



TERM 2 - WEEK 5	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
<b>Breakfast</b>							
<b>Hot Breakfast</b>	soft boiled eggs, chipolatas, with grain toast, baked beans	corn fritters with grilled bacon, smashed avocado & poached egg, spaghetti	byo burger with sausage patty, fried egg, cheese, rocket & mayonnaise, baked beans	toasted waffles with grilled banana, bacon & maple syrup, spaghetti	scrambled eggs with ham, tomato, baked beans	poached egg with grilled sausage, tomato & sauteed mushrooms, spaghetti	ham & cheddar scrambled egg with multigrain toast, baked beans
<b>Continental Option</b>	continental breakfast may include a range of the following items: selection of breakfast cereals - corn flakes, sultana bran, weet-bix, rice bubbles, muesli, nutrigrain, special k etc whole fresh fruit, stewed & poached fruits breads for toasting, including high fibre white bread, grain & seed, low gluten - selection of spreads including vegemite, honey & jams hot beverages including tea & coffee, 100% orange juice, water						
<b>Morning Tea</b>							
<b>Morning Tea</b>	Italian meatballs with pasta	iced finger buns	sushi hand roll with soy, pickled ginger & wasabi	corn chips with guacamole, salsa & vegie sticks	honey, soy, ginger & sesame chicken drumettes		
<b>Lunch (Includes a range of Breads, MYO Salad, Sandwiches, Fruit)</b>							
<b>Hot Option</b>	beef casserole with tossed salad & puff pastry top on the side	sticky pork chow mein noodles with wombok, peppers, snow peas & spring onions	pulled beef enchilada with guacamole & sour cream	chicken fried rice & fried shallots	panko crumbed barramundi with potato wedges	nachos with corn chips, refried beans, cheddar cheese, guacamole, salsa & sour cream	penne pasta with pan seared chicken & sun-dried tomatoes
<b>Sandwich / Salad Bar</b>	protein ingredients that may include - shaved ham, poached chicken, turkey, roast beef, corned beef, tuna, salmon, hard boiled eggs, sliced cheddar cheese, light cheese, Swiss cheese etc salad ingredients that may include - sliced tomato, lettuce, rocket, baby spinach, red onion, carrot, roasted capsicums, cucumber etc condiments that may include - mustards, relish, pickles, mayonnaise, aioli, tapenade, hummus, guacamole, tzatziki etc						
<b>Dinner</b>							
<b>Main Course</b>	National Boarding Week Formal Dinner	chipotle spiced chicken with crumbled feta & coriander	MACKINTOSH HOUSE DINNER MENU CHOICE	rigatoni carbonara with bacon, mushroom & cream sauce	mustard & garlic studded roast beef with pan gravy	pork meatballs with ratatouille	grilled pork chop with sauteed apples & sage
<b>Vegetables</b>		pilaf rice with peas & corn sautéed cauliflower with lemon pangrattato steamed greens		garlic & herb ciabatta roasted carrot & broccoli	potato gratin steamed autumn vegetables braised cabbage with apples, cider & onion	charred corn cob, parmesan & butter smashed chat potatoes	baked potato wedges steamed broccolini roasted pumpkin with sage
<b>Dessert</b>		autumn fruit salad with Greek yoghurt		rhubarb & apple pie	pavlova roll with whipped Greek yoghurt, cream & berries	watermelon with ginger & mint drizzle	baked custard, summer berries
<b>Special Dietary Requirements</b> All special dietary requirements will be met for each meal service							



TERM 2 - WEEK 6	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
<b>Breakfast</b>							
<b>Hot Breakfast</b>	fried egg with grilled tomato & sautéed mushrooms, baked beans	wholemeal buttermilk pancakes with smashed summer berries or grilled bacon & maple syrup, spaghetti	BYO brekky burrito with scrambled egg, sausage, crispy potatoes & salsa, baked beans	toastie - fried egg, shaved ham, smashed avocado, spinach, nut-free pesto multi grain, spaghetti	scrambled eggs with crispy bacon, spinach & grain toast, baked beans	three cheese omelette with grilled bacon, spinach & herbs, spaghetti	poached eggs with bacon & toasted sourdough, baked beans
<b>Continental Option</b>	continental breakfast may include a range of the following items: selection of breakfast cereals - corn flakes, sultana bran, weet-bix, rice bubbles, muesli, nutrigrain, special k etc whole fresh fruit, stewed & poached fruits breads for toasting, including high fibre white bread, grain & seed, low gluten - selection of spreads including vegemite, honey & jams hot beverages including tea & coffee, 100% orange juice, water						
<b>Morning Tea</b>							
<b>Morning Tea</b>	sausage rolls with tomato sauce	raspberry, apple & oat muffin	pizza focaccia strips with salami, tomato & mozzarella	apple scrolls with maple & yoghurt glaze	sweet chilli roasted chicken drumettes with ranch sauce		
<b>Lunch (Includes a range of Breads, MYO Salad, Sandwiches, Fruit)</b>							
<b>Hot Option</b>	grilled chicken caesar wrap	Singapore noodles with beef, wombok, peppers, onions, Asian vegetables & sticky soy	American cheeseburger with cheddar, lettuce, ketchup, pickles & grilled onions & salted fries	chicken & leek casserole with mushrooms, seeded mustard & crispy roasted potatoes	oven baked battered fish tortilla, rainbow slaw, BBQ corn salsa & avocado	beef shepherd's pie with cheesy potato top	baked penne & chicken bolognese with garden peas, zucchini herb & garlic bread on the side
<b>Sandwich / Salad Bar</b>	protein ingredients that may include - shaved ham, poached chicken, turkey, roast beef, corned beef, tuna, salmon, hard boiled eggs, sliced cheddar cheese, light cheese, Swiss cheese etc salad ingredients that may include - sliced tomato, lettuce, rocket, baby spinach, red onion, carrot, roasted capsicums, cucumber etc condiments that may include - mustards, relish, pickles, mayonnaise, aioli, tapenade, hummus, guacamole, tzatziki etc						
<b>Dinner</b>							
<b>Main Course</b>	American style sticky beef brisket	oven baked parmesan & herb crumbed chicken schnitzel	GROOM HOUSE DINNER MENU CHOICE	traditional beef lasagne	garlic, rosemary & lemon rubbed roast lamb leg with pan gravy	beef & vegetable ragu	Sunday BBQ: beef patty chicken kebab, burger roll, grilled onions, burger salads
<b>Vegetables</b>	smashed potato, steamed beans, roasted carrot & corn cobs	sautéed Italian leafy greens with garlic, rosemary roasted potato wedges		steamed new potatoes, green beans with nut free dukkah, sweet corn cobs	traditional roast potatoes, steamed autumn vegetables	mashed potato, oven roasted carrot medley with poppy seeds, steamed green beans	potato salad, garden salad
<b>Dessert</b>	upside down pear cake with cinnamon yoghurt	plum & palm sugar puffed rice crumble		vanilla bean panna cotta with chocolate sauce & caramel sauce	bread & butter pudding with date & sultana	caramelised pineapple wedges with chilli salt & Greek yoghurt	seasonal fresh fruit salad with lemon sorbet
<b>Special Dietary Requirements</b> All special dietary requirements will be met for each meal service							