

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
			1	2
5	6	7	8	9
12	13	14	15	16
19	20	21	22	23
26	27	28 Standard Meal Creamy Chicken spinach & pea pasta bake	29 Standard Meal Beef mince on rice with vegetables	30 Standard Meal Tandoori Chicken sandwich with fresh vegetables

Allergen Statement

We prepare meals to accommodate students with specific dietary needs, including ethical, religious, medical, allergy, and intolerance-related requirements. These meals will be clearly labelled and can be requested through your school.

Please note that this service does not cover general food preferences or non-medical dislikes.

If your child has anaphylaxis or a known severe allergy, please inform your school so we can ensure appropriate handling.

Our kitchen works with a wide variety of ingredients, including Gluten, Wheat, Milk/Dairy, Egg, Soy, Fish, Shellfish, Tree Nuts, Peanuts, Sesame, Sulphites, and Lupin.

Some ingredients supplied to us may also come from facilities that handle allergens.

Although we have a comprehensive allergen management plan and follow strict procedures to minimise cross-contamination, we cannot guarantee that any meal is completely free from trace amounts of allergens.

Menu items may occasionally vary if a school opts out of certain components to meet specific healthy-eating requirements.

MENU SUBJECT TO CHANGE

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
2 Standard Meal Katsu Chicken with beans & miso mayo	3 Standard Meal Beef Nachos	4 Standard Meal Chicken Burger with slaw	5 Standard Meal Beef Lasagne with vegetables	6 Standard Meal Coconut Curry Chicken on Basmati Rice
9 Standard Meal Beef Bolognese with Penne Pasta & cheese	10 Standard Meal StirFry Beef Rice Bowl	11 Standard Meal Chicken Pesto Pasta with vegetables	12 Standard Meal Pulled pork BBQ burger with slaw	13 Standard Meal Fish Crumb on potato mash with veggies
16 Standard Meal Butter Chicken on Basmati Rice with Vegetables	17 Standard Meal Fish Pie with veggies	18 Standard Meal Chicken Mac n Cheese with corn & peppers	19 Standard Meal Chicken Parmigiana with veges & grated cheese	20 Standard Meal Spaghetti Bolognese with spinach
23 Standard Meal Fried rice with Chicken & vegetables	24 Standard Meal Pulled pork BBQ burger with slaw	25 Standard Meal Beef mince on rice & vegetables	26 Standard Meal Beef Lasagna with vegetables	27 Standard Meal BBQ meatballs with peas & gravy on mash potato

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MARCH 2026 STANDARD MENU

MENU SUBJECT TO CHANGE

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
2 Standard Meal Katsu Chicken with beans & miso mayo	3 Standard Meal Pulled pork BBQ burger with slaw	4 Standard Meal Chicken Wrap with salad and sauce	5 Standard Meal Beef Stew with mash potato	6 Standard Meal Tandoori Chicken on noodles with vegetables
9 Standard Meal Beef Bolognese with Penne Pasta & cheese	10 Standard Meal Crumbed Fish Burger with sauce and salad	11 Standard Meal Chicken Pesto Pasta with vegetables	12 Standard Meal Beef on rice with vegetables	13 Standard Meal Coconut Curry Chicken on Basmati Rice
16 Standard Meal Creamy Fish on Basmati Rice with Vegetables	17 Standard Meal Meatloaf on Rice with vegetables and sauce	18 Standard Meal Chicken Mac n Cheese with corn & peppers	19 Standard Meal Butter Chicken on Basmati Rice with Vegetables	20 Standard Meal Chicken Potato Top Pie with veges
23 Standard Meal Fried rice with Honey Soy Chicken & vegetables	24 Standard Meal Beef Wrap with vegetables	25 Standard Meal Chicken Biryani with rice & vegetables	26 Standard Meal Pulled pork BBQ burger with slaw	27 Standard Meal Spaghetti Bolognese with spinach
30 Standard Meal Crumbed fish on rice with veggies	31 Standard Meal Katsu Chicken with beans & miso mayo			

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MENU SUBJECT TO CHANGE

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
		1 Standard Meal Beef Nachos with grated cheese	2 Standard Meal Sweet & Sour Chicken with vegetables on Rice	3 Standard Meal Coconut Lamb Curry
6 Standard Meal Creamy Chicken spinach & pea pasta bake	7 Standard Meal Beef Mince Potato Top pie with vegetables & grated cheese	8 Standard Meal Crumbed Fish on potato mash & vegetables	9 Standard Meal Pulled Beef Burger with fresh salad & sauce	10 Standard Meal Chicken Biryani with Rice & vegetables
13 SCHOOL HOLIDAYS	14 SCHOOL HOLIDAYS	15 SCHOOL HOLIDAYS	16 SCHOOL HOLIDAYS	17 SCHOOL HOLIDAYS
20 SCHOOL HOLIDAYS	21 SCHOOL HOLIDAYS	22 SCHOOL HOLIDAYS	23 SCHOOL HOLIDAYS	24 SCHOOL HOLIDAYS
27 Standard Meal Lamb curry on Rice with vegetables & yoghurt dip	28 Standard Meal Chicken Mac n Cheese with corn & peppers	29 Standard Meal Chicken Pesto Sandwich	30 Standard Meal Beef Ragu on Mash with vegetables	1ST MAY Standard Meal Pulled pork BBQ burger with slaw

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