Beverages as per regular menu. Scrambled eggs on Tuesdays and Sundays.						
<b>Morning tea</b>		Chocolate cake	Coffee cake (no walnuts)	Scones	Yoghurt cake	Cheese souffle (Pure Food Co)	Banana muffins	Lemon cake (no coconut)
<b>Lunch</b>	<b>Main</b>	Poached salmon with dill sauce	Lamb shank casserole	Multicultural food day	Pork roast with apple sauce	Fish	Corned beef with creamy mustard sauce, mash and roasted vegetables	Sunday roast: lamb
	<b>Served with</b>	Herbed potatoes, Broccoli and carrots	Mash, Green beans and pumpkin	Multicultural Food Day, Multicultural Food Day	Roast potato, Broccoli and red cabbage	Chips/mash, Buttery mixed veg	Creamy potato mash, Zucchini and cauliflower	Roasted rosemary potatoes, Pumpkin and peas
	<b>Dessert</b>	Crustless strawberry cheesecake	Lemon curd and cream	Apple and berry crumble	Tiramisu	Warm orange cake	Treacle pudding with ginger	Chocolate self-saucing pudding
<b>Afternoon tea</b>		Yoghurt and honey	Chocolate custard	Fruit and yoghurt	Jelly cake	Pureed vanilla cake and cream	Fruit and custard	High-protein mousse
<b>Dinner</b>	<b>Soup</b>	Creamy pumpkin	Leek, potato and bacon	Beef and barley	Pea and ham	Cheesy broccoli and cauliflower	Minestrone	Creamy lentil
	<b>Main</b>	Beef lasagne with pumpkin and zucchini	Satay chicken with rice carrot and zucchini	Fish bites, mash, green beans and carrot	Mild lamb curry, rice, pumpkin and beans	Meatloaf, mash, peas and sweet potato	Sweet and sour pork, risotto rice, carrots and broccoli	Chicken, sweet potato mash, beans and carrot
	<b>Dessert</b>	Chocolate blancmange	Pear upside-down cake	Baked banana custard	Ricotta with honey and fruit compote	High-protein strawberry mousse	Pannacotta	Stewed apricots and warm custard
<b>Supper</b>		Selection of yoghurts, custard, high-protein mousses, pureed baked products, pureed fruit.						

# Hello

# This is our texture modified menu.



		Monday Jul 13	Tuesday Jul 14	Wednesday Jul 15	Thursday Jul 16	Friday Jul 17	Saturday Jul 18	Sunday Jul 19
<b>Breakfast</b>		Porridge, Weet-bix, modified fruits, yoghurt. Beverages as per regular menu. Scrambled eggs on Tuesdays and Sundays.						
<b>Morning tea</b>		Chocolate muffins	Spinach quiche (Pure Food Co)	Sponge cake with jam and cream	Vanilla cake	Carrot cake	Whipped ricotta and smooth chutney	Banana cake
<b>Lunch</b>	<b>Main</b>	Beef meatballs	Fish fillet	People's choice	Roast lamb, gravy and mint sauce	Baked fish	Creamy garlic chicken	Sunday roast: beef with red wine gravy
	<b>Served with</b>	Mash, Green beans and carrots	Chips/mash, Broccoli and carrot	People's choice, People's choice	Mash, Pumpkin and zucchini	Chips/mash, Coleslaw or mixed vegetables	Rice, Honeyed carrots and broccoli	Mash, Roast parsnip, carrot and peas
	<b>Dessert</b>	Crustless pavlova with mascarpone and fruit	Crustless lemon cheesecake	People's choice	Chocolate self-saucing pudding	Salted caramel brownie	Rhubarb crumble	No-melt ice cream
<b>Afternoon tea</b>		Yoghurt and honey	Strawberry custard	Fruit and yoghurt	High-protein mousse	Apple and custard cake	Jelly cake	Pureed fruit and yoghurt
<b>Dinner</b>	<b>Soup</b>	Mushroom and leek	Tomato and lentil	Spring vegetable	Chicken and vegetable	Beef noodle	Bacon and cauliflower	Tuscan bean
	<b>Main</b>	Lamb rissoles, tomato sauce, herbed mash, zucchini, and beetroot	Beef casserole, risoni, beans and carrot	Pork in plum sauce, risoni, carrots and broccoli	Sausages and onion gravy, polenta, sauteed spinach and tomato	Chicken teriyaki, egg noodles, cabbage, broccoli	Lamb, meatloaf, mash, vegetables	Bolognese, risoni and vegetables
	<b>Dessert</b>	Puree peach sponge and cream	Perfect chocolate cream slice	Tiramisu	Fruit trifle	Plum clafoutis	Chocolate ripple cake	Custard and apple cake
<b>Supper</b>		Selection of yoghurts, custard, high protein mousses, pureed baked products, pureed fruit						

# Hello

# This is our texture modified menu.



		Monday Jul 20	Tuesday Jul 21	Wednesday Jul 22	Thursday Jul 23	Friday Jul 24	Saturday Jul 25	Sunday Jul 26
<b>Breakfast</b>		Porridge, Weet-bix, modified fruits, yoghurt. Beverages as per regular menu. Scrambled eggs on Tuesdays and Sundays.						
<b>Morning tea</b>		Cheese souffle (Pure Food Co)	Blueberry muffins	Scones	Jelly cake	Pear muffins	Chocolate cake	Apple cinnamon cake
<b>Lunch</b>	<b>Main</b>	Steamed fish and lemon butter	Lamb shanks, mash and roasted vegetables	Roast pork and apple sauce	Silverside with mustard sauce	Fish with mash and vegetables	Mediterranean lamb	Lemon and thyme roasted chicken
	<b>Served with</b>	Mash, Broccoli and honey carrots	Buttery mash, Sauteed silverbeet and baked pumpkin	Roast potatoes, Braised cabbage, cauliflower cheese and broccoli	Creamy potato bake, Steamed carrots and zucchini	Chips/mash, Coleslaw	Polenta, Roasted vegetable medley	Creamy mash, Roast pumpkin and broccoli
	<b>Dessert</b>	Pineapple upside down cake	Bread and butter pudding	Cheesecake	Seasonal fruit salad and custard	Black forest cake	TM trifle	Lemon self- saucing pudding
<b>Afternoon tea</b>		Chocolate custard	Vanilla pannacotta	Cake and cream	Fruit and yoghurt	Yoghurt and honey	High protein mango pudding	Choc mousse
<b>Dinner</b>	<b>Soup</b>	Beef and barley Soup	Lentil and vegetable	Creamy tomato	Cauliflower and bacon	Pumpkin	Minestrone	Carrot
	<b>Main</b>	Marinated pork, mash, broccoli, carrot	Braised veal steak, mash, broccoli and carrots	Chicken curry, rissoto rice, carrot and cauliflower	Lamb meatballs, tomato sauce, herbed mash, TM zucchini, and TM beetroot	Beef and vegetable casserole risoni	Beef and black bean, pureed rice, carrots and broccoli	Tuna mornay and side of vegetables
	<b>Dessert</b>	Pureed stewed fruits and custard	Chocolate brownie	Stewed apples and warm custard	Sticky date self- saucing pudding	Hazelnut panna cotta	Treacle pudding with ginger	No-melt ice cream sundae
<b>Supper</b>		Selection of yoghurts, custard, high-protein mousses, pureed baked products, pureed fruit.						

# Hello

# This is our texture modified menu.



		Monday Jul 27	Tuesday Jul 28	Wednesday Jul 29	Thursday Jul 30	Friday Jul 31	Saturday Aug 01	Sunday Aug 02
<b>Breakfast</b>		Porridge, Weet-bix, modified fruits, yoghurt. Beverages as per regular menu. Scrambled eggs on Tuesdays and Sundays.						
<b>Morning tea</b>		Marble cake	Banana muffins	Cheese souffle (Pure Food Co)	Sponge cake with jam and cream	Lemon yoghurt cake	Vanilla cake and custard	Cheese souffle (Pure Food Co)
<b>Lunch</b>	<b>Main</b>	Roast pork and gravy	Tomato chicken thighs	Roast lamb with mint sauce	People's choice	Fish and mash	Baked Chicken & Thyme Butter	Roast Turkey with Cranberry Sauce
	<b>Served with</b>	Buttered baby potatoes/mash, Carrots and beans	Chips/mash, Garden salad/ brussel sprouts and cauliflower cheese	Mash, Roast pumpkin and brussel sprouts	People's choice, People's choice	Chips/mash, Coleslaw/ braised cabbage, carrot and beans	Potatoes, Broccoli and baked sweet potato	Roasted rosemary potatoes, Roasted carrots, pumpkin and beans
	<b>Dessert</b>	Salted caramel brownie	Blueberry cheesecake	Crustless pavlova with mascarpone and fruit	People's choice	Bread and butter pudding	Cinnamon rice pudding	Orange cake
<b>Afternoon tea</b>		Chocolate custard	Yoghurt and honey	Modified cake and custard	Puree fruit and yoghurt	Banana custard	Fruit and custard	High-protein mousse
<b>Dinner</b>	<b>Soup</b>	Tomato & Basil	Zucchini	Roasted red capsicum and ricotta	Beef and veg	Spring vegetable and bean	Cauliflower and bacon	Vegetable and white bean
	<b>Main</b>	Shepherd's pie	Beef satay, pureed rice or mash, broccoli and carrots	Curried sausages, creamed spinach and carrot	Baked chicken, rice, broccoli and pumpkin	Lamb ragu, mash, zucchini and beetroot	Braised beef, mash, carrots and beans	Chicken and leek casserole, mash, sauteed silverbeet, roasted sweet potato
	<b>Dessert</b>	Berry cobbler	Plum clafoutis	Strawberry pannacotta	Tres leche cake	Baked custard	Chocolate ripple cake	Seasonal fruit and warm custard
<b>Supper</b>		Selection of yoghurts, custard, high protein mousses, pureed baked products, pureed fruit						

# Hello

# This is our texture modified menu.



		Monday Aug 03	Tuesday Aug 04	Wednesday Aug 05	Thursday Aug 06	Friday Aug 07	Saturday Aug 08	Sunday Aug 09
<b>Breakfast</b>		Porridge, Weet-bix, modified fruits, yoghurt. Beverages as per regular menu. Scrambled eggs on Tuesdays and Sundays.						
<b>Morning tea</b>		Chocolate cake	Coffee cake (no walnuts)	Scones	Yoghurt cake	Cheese souffle (Pure Food Co)	Banana muffins	Lemon cake (no coconut)
<b>Lunch</b>	<b>Main</b>	Poached salmon with dill sauce	Lamb shank casserole	Multicultural food day	Pork roast with apple sauce	Fish	Corned beef with creamy mustard sauce, mash and roasted vegetables	Sunday roast: lamb
	<b>Served with</b>	Herbed potatoes, Broccoli and carrots	Mash, Green beans and pumpkin	Multicultural Food Day, Multicultural Food Day	Roast potato, Broccoli and red cabbage	Chips/mash, Buttery mixed veg	Creamy potato mash, Zucchini and cauliflower	Roasted rosemary potatoes, Pumpkin and peas
	<b>Dessert</b>	Crustless strawberry cheesecake	Lemon curd and cream	Apple and berry crumble	Tiramisu	Warm orange cake	Treacle pudding with ginger	Chocolate self-saucing pudding
<b>Afternoon tea</b>		Yoghurt and honey	Chocolate custard	Fruit and yoghurt	Jelly cake	Pureed vanilla cake and cream	Fruit and custard	High-protein mousse
<b>Dinner</b>	<b>Soup</b>	Creamy pumpkin	Leek, potato and bacon	Beef and barley	Pea and ham	Cheesy broccoli and cauliflower	Minestrone	Creamy lentil
	<b>Main</b>	Beef lasagne with pumpkin and zucchini	Satay chicken with rice carrot and zucchini	Fish bites, mash, green beans and carrot	Mild lamb curry, rice, pumpkin and beans	Meatloaf, mash, peas and sweet potato	Sweet and sour pork, risotto rice, carrots and broccoli	Chicken, sweet potato mash, beans and carrot
	<b>Dessert</b>	Chocolate blancmange	Pear upside-down cake	Baked banana custard	Ricotta with honey and fruit compote	High-protein strawberry mousse	Pannacotta	Stewed apricots and warm custard
<b>Supper</b>		Selection of yoghurts, custard, high-protein mousses, pureed baked products, pureed fruit.						

# Hello

# This is our texture modified menu.



		Monday Aug 10	Tuesday Aug 11	Wednesday Aug 12	Thursday Aug 13	Friday Aug 14	Saturday Aug 15	Sunday Aug 16
<b>Breakfast</b>		Porridge, Weet-bix, modified fruits, yoghurt. Beverages as per regular menu. Scrambled eggs on Tuesdays and Sundays.						
<b>Morning tea</b>		Chocolate muffins	Spinach quiche (Pure Food Co)	Sponge cake with jam and cream	Vanilla cake	Carrot cake	Whipped ricotta and smooth chutney	Banana cake
<b>Lunch</b>	<b>Main</b>	Beef meatballs	Fish fillet	People's choice	Roast lamb, gravy and mint sauce	Baked fish	Creamy garlic chicken	Sunday roast: beef with red wine gravy
	<b>Served with</b>	Mash, Green beans and carrots	Chips/mash, Broccoli and carrot	People's choice, People's choice	Mash, Pumpkin and zucchini	Chips/mash, Coleslaw or mixed vegetables	Rice, Honeyed carrots and broccoli	Mash, Roast parsnip, carrot and peas
	<b>Dessert</b>	Crustless pavlova with mascarpone and fruit	Crustless lemon cheesecake	People's choice	Chocolate self-saucing pudding	Salted caramel brownie	Rhubarb crumble	No-melt ice cream
<b>Afternoon tea</b>		Yoghurt and honey	Strawberry custard	Fruit and yoghurt	High-protein mousse	Apple and custard cake	Jelly cake	Pureed fruit and yoghurt
<b>Dinner</b>	<b>Soup</b>	Mushroom and leek	Tomato and lentil	Spring vegetable	Chicken and vegetable	Beef noodle	Bacon and cauliflower	Tuscan bean
	<b>Main</b>	Lamb rissoles, tomato sauce, herbed mash, zucchini, and beetroot	Beef casserole, risoni, beans and carrot	Pork in plum sauce, risoni, carrots and broccoli	Sausages and onion gravy, polenta, sauteed spinach and tomato	Chicken teriyaki, egg noodles, cabbage, broccoli	Lamb, meatloaf, mash, vegetables	Bolognese, risoni and vegetables
	<b>Dessert</b>	Puree peach sponge and cream	Perfect chocolate cream slice	Tiramisu	Fruit trifle	Plum clafoutis	Chocolate ripple cake	Custard and apple cake
<b>Supper</b>		Selection of yoghurts, custard, high protein mousses, pureed baked products, pureed fruit						

# Hello

# This is our texture modified menu.



		Monday Aug 17	Tuesday Aug 18	Wednesday Aug 19	Thursday Aug 20	Friday Aug 21	Saturday Aug 22	Sunday Aug 23
<b>Breakfast</b>		Porridge, Weet-bix, modified fruits, yoghurt. Beverages as per regular menu. Scrambled eggs on Tuesdays and Sundays.						
<b>Morning tea</b>		Cheese souffle (Pure Food Co)	Blueberry muffins	Scones	Jelly cake	Pear muffins	Chocolate cake	Apple cinnamon cake
<b>Lunch</b>	<b>Main</b>	Steamed fish and lemon butter	Lamb shanks, mash and roasted vegetables	Roast pork and apple sauce	Silverside with mustard sauce	Fish with mash and vegetables	Mediterranean lamb	Lemon and thyme roasted chicken
	<b>Served with</b>	Mash, Broccoli and honey carrots	Buttery mash, Sauteed silverbeet and baked pumpkin	Roast potatoes, Braised cabbage, cauliflower cheese and broccoli	Creamy potato bake, Steamed carrots and zucchini	Chips/mash, Coleslaw	Polenta, Roasted vegetable medley	Creamy mash, Roast pumpkin and broccoli
	<b>Dessert</b>	Pineapple upside down cake	Bread and butter pudding	Cheesecake	Seasonal fruit salad and custard	Black forest cake	TM trifle	Lemon self- saucing pudding
<b>Afternoon tea</b>		Chocolate custard	Vanilla pannacotta	Cake and cream	Fruit and yoghurt	Yoghurt and honey	High protein mango pudding	Choc mousse
<b>Dinner</b>	<b>Soup</b>	Beef and barley Soup	Lentil and vegetable	Creamy tomato	Cauliflower and bacon	Pumpkin	Minestrone	Carrot
	<b>Main</b>	Marinated pork, mash, broccoli, carrot	Braised veal steak, mash, broccoli and carrots	Chicken curry, rissoto rice, carrot and cauliflower	Lamb meatballs, tomato sauce, herbed mash, TM zucchini, and TM beetroot	Beef and vegetable casserole risoni	Beef and black bean, pureed rice, carrots and broccoli	Tuna mornay and side of vegetables
	<b>Dessert</b>	Pureed stewed fruits and custard	Chocolate brownie	Stewed apples and warm custard	Sticky date self- saucing pudding	Hazelnut panna cotta	Treacle pudding with ginger	No-melt ice cream sundae
<b>Supper</b>		Selection of yoghurts, custard, high-protein mousses, pureed baked products, pureed fruit.						

# Hello

# This is our texture modified menu.



		Monday Aug 24	Tuesday Aug 25	Wednesday Aug 26	Thursday Aug 27	Friday Aug 28	Saturday Aug 29	Sunday Aug 30
<b>Breakfast</b>		Porridge, Weet-bix, modified fruits, yoghurt. Beverages as per regular menu. Scrambled eggs on Tuesdays and Sundays.						
<b>Morning tea</b>		Marble cake	Banana muffins	Cheese souffle (Pure Food Co)	Sponge cake with jam and cream	Lemon yoghurt cake	Vanilla cake and custard	Cheese souffle (Pure Food Co)
<b>Lunch</b>	<b>Main</b>	Roast pork and gravy	Tomato chicken thighs	Roast lamb with mint sauce	People's choice	Fish and mash	Baked Chicken & Thyme Butter	Roast Turkey with Cranberry Sauce
	<b>Served with</b>	Buttered baby potatoes/mash, Carrots and beans	Chips/mash, Garden salad/ brussel sprouts and cauliflower cheese	Mash, Roast pumpkin and brussel sprouts	People's choice, People's choice	Chips/mash, Coleslaw/ braised cabbage, carrot and beans	Potatoes, Broccoli and baked sweet potato	Roasted rosemary potatoes, Roasted carrots, pumpkin and beans
	<b>Dessert</b>	Salted caramel brownie	Blueberry cheesecake	Crustless pavlova with mascarpone and fruit	People's choice	Bread and butter pudding	Cinnamon rice pudding	Orange cake
<b>Afternoon tea</b>		Chocolate custard	Yoghurt and honey	Modified cake and custard	Puree fruit and yoghurt	Banana custard	Fruit and custard	High-protein mousse
<b>Dinner</b>	<b>Soup</b>	Tomato & Basil	Zucchini	Roasted red capsicum and ricotta	Beef and veg	Spring vegetable and bean	Cauliflower and bacon	Vegetable and white bean
	<b>Main</b>	Shepherd's pie	Beef satay, pureed rice or mash, broccoli and carrots	Curried sausages, creamed spinach and carrot	Baked chicken, rice, broccoli and pumpkin	Lamb ragu, mash, zucchini and beetroot	Braised beef, mash, carrots and beans	Chicken and leek casserole, mash, sauteed silverbeet, roasted sweet potato
	<b>Dessert</b>	Berry cobbler	Plum clafoutis	Strawberry pannacotta	Tres leche cake	Baked custard	Chocolate ripple cake	Seasonal fruit and warm custard
<b>Supper</b>		Selection of yoghurts, custard, high protein mousses, pureed baked products, pureed fruit						

# Hello

# This is our texture modified menu.



		Monday Aug 31	Tuesday Sep 01	Wednesday Sep 02	Thursday Sep 03	Friday Sep 04	Saturday Sep 05	Sunday Sep 06
<b>Breakfast</b>		Porridge, Weet-bix, modified fruits, yoghurt. Beverages as per regular menu. Scrambled eggs on Tuesdays and Sundays.						
<b>Morning tea</b>		Chocolate cake	Coffee cake (no walnuts)	Scones	Yoghurt cake	Cheese souffle (Pure Food Co)	Banana muffins	Lemon cake (no coconut)
<b>Lunch</b>	<b>Main</b>	Poached salmon with dill sauce	Lamb shank casserole	Multicultural food day	Pork roast with apple sauce	Fish	Corned beef with creamy mustard sauce, mash and roasted vegetables	Sunday roast: lamb
	<b>Served with</b>	Herbed potatoes, Broccoli and carrots	Mash, Green beans and pumpkin	Multicultural Food Day, Multicultural Food Day	Roast potato, Broccoli and red cabbage	Chips/mash, Buttery mixed veg	Creamy potato mash, Zucchini and cauliflower	Roasted rosemary potatoes, Pumpkin and peas
	<b>Dessert</b>	Crustless strawberry cheesecake	Lemon curd and cream	Apple and berry crumble	Tiramisu	Warm orange cake	Treacle pudding with ginger	Chocolate self-saucing pudding
<b>Afternoon tea</b>		Yoghurt and honey	Chocolate custard	Fruit and yoghurt	Jelly cake	Pureed vanilla cake and cream	Fruit and custard	High-protein mousse
<b>Dinner</b>	<b>Soup</b>	Creamy pumpkin	Leek, potato and bacon	Beef and barley	Pea and ham	Cheesy broccoli and cauliflower	Minestrone	Creamy lentil
	<b>Main</b>	Beef lasagne with pumpkin and zucchini	Satay chicken with rice carrot and zucchini	Fish bites, mash, green beans and carrot	Mild lamb curry, rice, pumpkin and beans	Meatloaf, mash, peas and sweet potato	Sweet and sour pork, risotto rice, carrots and broccoli	Chicken, sweet potato mash, beans and carrot
	<b>Dessert</b>	Chocolate blancmange	Pear upside-down cake	Baked banana custard	Ricotta with honey and fruit compote	High-protein strawberry mousse	Pannacotta	Stewed apricots and warm custard
<b>Supper</b>		Selection of yoghurts, custard, high-protein mousses, pureed baked products, pureed fruit.						

# Hello

# This is our texture modified menu.



		Monday Sep 07	Tuesday Sep 08	Wednesday Sep 09	Thursday Sep 10	Friday Sep 11	Saturday Sep 12	Sunday Sep 13
<b>Breakfast</b>		Porridge, Weet-bix, modified fruits, yoghurt. Beverages as per regular menu. Scrambled eggs on Tuesdays and Sundays.						
<b>Morning tea</b>		Chocolate muffins	Spinach quiche (Pure Food Co)	Sponge cake with jam and cream	Vanilla cake	Carrot cake	Whipped ricotta and smooth chutney	Banana cake
<b>Lunch</b>	<b>Main</b>	Beef meatballs	Fish fillet	People's choice	Roast lamb, gravy and mint sauce	Baked fish	Creamy garlic chicken	Sunday roast: beef with red wine gravy
	<b>Served with</b>	Mash, Green beans and carrots	Chips/mash, Broccoli and carrot	People's choice, People's choice	Mash, Pumpkin and zucchini	Chips/mash, Coleslaw or mixed vegetables	Rice, Honeyed carrots and broccoli	Mash, Roast parsnip, carrot and peas
	<b>Dessert</b>	Crustless pavlova with mascarpone and fruit	Crustless lemon cheesecake	People's choice	Chocolate self-saucing pudding	Salted caramel brownie	Rhubarb crumble	No-melt ice cream
<b>Afternoon tea</b>		Yoghurt and honey	Strawberry custard	Fruit and yoghurt	High-protein mousse	Apple and custard cake	Jelly cake	Pureed fruit and yoghurt
<b>Dinner</b>	<b>Soup</b>	Mushroom and leek	Tomato and lentil	Spring vegetable	Chicken and vegetable	Beef noodle	Bacon and cauliflower	Tuscan bean
	<b>Main</b>	Lamb rissoles, tomato sauce, herbed mash, zucchini, and beetroot	Beef casserole, risoni, beans and carrot	Pork in plum sauce, risoni, carrots and broccoli	Sausages and onion gravy, polenta, sauteed spinach and tomato	Chicken teriyaki, egg noodles, cabbage, broccoli	Lamb, meatloaf, mash, vegetables	Bolognese, risoni and vegetables
	<b>Dessert</b>	Puree peach sponge and cream	Perfect chocolate cream slice	Tiramisu	Fruit trifle	Plum clafoutis	Chocolate ripple cake	Custard and apple cake
<b>Supper</b>		Selection of yoghurts, custard, high protein mousses, pureed baked products, pureed fruit						

# Hello

# This is our texture modified menu.



		Monday Sep 14	Tuesday Sep 15	Wednesday Sep 16	Thursday Sep 17	Friday Sep 18	Saturday Sep 19	Sunday Sep 20
<b>Breakfast</b>		Porridge, Weet-bix, modified fruits, yoghurt. Beverages as per regular menu. Scrambled eggs on Tuesdays and Sundays.						
<b>Morning tea</b>		Cheese souffle (Pure Food Co)	Blueberry muffins	Scones	Jelly cake	Pear muffins	Chocolate cake	Apple cinnamon cake
<b>Lunch</b>	<b>Main</b>	Steamed fish and lemon butter	Lamb shanks, mash and roasted vegetables	Roast pork and apple sauce	Silverside with mustard sauce	Fish with mash and vegetables	Mediterranean lamb	Lemon and thyme roasted chicken
	<b>Served with</b>	Mash, Broccoli and honey carrots	Buttery mash, Sauteed silverbeet and baked pumpkin	Roast potatoes, Braised cabbage, cauliflower cheese and broccoli	Creamy potato bake, Steamed carrots and zucchini	Chips/mash, Coleslaw	Polenta, Roasted vegetable medley	Creamy mash, Roast pumpkin and broccoli
	<b>Dessert</b>	Pineapple upside down cake	Bread and butter pudding	Cheesecake	Seasonal fruit salad and custard	Black forest cake	TM trifle	Lemon self- saucing pudding
<b>Afternoon tea</b>		Chocolate custard	Vanilla pannacotta	Cake and cream	Fruit and yoghurt	Yoghurt and honey	High protein mango pudding	Choc mousse
<b>Dinner</b>	<b>Soup</b>	Beef and barley Soup	Lentil and vegetable	Creamy tomato	Cauliflower and bacon	Pumpkin	Minestrone	Carrot
	<b>Main</b>	Marinated pork, mash, broccoli, carrot	Braised veal steak, mash, broccoli and carrots	Chicken curry, rissoto rice, carrot and cauliflower	Lamb meatballs, tomato sauce, herbed mash, TM zucchini, and TM beetroot	Beef and vegetable casserole risoni	Beef and black bean, pureed rice, carrots and broccoli	Tuna mornay and side of vegetables
	<b>Dessert</b>	Pureed stewed fruits and custard	Chocolate brownie	Stewed apples and warm custard	Sticky date self- saucing pudding	Hazelnut panna cotta	Treacle pudding with ginger	No-melt ice cream sundae
<b>Supper</b>		Selection of yoghurts, custard, high-protein mousses, pureed baked products, pureed fruit.						

# Hello

# This is our texture modified menu.



		Monday Sep 21	Tuesday Sep 22	Wednesday Sep 23	Thursday Sep 24	Friday Sep 25	Saturday Sep 26	Sunday Sep 27
<b>Breakfast</b>		Porridge, Weet-bix, modified fruits, yoghurt. Beverages as per regular menu. Scrambled eggs on Tuesdays and Sundays.						
<b>Morning tea</b>		Marble cake	Banana muffins	Cheese souffle (Pure Food Co)	Sponge cake with jam and cream	Lemon yoghurt cake	Vanilla cake and custard	Cheese souffle (Pure Food Co)
<b>Lunch</b>	<b>Main</b>	Roast pork and gravy	Tomato chicken thighs	Roast lamb with mint sauce	People's choice	Fish and mash	Baked Chicken & Thyme Butter	Roast Turkey with Cranberry Sauce
	<b>Served with</b>	Buttered baby potatoes/mash, Carrots and beans	Chips/mash, Garden salad/ brussel sprouts and cauliflower cheese	Mash, Roast pumpkin and brussel sprouts	People's choice, People's choice	Chips/mash, Coleslaw/ braised cabbage, carrot and beans	Potatoes, Broccoli and baked sweet potato	Roasted rosemary potatoes, Roasted carrots, pumpkin and beans
	<b>Dessert</b>	Salted caramel brownie	Blueberry cheesecake	Crustless pavlova with mascarpone and fruit	People's choice	Bread and butter pudding	Cinnamon rice pudding	Orange cake
<b>Afternoon tea</b>		Chocolate custard	Yoghurt and honey	Modified cake and custard	Puree fruit and yoghurt	Banana custard	Fruit and custard	High-protein mousse
<b>Dinner</b>	<b>Soup</b>	Tomato & Basil	Zucchini	Roasted red capsicum and ricotta	Beef and veg	Spring vegetable and bean	Cauliflower and bacon	Vegetable and white bean
	<b>Main</b>	Shepherd's pie	Beef satay, pureed rice or mash, broccoli and carrots	Curried sausages, creamed spinach and carrot	Baked chicken, rice, broccoli and pumpkin	Lamb ragu, mash, zucchini and beetroot	Braised beef, mash, carrots and beans	Chicken and leek casserole, mash, sauteed silverbeet, roasted sweet potato
	<b>Dessert</b>	Berry cobbler	Plum clafoutis	Strawberry pannacotta	Tres leche cake	Baked custard	Chocolate ripple cake	Seasonal fruit and warm custard
<b>Supper</b>		Selection of yoghurts, custard, high protein mousses, pureed baked products, pureed fruit						

# Hello

# This is our texture modified menu.



		Monday Sep 28	Tuesday Sep 29	Wednesday Sep 30	Thursday Oct 01	Friday Oct 02	Saturday Oct 03	Sunday Oct 04
<b>Breakfast</b>		Porridge, Weet-bix, modified fruits, yoghurt. Beverages as per regular menu. Scrambled eggs on Tuesdays and Sundays.						
<b>Morning tea</b>		Chocolate cake	Coffee cake (no walnuts)	Scones	Yoghurt cake	Cheese souffle (Pure Food Co)	Banana muffins	Lemon cake (no coconut)
<b>Lunch</b>	<b>Main</b>	Poached salmon with dill sauce	Lamb shank casserole	Multicultural food day	Pork roast with apple sauce	Fish	Corned beef with creamy mustard sauce, mash and roasted vegetables	Sunday roast: lamb
	<b>Served with</b>	Herbed potatoes, Broccoli and carrots	Mash, Green beans and pumpkin	Multicultural Food Day, Multicultural Food Day	Roast potato, Broccoli and red cabbage	Chips/mash, Buttery mixed veg	Creamy potato mash, Zucchini and cauliflower	Roasted rosemary potatoes, Pumpkin and peas
	<b>Dessert</b>	Crustless strawberry cheesecake	Lemon curd and cream	Apple and berry crumble	Tiramisu	Warm orange cake	Treacle pudding with ginger	Chocolate self-saucing pudding
<b>Afternoon tea</b>		Yoghurt and honey	Chocolate custard	Fruit and yoghurt	Jelly cake	Pureed vanilla cake and cream	Fruit and custard	High-protein mousse
<b>Dinner</b>	<b>Soup</b>	Creamy pumpkin	Leek, potato and bacon	Beef and barley	Pea and ham	Cheesy broccoli and cauliflower	Minestrone	Creamy lentil
	<b>Main</b>	Beef lasagne with pumpkin and zucchini	Satay chicken with rice carrot and zucchini	Fish bites, mash, green beans and carrot	Mild lamb curry, rice, pumpkin and beans	Meatloaf, mash, peas and sweet potato	Sweet and sour pork, risotto rice, carrots and broccoli	Chicken, sweet potato mash, beans and carrot
	<b>Dessert</b>	Chocolate blancmange	Pear upside-down cake	Baked banana custard	Ricotta with honey and fruit compote	High-protein strawberry mousse	Pannacotta	Stewed apricots and warm custard
<b>Supper</b>		Selection of yoghurts, custard, high-protein mousses, pureed baked products, pureed fruit.						

# Hello

# This is our texture modified menu.



		Monday Oct 05	Tuesday Oct 06	Wednesday Oct 07	Thursday Oct 08	Friday Oct 09	Saturday Oct 10	Sunday Oct 11
<b>Breakfast</b>		Porridge, Weet-bix, modified fruits, yoghurt. Beverages as per regular menu. Scrambled eggs on Tuesdays and Sundays.						
<b>Morning tea</b>		Chocolate muffins	Spinach quiche (Pure Food Co)	Sponge cake with jam and cream	Vanilla cake	Carrot cake	Whipped ricotta and smooth chutney	Banana cake
<b>Lunch</b>	<b>Main</b>	Beef meatballs	Fish fillet	People's choice	Roast lamb, gravy and mint sauce	Baked fish	Creamy garlic chicken	Sunday roast: beef with red wine gravy
	<b>Served with</b>	Mash, Green beans and carrots	Chips/mash, Broccoli and carrot	People's choice, People's choice	Mash, Pumpkin and zucchini	Chips/mash, Coleslaw or mixed vegetables	Rice, Honeyed carrots and broccoli	Mash, Roast parsnip, carrot and peas
	<b>Dessert</b>	Crustless pavlova with mascarpone and fruit	Crustless lemon cheesecake	People's choice	Chocolate self-saucing pudding	Salted caramel brownie	Rhubarb crumble	No-melt ice cream
<b>Afternoon tea</b>		Yoghurt and honey	Strawberry custard	Fruit and yoghurt	High-protein mousse	Apple and custard cake	Jelly cake	Pureed fruit and yoghurt
<b>Dinner</b>	<b>Soup</b>	Mushroom and leek	Tomato and lentil	Spring vegetable	Chicken and vegetable	Beef noodle	Bacon and cauliflower	Tuscan bean
	<b>Main</b>	Lamb rissoles, tomato sauce, herbed mash, zucchini, and beetroot	Beef casserole, risoni, beans and carrot	Pork in plum sauce, risoni, carrots and broccoli	Sausages and onion gravy, polenta, sauteed spinach and tomato	Chicken teriyaki, egg noodles, cabbage, broccoli	Lamb, meatloaf, mash, vegetables	Bolognese, risoni and vegetables
	<b>Dessert</b>	Puree peach sponge and cream	Perfect chocolate cream slice	Tiramisu	Fruit trifle	Plum clafoutis	Chocolate ripple cake	Custard and apple cake
<b>Supper</b>		Selection of yoghurts, custard, high protein mousses, pureed baked products, pureed fruit						

# Hello

# This is our texture modified menu.



		Monday Oct 12	Tuesday Oct 13	Wednesday Oct 14	Thursday Oct 15	Friday Oct 16	Saturday Oct 17	Sunday Oct 18
<b>Breakfast</b>		Porridge, Weet-bix, modified fruits, yoghurt. Beverages as per regular menu. Scrambled eggs on Tuesdays and Sundays.						
<b>Morning tea</b>		Cheese souffle (Pure Food Co)	Blueberry muffins	Scones	Jelly cake	Pear muffins	Chocolate cake	Apple cinnamon cake
<b>Lunch</b>	<b>Main</b>	Steamed fish and lemon butter	Lamb shanks, mash and roasted vegetables	Roast pork and apple sauce	Silverside with mustard sauce	Fish with mash and vegetables	Mediterranean lamb	Lemon and thyme roasted chicken
	<b>Served with</b>	Mash, Broccoli and honey carrots	Buttery mash, Sauteed silverbeet and baked pumpkin	Roast potatoes, Braised cabbage, cauliflower cheese and broccoli	Creamy potato bake, Steamed carrots and zucchini	Chips/mash, Coleslaw	Polenta, Roasted vegetable medley	Creamy mash, Roast pumpkin and broccoli
	<b>Dessert</b>	Pineapple upside down cake	Bread and butter pudding	Cheesecake	Seasonal fruit salad and custard	Black forest cake	TM trifle	Lemon self- saucing pudding
<b>Afternoon tea</b>		Chocolate custard	Vanilla pannacotta	Cake and cream	Fruit and yoghurt	Yoghurt and honey	High protein mango pudding	Choc mousse
<b>Dinner</b>	<b>Soup</b>	Beef and barley Soup	Lentil and vegetable	Creamy tomato	Cauliflower and bacon	Pumpkin	Minestrone	Carrot
	<b>Main</b>	Marinated pork, mash, broccoli, carrot	Braised veal steak, mash, broccoli and carrots	Chicken curry, rissoto rice, carrot and cauliflower	Lamb meatballs, tomato sauce, herbed mash, TM zucchini, and TM beetroot	Beef and vegetable casserole risoni	Beef and black bean, pureed rice, carrots and broccoli	Tuna mornay and side of vegetables
	<b>Dessert</b>	Pureed stewed fruits and custard	Chocolate brownie	Stewed apples and warm custard	Sticky date self- saucing pudding	Hazelnut panna cotta	Treacle pudding with ginger	No-melt ice cream sundae
<b>Supper</b>		Selection of yoghurts, custard, high-protein mousses, pureed baked products, pureed fruit.						

# Hello

# This is our texture modified menu.



		Monday Oct 19	Tuesday Oct 20	Wednesday Oct 21	Thursday Oct 22	Friday Oct 23	Saturday Oct 24	Sunday Oct 25
<b>Breakfast</b>		Porridge, Weet-bix, modified fruits, yoghurt. Beverages as per regular menu. Scrambled eggs on Tuesdays and Sundays.						
<b>Morning tea</b>		Marble cake	Banana muffins	Cheese souffle (Pure Food Co)	Sponge cake with jam and cream	Lemon yoghurt cake	Vanilla cake and custard	Cheese souffle (Pure Food Co)
<b>Lunch</b>	<b>Main</b>	Roast pork and gravy	Tomato chicken thighs	Roast lamb with mint sauce	People's choice	Fish and mash	Baked Chicken & Thyme Butter	Roast Turkey with Cranberry Sauce
	<b>Served with</b>	Buttered baby potatoes/mash, Carrots and beans	Chips/mash, Garden salad/ brussel sprouts and cauliflower cheese	Mash, Roast pumpkin and brussel sprouts	People's choice, People's choice	Chips/mash, Coleslaw/ braised cabbage, carrot and beans	Potatoes, Broccoli and baked sweet potato	Roasted rosemary potatoes, Roasted carrots, pumpkin and beans
	<b>Dessert</b>	Salted caramel brownie	Blueberry cheesecake	Crustless pavlova with mascarpone and fruit	People's choice	Bread and butter pudding	Cinnamon rice pudding	Orange cake
<b>Afternoon tea</b>		Chocolate custard	Yoghurt and honey	Modified cake and custard	Puree fruit and yoghurt	Banana custard	Fruit and custard	High-protein mousse
<b>Dinner</b>	<b>Soup</b>	Tomato & Basil	Zucchini	Roasted red capsicum and ricotta	Beef and veg	Spring vegetable and bean	Cauliflower and bacon	Vegetable and white bean
	<b>Main</b>	Shepherd's pie	Beef satay, pureed rice or mash, broccoli and carrots	Curried sausages, creamed spinach and carrot	Baked chicken, rice, broccoli and pumpkin	Lamb ragu, mash, zucchini and beetroot	Braised beef, mash, carrots and beans	Chicken and leek casserole, mash, sauteed silverbeet, roasted sweet potato
	<b>Dessert</b>	Berry cobbler	Plum clafoutis	Strawberry pannacotta	Tres leche cake	Baked custard	Chocolate ripple cake	Seasonal fruit and warm custard
<b>Supper</b>		Selection of yoghurts, custard, high protein mousses, pureed baked products, pureed fruit						