Summer Menu 2027 (Example Only)

WEEK 1	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
Continental Breakfast	Choice Of Breakfast Cereals (Wheat Biscuits, Bran Flakes, Sultana Bran, Toasted Muesli, Cornflakes), Porridge, Fresh Fruit, Yoghurt, Vanilla Custard, Stewed Fruits Or Prunes, Bread, Toast, Spreads (Margarine, Jam, Marmalade, Peanut Butter, Vegemite, Maple Syrup). Drinks: Tea, Coffee, Hot Chocolate, Orange Or Apple Juice, Dairy or Soy Milk.						
Cooked Breakfast		Fluffy Pancakes With Berry Compote & Maple Syrup			Garlic Mushrooms, Hash Browns & Smoky Baked Beans		Chickpea & Tomato Shakshuka With Crusty Bread
Seasonal Fresh Fruit Available Throughout The Day. Water, Fruit Juices, Soy or Dairy Milk & Hot Drinks (Tea, Coffee, Hot Chocolate) Are Offered Regularly Throughout The Day							
Morning Tea Or Hummus & Crackers, Fresh Fruit & Yoghurt/Custard	Orange & Almond Cake With Yoghurt	Banana & Walnut Bread With Yoghurt	Lemonade Scones With Jam & Fresh Cream (V)	Homemade Carrot Cake	Vegetable Samosas With Mint Yoghurt (V)	Date & Walnut Loaf With Vanilla Custard	Apple & Cinnamon Tea Cake With Vanilla Custard
Salad	Roast Pumpkin, Chickpea & Quinoa Salad	Soba Noodle Salad & Sesame Tofu	Three Bean & Sweet Corn Salad With Herb Dressing	Roast Beetroot, Rocket & White Bean Salad With Roasted Walnuts	Edamame, Brown Rice & Sesame Salad	Falafel, Hummus & Tabouli Salad	Greek Salad With Feta, Olives & Butter Beans (V)
Main Meal Lunch Option 1	Mild Chana Masala (Chickpea Curry)	Palak Paneer (Mild Spinach & Paneer Curry) (V)	Savoury Walnut & Mushroom Loaf With Onion Gravy	Mild Mexican Bean Chilli With Sour Cream (V)	Crumbed Lemon Pepper Tofu With Tartare Sauce	Malai Kofta (Paneer Dumplings In Mild Creamy Sauce) (V)	Sunday Chestnut & Mushroom Roast With Cranberry Sauce
Main Meal Lunch Option 2	Classic Shepherd's Pie With Fluffy Mash	Sticky Ginger Tofu & Cashew Stir Fry	Fragrant Vegetable Biryani With Cucumber Raita (V)	Dal Tadka (Yellow Dal With Garlic Ghee & Spinach) (V)	Moroccan Chickpea & Apricot Tagine	Mushroom Stroganoff	Aloo Gobi (Mild Potato & Cauliflower Curry) With Yellow Dal
Starches	Fragrant Jeera Rice, Wholemeal Roti	Basmati Rice, Rice Noodles	Roast Potatoes, Sweet Potato Mash	Jacket Potato, Basmati Rice	Home-Baked Chips, Herbed Couscous	Saffron Pulao Rice, Spiral Pasta	Crispy Roast Potatoes, Basmati Rice
Vegetables	Roast Cauliflower, Green Beans & Maple Carrots	Bok Choy, Snow Peas & Carrots	Maple Roasted Carrots & Broccolini	Sweet Corn, Green Beans & Spinach	Coleslaw, Peas & Carrots	Silverbeet, Roast Pumpkin & Green Beans	Roast Pumpkin, Peas & Maple Carrots
Dessert Served With Custard, Yoghurt, or Vanilla Ice Cream	Coconut Rice Pudding With Fresh Mango	Avocado Chocolate Mousse With Fresh Strawberries	Sticky Date Pudding With Butterscotch Sauce	Golden Syrup Steamed Pudding	Lemon & Passionfruit Tart With Coconut Yoghurt	Self-Saucing Chocolate Pudding With Ice Cream	Jam Roly Poly
Afternoon Tea	Fresh Fruit, Yoghurt, Assorted Dips & Crackers						
Soup	Tuscan Minestrone	Roast Pumpkin & Red Lentil Soup	Mild Indian Tomato Shorba	Hearty Split Pea & Garden Vegetable Soup	Mild Mulligatawny Soup	Sweet Corn & Potato Chowder	French Onion & White Bean Soup With Croutons
Main Meal Dinner	Spinach & Tofu Ricotta Cannelloni	Slow-Simmered Spaghetti Bolognese	Satay Tofu Skewers With Peanut Sauce	Macaroni Cheese With Peas & Spinach (V)	Mushroom & Lentil Pie With Flaky Pastry	Sticky Teriyaki Tempeh With Stir-Fried Vegetables	Spinach & Lentil Lasagne
Starch	Garlic Bread, Rosemary Chat Potatoes	Wholemeal Spaghetti, Crusty Bread Roll	Steamed Jasmine Rice, Udon Noodles	Wholemeal Bread Roll, Potato Wedges	Mashed Potato, Wholemeal Bread	Jasmine Rice, Sesame Noodles	Garlic Bread, Potato Salad
Vegetables	Grilled Zucchini & Garlic Mushrooms	Steamed Broccoli & Fresh Garden Salad	Stir-Fried Asian Greens & Red Capsicum	Roast Cherry Tomatoes, Zucchini & Leafy Greens	Steamed Broccoli, Cauliflower & Baby Carrots	Snow Peas, Baby Corn & Capsicum	Mixed Leaves, Roast Beetroot & Green Beans
Dessert Served With Custard, Yoghurt, or Vanilla Ice Cream	Apple & Berry Crumble	Vanilla Bean Panna Cotta With Berry Coulis	Gulab Jamun (Syrup Dumplings) With Vanilla Ice Cream (V)	Chocolate Brownie With Raspberries & Ice Cream	Shrikhand (Saffron & Cardamom Yoghurt) With Mango (V)	Lemon Coconut Slice With Ice Cream	Vanilla Coconut Flan With Poached Apricots
Supper	Assorted Sandwiches, Fruit & Yoghurt/Custard, Sweet Biscuits, Savoury Biscuits & Assorted Dips. Tea, Coffee, Hot Chocolate, Fruit Juice, Water, Dairy, or Soy Milk Drinks & Fruit Smoothies						
Sandwiches	Offered At Lunch, Dinner, MT, AT, Supper. Served Fresh Or Toasted. Assortment Includes Peanut Butter, Hummus & Salad, Falafel, Marinated Tofu, Mild Curried Chickpea Smash, Avocado & White Bean, Smoked Tofu & Tomato, Tempeh & Slaw, Mushroom & Herb Pâté And Cheese & Pickle (V).						
Salads	Offered At Lunch And Dinner. Colourful Seasonal Salad Vegetables And Wholegrains, Quinoa, Couscous, Pasta, Potato Or Bread.						
Please Note	All Dishes Are Vegan Unless Marked (V). (V) = Vegetarian, Contains Dairy (Ghee, Milk, Paneer, Yoghurt, Cheese Or Cream) And Can Be Made Vegan On Request. No Meat, Fish, Or Gelatine Are Used. And Any Cheese Used In Vegetarian Dishes is Made With Non-Animal Rennet.						

Summer Menu 2027 (Example Only)

WEEK 2	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
Continental Breakfast	Choice Of Breakfast Cereals (Wheat Biscuits, Bran Flakes, Sultana Bran, Toasted Muesli, Cornflakes), Porridge, Fresh Fruit, Yoghurt, Vanilla Custard, Stewed Fruits Or Prunes, Bread, Toast, Spreads (Margarine, Jam, Marmalade, Peanut Butter, Vegemite, Maple Syrup). Drinks: Tea, Coffee, Hot Chocolate, Orange Or Apple Juice, Dairy or Soy Milk.						
Cooked Breakfast		Scrambled Tofu With Chives, Roast Tomato & Sourdough Toast			Smashed Avocado & Cherry Tomatoes On Dark Rye Toast		Cinnamon French Toast With Strawberries & Maple Syrup
Seasonal Fresh Fruit Available Throughout The Day. Water, Fruit Juices, Soy or Dairy Milk & Hot Drinks (Tea, Coffee, Hot Chocolate) Are Offered Regularly Throughout The Day							
Morning Tea Or Hummus & Crackers, Fresh Fruit & Yoghurt/Custard	Lemon & Poppyseed Cake With Yoghurt	Cheese & Chive Savoury Muffins (V)	Double Chocolate Muffins With Coconut Yoghurt	Pumpkin & Date Loaf With Vanilla Custard	Banana Muffins With Yoghurt	Coconut & Mango Loaf With Yoghurt	Apple & Sultana Muffins With Vanilla Custard
Salad	Marinated Tofu & Asian Slaw Salad	Chickpea Caesar Salad With Crispy Tofu & Croutons	Mediterranean Roast Capsicum, Olive & Chickpea Salad	Black Bean, Sweet Corn & Quinoa Salad With Lime	Smoked Tofu Niçoise Salad With Baby Potatoes & Olives	Grilled Haloumi, Roast Vegetable & Chickpea Salad (V)	Roast Beetroot, Chickpea & Walnut Salad
Main Meal Lunch Option 1	Rajma (Mild Punjabi Kidney Bean Curry)	Mild Thai Green Curry With Tofu & Garden Vegetables	Stuffed Capsicums With Herbed Rice & Pine Nuts	Mild & Creamy Vegetable Korma With Cashews	Battered Tofu With Lemon & Tartare Sauce	Dal Makhani (Slow-Cooked Black Lentils) (V)	Sunday Roast Vegetable Wellington With Thyme Gravy
Main Meal Lunch Option 2	Chickpea & Vegetable Pasta Bake With Creamy Cashew Sauce	Mattar Paneer (Mild Peas & Paneer Curry) (V)	Soya Aloo (Mild Soy & Potato Curry)	Crumbed Tofu Schnitzel With Mushroom Gravy	Tuscan White Bean & Garden Vegetable Casserole	Tempeh & Vegetable Stir Fry In Black Bean Sauce	Sambar (Mild South Indian Vegetable & Dal Stew)
Starches	Basmati Rice, Wholemeal Roti	Jasmine Rice, Jeera Rice	Lemon Rice, Rosemary Chat Potatoes	Basmati Rice, Mashed Potato	Home-Baked Chips, Crusty Bread	Jeera Rice, Udon Noodles	Roast Potatoes, Steamed Rice
Vegetables	Roast Cauliflower, Carrots & Peas	Asian Greens, Roast Pumpkin & Green Beans	Zucchini, Carrots & Broccoli	Peas, Roast Carrots & Cabbage	Coleslaw, Peas & Sweet Corn	Bok Choy, Baby Carrots & Snow Peas	Roast Pumpkin, Spring Asparagus & Peas
Dessert Served With Custard, Yoghurt, or Vanilla Ice Cream	Apricot & Almond Crumble	Strawberry Shortcake With Whipped Coconut Cream	Apple Sponge Pudding	Raspberry & Coconut Slice	Lemon Cheesecake (V)	Golden Syrup Dumplings	Apple & Rhubarb Crumble
Afternoon Tea	Fresh Fruit, Yoghurt, Assorted Dips & Crackers						
Soup	Carrot & Red Lentil Soup With Coriander	Roasted Red Capsicum & Tomato Soup With White Beans	Hearty Bean & Barley Soup	Creamy Mushroom & Cannellini Soup With Thyme	Dal Shorba (Mild Yellow Dal Soup)	Hearty Tomato, Bean & Pasta Soup	Spring Garden Vegetable & Butter Bean Soup
Main Meal Dinner	Homestyle Rissoles With Onion Gravy	Pad Thai With Tofu & Crushed Peanuts	Mild Sweet Potato & Black Bean Enchiladas	Pumpkin, Feta & Spinach Filo Pie (V)	Spanish Vegetable Paella With Butter Beans & Saffron	Mushroom & Walnut Burger With Fresh Salad	Mushroom Moussaka With Cashew Béchamel
Starch	Mashed Potato, Crusty Bread	Rice Noodles, Steamed Jasmine Rice	Mexican Rice, Potato Wedges	Herbed Couscous, Steamed Baby Potatoes	Crusty Bread Roll, Rosemary Roast Potatoes	Wholemeal Burger Bun, Sweet Potato Wedges	Crusty Bread, Herbed Baby Potatoes
Vegetables	Green Beans, Sweet Corn & Roast Pumpkin	Stir-Fried Broccoli, Carrot & Capsicum	Sweet Corn Salsa & Shredded Lettuce	Fresh Garden Salad & Steamed Green Beans	Roast Zucchini & Garlic Green Beans	Lettuce, Tomato & Beetroot	Garden Salad & Steamed Broccolini
Dessert Served With Custard, Yoghurt, or Vanilla Ice Cream	Mango Kulfi (Indian Ice Cream) (V)	Pineapple Upside-Down Cake	Gajar Halwa (Carrot Pudding) With Ice Cream (V)	Chocolate & Orange Cake	Summer Berry Trifle With Coconut Cream	Peach Melba With Raspberry Sauce & Ice Cream	Kheer (Cardamom Rice Pudding) (V)
Supper	Assorted Sandwiches, Fruit & Yoghurt/Custard, Sweet Biscuits, Savoury Biscuits & Assorted Dips. Tea, Coffee, Hot Chocolate, Fruit Juice, Water, Dairy, or Soy Milk Drinks & Fruit Smoothies						
Sandwiches	Offered At Lunch, Dinner, MT, AT, Supper. Served Fresh Or Toasted. Assortment Includes Peanut Butter, Hummus & Salad, Falafel, Marinated Tofu, Mild Curried Chickpea Smash, Avocado & White Bean, Smoked Tofu & Tomato, Tempeh & Slaw, Mushroom & Herb Pâté And Cheese & Pickle (V).						
Salads	Offered At Lunch And Dinner. Colourful Seasonal Salad Vegetables And Wholegrains, Quinoa, Couscous, Pasta, Potato Or Bread.						
Please Note	All Dishes Are Vegan Unless Marked (V). (V) = Vegetarian, Contains Dairy (Ghee, Milk, Paneer, Yoghurt, Cheese Or Cream) And Can Be Made Vegan On Request. No Meat, Fish, Or Gelatine Are Used. And Any Cheese Used In Vegetarian Dishes is Made With Non-Animal Rennet.						

Summer Menu 2027 (Example Only)

WEEK 3	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
Continental Breakfast	Choice Of Breakfast Cereals (Wheat Biscuits, Bran Flakes, Sultana Bran, Toasted Muesli, Cornflakes), Porridge, Fresh Fruit, Yoghurt, Vanilla Custard, Stewed Fruits Or Prunes, Bread, Toast, Spreads (Margarine, Jam, Marmalade, Peanut Butter, Vegemite, Maple Syrup). Drinks: Tea, Coffee, Hot Chocolate, Orange Or Apple Juice, Dairy or Soy Milk.						
Cooked Breakfast		Savoury Chickpea Pancakes With Chutney			Sweet Corn & Zucchini Fritters With Avocado & Tomato Salsa		Potato & Spinach Rösti With Grilled Tomato.
Seasonal Fresh Fruit Available Throughout The Day. Water, Fruit Juices, Soy or Dairy Milk & Hot Drinks (Tea, Coffee, Hot Chocolate) Are Offered Regularly Throughout The Day							
Morning Tea Or Hummus & Crackers, Fresh Fruit & Yoghurt/Custard	Raspberry & Coconut Muffins With Yoghurt	Pumpkin Scones With Jam & Fresh Cream (V)	Carrot & Walnut Loaf With Vanilla Custard	Spinach & Sweet Corn Savoury Muffins	Mini Vegetable Pakoras With Sweet Tamarind Chutney	Cheese & Herb Scrolls (V)	Cinnamon Tea Cake With Vanilla Custard
Salad	Mild Curried Chickpea & Brown Rice Salad	Marinated Tofu, Mango & Rice Noodle Salad	Roast Pumpkin, Feta & Rocket Salad (V)	Tempeh, Quinoa & Roast Vegetable Salad	Tabouli, Hummus & Chickpea Salad	Chana Chaat (Tangy Chickpea Salad)	Roast Beetroot & Orange Salad With Butter Beans
Main Meal Lunch Option 1	Mild Tofu Tikka Masala	Sweet & Sour Tofu With Pineapple & Capsicum	Mushroom, Pea & Butter Bean Risotto	Paneer Tikka Masala (Mild) (V)	Crumbed Lemon Pepper Tofu With Tartare Sauce	Baingan Bharta (Smoky Eggplant) With Yellow Dal	Stuffed Roast Pumpkin With Wild Rice & Pine Nuts
Main Meal Lunch Option 2	Stuffed Eggplant With Herbed Rice & Tomato	Kadhi Pakora (Mild Yoghurt Curry With Onion Fritters) (V)	Aloo Chana (Mild Chickpea & Potato Curry)	French Vegetable & Butter Bean Cassoulet With Herb Crumb	Summer Ratatouille With Cannellini Beans & Soft Polenta	Mushroom & Walnut Meatballs In Napoli Sauce	Mild Soya & Vegetable Biryani
Starches	Basmati Rice, Herbed Couscous	Steamed Rice, Jeera Rice	Wholemeal Roti, Crusty Bread	Saffron Rice, Garlic Mash	Home-Baked Chips, Soft Polenta	Jeera Rice, Spaghetti	Crispy Roast Potatoes, Pappadums
Vegetables	Green Beans, Carrots & Spinach	Stir-Fried Broccoli, Carrot & Capsicum	Spring Asparagus, Peas & Spinach	Cauliflower, Maple Carrots & Peas	Coleslaw, Sweet Corn & Peas	Roast Pumpkin, Zucchini & Green Beans	Roast Carrots, Broccolini & Peas
Dessert Served With Custard, Yoghurt, or Vanilla Ice Cream	Pear & Ginger Crumble	Caramel Banana Pudding With Ice Cream	Sticky Date Pudding With Butterscotch Sauce	Vanilla Custard Tart With Fresh Strawberries	Mixed Berry Sponge With Coconut Yoghurt	Apricot Bread Pudding	Peach Crumble
Afternoon Tea	Fresh Fruit, Yoghurt, Assorted Dips & Crackers						
Soup	Mild Moroccan Chickpea & Quinoa Soup	Mild Thai Pumpkin, Coconut & Tofu Soup	Roast Pumpkin & Chickpea Soup	Mild Spinach & Yellow Dal Soup	Tuscan Bean & Kale Soup	Tomato & Red Lentil Soup With Basil	Cauliflower, Leek & White Bean Soup
Main Meal Dinner	Classic Lasagne With Bolognese Sauce	Soft Tacos With Mildly Spiced Beans & Guacamole	Mild Massaman Curry With Tofu & Potatoes	Spinach & Mushroom Pasta Bake With Tofu Ricotta	Mild Paneer & Vegetable Jalfrezi (V)	Black Bean Tofu With Stir-Fried Vegetables	Classic Cottage Pie With Fluffy Mash
Starch	Garlic Bread, Steamed Baby Potatoes	Soft Tortillas, Mexican Rice	Jasmine Rice, Rice Noodles	Garlic Bread, Rosemary Chat Potatoes	Basmati Rice, Wholemeal Roti	Steamed Rice, Rice Noodles	Crusty Bread Roll, Sweet Potato Mash
Vegetables	Garden Salad & Roast Zucchini	Shredded Lettuce, Tomato & Sweet Corn	Green Beans & Bok Choy	Rocket & Pear Salad, Roast Tomatoes	Roast Cauliflower & Green Beans	Garlic Bok Choy & Snow Peas	Peas, Carrots & Sweet Corn
Dessert Served With Custard, Yoghurt, or Vanilla Ice Cream	Chocolate Mousse With Fresh Berries	Mango & Passionfruit Mousse	Seviyan Kheer (Vermicelli Pudding) (V)	Summer Fruit Salad With Ice Cream	Banana Bread	Passionfruit Cheesecake (V)	Bread & Butter Pudding (V)
Supper	Assorted Sandwiches, Fruit & Yoghurt/Custard, Sweet Biscuits, Savoury Biscuits & Assorted Dips. Tea, Coffee, Hot Chocolate, Fruit Juice, Water, Dairy, or Soy Milk Drinks & Fruit Smoothies						
Sandwiches	Offered At Lunch, Dinner, MT, AT, Supper. Served Fresh Or Toasted. Assortment Includes Peanut Butter, Hummus & Salad, Falafel, Marinated Tofu, Mild Curried Chickpea Smash, Avocado & White Bean, Smoked Tofu & Tomato, Tempeh & Slaw, Mushroom & Herb Pâté And Cheese & Pickle (V).						
Salads	Offered At Lunch And Dinner. Colourful Seasonal Salad Vegetables And Wholegrains, Quinoa, Couscous, Pasta, Potato Or Bread.						
Please Note	All Dishes Are Vegan Unless Marked (V). (V) = Vegetarian, Contains Dairy (Ghee, Milk, Paneer, Yoghurt, Cheese Or Cream) And Can Be Made Vegan On Request. No Meat, Fish, Or Gelatine Are Used. And Any Cheese Used In Vegetarian Dishes is Made With Non-Animal Rennet.						

Summer Menu 2027 (Example Only)

WEEK 4	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
Continental Breakfast	Choice Of Breakfast Cereals (Wheat Biscuits, Bran Flakes, Sultana Bran, Toasted Muesli, Cornflakes), Porridge, Fresh Fruit, Yoghurt, Vanilla Custard, Stewed Fruits Or Prunes, Bread, Toast, Spreads (Margarine, Jam, Marmalade, Peanut Butter, Vegemite, Maple Syrup). Drinks: Tea, Coffee, Hot Chocolate, Orange Or Apple Juice, Dairy or Soy Milk.						
Cooked Breakfast		Breakfast Burrito With Black Beans, Scrambled Tofu & Mild Salsa			Garlic Mushrooms & White Beans On Sourdough Toast		Waffles With Fresh Berries, Coconut Yoghurt & Maple Syrup
Seasonal Fresh Fruit Available Throughout The Day. Water, Fruit Juices, Soy or Dairy Milk & Hot Drinks (Tea, Coffee, Hot Chocolate) Are Offered Regularly Throughout The Day							
Morning Tea Or Hummus & Crackers, Fresh Fruit & Yoghurt/Custard	Banana Cake With Yoghurt	Lemonade Scones With Jam & Fresh Cream (V)	Homemade Carrot Cake	Blueberry & Oat Muffins With Yoghurt	Vegetable Samosas With Mint Yoghurt (V)	Date & Walnut Loaf With Vanilla Custard	Apple & Cinnamon Tea Cake With Vanilla Custard
Salad	Roast Pumpkin, Chickpea & Quinoa Salad	Soba Noodle Salad & Sesame Tofu	Greek Salad With Feta, Olives & Butter Beans (V)	Black Bean, Sweet Corn & Quinoa Salad With Lime	Edamame, Brown Rice & Sesame Salad	Falafel, Hummus & Tabouli Salad	Roast Beetroot, Chickpea & Walnut Salad
Main Meal Lunch Option 1	Masoor Dal (Mild Red Lentil Curry) With Spinach	Sticky Teriyaki Tofu With Garden Vegetables	Stuffed Zucchini With Herbed Rice & Pine Nuts	Rajma (Mild Punjabi Kidney Bean Curry)	Battered Tofu With Lemon & Tartare Sauce	Malai Kofta (Paneer Dumplings In Mild Creamy Sauce) (V)	Sunday Chestnut & Mushroom Roast With Cranberry Sauce
Main Meal Lunch Option 2	Spinach & Tofu Ricotta Cannelloni	Chana Saag (Mild Chickpea & Spinach Curry)	Fragrant Vegetable Biryani With Cucumber Raita (V)	Crumbed Tofu Schnitzel With Mushroom Gravy	Moroccan Chickpea & Apricot Tagine	French Vegetable & Butter Bean Cassoulet With Herb Crumb	Aloo Gobi (Mild Potato & Cauliflower Curry) With Yellow Dal
Starches	Basmati Rice, Garlic Bread	Jasmine Rice, Wholemeal Roti	Roast Potatoes, Herbed Couscous	Basmati Rice, Mashed Potato	Home-Baked Chips, Herbed Couscous	Saffron Pulao Rice, Crusty Bread	Crispy Roast Potatoes, Basmati Rice
Vegetables	Rosemary Roast Carrots & Zucchini	Broccoli, Snow Peas & Carrots	Sweet Corn, Green Beans & Spinach	Peas, Roast Carrots & Silverbeet	Coleslaw, Peas & Sweet Corn	Silverbeet, Roast Pumpkin & Green Beans	Roast Pumpkin, Spring Asparagus & Peas
Dessert Served With Custard, Yoghurt, or Vanilla Ice Cream	Classic Apple Pie	Chocolate Pudding	Golden Syrup Steamed Pudding	Lemon Sago Pudding With Whipped Coconut Cream	Lemon & Passionfruit Tart With Coconut Yoghurt	Self-Saucing Chocolate Pudding With Ice Cream	Jam Roly Poly
Afternoon Tea	Fresh Fruit, Yoghurt, Assorted Dips & Crackers						
Soup	Hearty Minestrone	Mild Black Bean & Sweet Corn Soup	Leek & Potato Soup With Cannellini Beans	Creamy Mushroom & Cannellini Soup With Thyme	Mild Mulligatawny Soup	Sweet Corn & Potato Chowder	French Onion & White Bean Soup With Croutons
Main Meal Dinner	Paneer Makhani (Mild Butter Paneer Curry) (V)	Slow-Simmered Spaghetti Bolognese	Mild Sweet Chilli Tofu With Vegetable Noodles	Macaroni Cheese With Peas & Spinach (V)	Dal Tadka (Yellow Dal With Garlic Ghee & Spinach) (V)	Mushroom & Walnut Burger With Fresh Salad	Spinach & Lentil Lasagne
Starch	Jeera Rice, Wholemeal Roti	Spaghetti, Crusty Bread Roll	Rice Noodles, Steamed Rice	Wholemeal Bread Roll, Potato Wedges	Basmati Rice, Wholemeal Roti	Wholemeal Burger Bun, Sweet Potato Wedges	Garlic Bread, Potato Salad
Vegetables	Garlic Green Beans & Roast Cauliflower	Garden Salad & Roast Zucchini	Asian Greens & Red Capsicum	Roast Cherry Tomatoes & Leafy Greens	Roast Cauliflower & Maple Carrots	Lettuce, Tomato & Beetroot	Mixed Leaves, Roast Beetroot & Green Beans
Dessert Served With Custard, Yoghurt, or Vanilla Ice Cream	Mixed Berry Crumble With Ice Cream	Cardamom Panna Cotta With Fresh Mango (V)	Gulab Jamun (Syrup Dumplings) With Vanilla Ice Cream (V)	Chocolate & Orange Cake	Summer Fruit Salad With Ice Cream	Peach Melba With Raspberry Sauce & Ice Cream	Kheer (Cardamom Rice Pudding) (V)
Supper	Assorted Sandwiches, Fruit & Yoghurt/Custard, Sweet Biscuits, Savoury Biscuits & Assorted Dips. Tea, Coffee, Hot Chocolate, Fruit Juice, Water, Dairy, or Soy Milk Drinks & Fruit Smoothies						
Sandwiches	Offered At Lunch, Dinner, MT, AT, Supper. Served Fresh Or Toasted. Assortment Includes Peanut Butter, Hummus & Salad, Falafel, Marinated Tofu, Mild Curried Chickpea Smash, Avocado & White Bean, Smoked Tofu & Tomato, Tempeh & Slaw, Mushroom & Herb Pâté And Cheese & Pickle (V).						
Salads	Offered At Lunch And Dinner. Colourful Seasonal Salad Vegetables And Wholegrains, Quinoa, Couscous, Pasta, Potato Or Bread.						
Please Note	All Dishes Are Vegan Unless Marked (V). (V) = Vegetarian, Contains Dairy (Ghee, Milk, Paneer, Yoghurt, Cheese Or Cream) And Can Be Made Vegan On Request. No Meat, Fish, Or Gelatine Are Used. And Any Cheese Used In Vegetarian Dishes is Made With Non-Animal Rennet.						