TOOWOOMBA GRAMMAR SCHOOL

Boarding **Dining Hall Menu**

TERM 3 - WEEK 5	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
Breakfast							
Hot Breakfast	fried eggs, grilled bacon & toast, baked beans	sausage, spinach, feta and avocado toasted quesadilla, spaghetti	self-serve French toast with ham & cheese, baked beans	scrambled eggs with tomatoes, peppers, spinach & grilled bacon, spaghetti	tomato braised eggs with five beans, sausage, tomato & kale, baked beans	potato hashbrown with fried egg & grilled ham, wilted spinach, spaghetti	the Chartwells big breakfast with poached eggs, home fries & grilled bacon, baked beans
Continental Option	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						
Morning Tea							
Morning Tea	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 wings		
Lunch *(Includes a range of Breads, MYO Salad, Sandwiches, Fruit)*							
Hot Option	Asian chicken noodle soup with corn & prawn crackers	bacon & egg savoury tart	braised lamb & vegetable soup with garlic bread	oven baked panko & coconut crumbed chicken strips with lemon aioli & oven roasted potato wedges	minute steak sandwich with caramelised onions, beetroot, relish & shredded lettuce	BYO burrito, spicy sausage, sweet potato & beans tortillas with tomato salsa, shredded cheese & light sour cream	grilled chicken burger with, avocado, pickles, salad & garlic aioli
Sandwich / Salad Bar	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						
Dinner							
Main Course	chargrilled 250g rump steak	Indian dinner: beef biryani, naan bread, mango chutney, raita, pappadums	HOUSE CHOCE	braised pork & risoni pasta with roasted pumpkin, leeks, sage & shaved parmesan	marmalade glazed ham	Moroccan beef casserole with vegetables	homemade rissoles & onion gravy
Vegetables	potato gratin, steamed vegetables, roasted pumpkin	roasted winter vegetables		garlic bread, grilled corn on the cob, peas with pancetta & mint	crushed potato with parsley & butter, roasted root vegetables with honey & balsamic, steamed winter greens	mashed potato with spring onion, roasted cabbage & peas	potato bake, steamed broccoli & carrots
Dessert	carrot cake with tart lemon icing & pepita praline	donuts with rose sugar syrup		poached winter pears with Greek yoghurt & toffee shards	jelly & cream trifle	winter fruit crumble with cranberries & oats	sticky date pudding & custard

Special Dietary Requirements All special dietary requirements will be met for each meal service

TOOWOOMBA GRAMMAR SCHOOL

Boarding **Dining Hall Menu**

TERM 3 – WEEK 6	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
Breakfast							
Hot Breakfast	soft boiled eggs & hash browns, with grain toast, baked beans	poached eggs & sausage with thick cut grain toast, spaghetti	self-serve BYO burger with sausage patty, fried egg, cheese, spinach & mayonnaise, baked beans	wholemeal buttermilk pancakes with grilled bacon, banana & maple syrup, spaghetti	scrambled eggs with grilled bacon & feta wholemeal wrap, baked beans	eggs on toasted English muffins with shaved ham & hollandaise sauce, spaghetti	fried eggs with grilled bacon, pork sausages & oven roasted tomatoes, baked beans
Continental Option	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						
Morning Tea							
Morning Tea	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		
Lunch *(Includes a range of Breads, MYO Salad, Sandwiches, Fruit)*							
Hot Option	Lebanese lamb flatbread with salsa, mint, coriander & Greek yoghurt	coconut chicken with steamed rice & shaved cabbage & carrot slaw	lemongrass beef stir-fry with flat rice noodles & broccoli	Cornish lamb pastry with tomato chilli jam	crusty baguette, hoisin pork riblets & apple slaw	mac 'n cheese with crispy bacon bits, ricotta & garlic baguette	create your own Caesar salad with chicken & garlic bread
Sandwich / Salad Bar	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						
Dinner							
Main Course	honey & mustard pork chops	**Greek dinner** - mediterranean chicken & potato bake, Greek village bread	HOUSE CHOICE	baked penne with bacon, roast pumpkin, peas, spinach, tomato & parmesan cream sauce	roast beef with mustard, horseradish & parsley crust & pan gravy	baked Cajun chicken pieces	BBQ glazed meatloaf
Vegetables	steamed basmati rice, carrots & garden peas with lemon butter	Greek style roasted vegetables with potato, tomato, peppers, zucchini, onions, garlic, olive oil & herbs		oven baked potato wedges winter coleslaw	roasted winter spuds, thyme roasted carrot & pumpkin wedges	Hasselback potatoes, parmesan baked corn cobbs & zucchini	mashed potato, sauteed cabbage, peas & bacon bits
Dessert	rhubarb, pear & blackberry coconut crumble	poached winter fruits with vanilla yoghurt cinnamon oats		winter fruit salad with vanilla cream cheese dip	ice-cream with hot chocolate sauce	dark chocolate & berry mousse	self-saucing chocolate pudding

Special Dietary Requirements All special dietary requirements will be met for each meal service

TOOWOOMBA GRAMMAR SCHOOL

Boarding **Dining Hall Menu**

TERM 3 – WEEK 7	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
Breakfast							
Hot Breakfast	pancakes with winter apple, maple syrup & grilled bacon, baked beans	toasted sandwich with fried egg, ham & cheese, spaghetti	self-serve egg soldiers with soft boiled eggs & Turkish bread & thick sausage, baked beans	corn & zucchini fritters with grilled bacon & avocado salsa, spaghetti	pita bread with roast tomato, mozzarella & chipolatas, baked beans	poached eggs with oven roasted tomatoes & grilled bacon, spaghetti	breakfast burger with fried egg, haloumi, tomatoes & cheddar, baked beans
Continental Option	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						
Morning Tea							
Morning Tea	margherita pizza slice	dark chocolate & berry wholemeal muffins	mac 'n' cheese bowl	corn chips with guacamole, salsa & vegie sticks	roasted tomato & basil soup with pita crisps		
Lunch *(Includes a range of Breads, MYO Salad, Sandwiches, Fruit)*							
Hot Option	winter beef steak & vegetable casserole with puff pastry	fettuccine with pan seared chicken, mushrooms & shaved parmesan	pea & ham soup with green split peas, leek, garden peas & crusty bread	chilli bean & chorizo tacos with salsa, shredded salad, guacamole & light sour cream	oven baked battered fish tortilla, rainbow slaw, BBQ corn salsa & avocado	pork ragu with jacket potatoes	stir-fried beef with Asian greens, soy, sesame, ginger, jasmine rice & fried shallots
Sandwich / Salad Bar	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						
Dinner							
Main Course	American style sticky beef brisket	Japanese dinner: yakatori chicken pieces; okonomiyaki - Japanese cabbage pancakes & kewpie mayonnaise	HOUSE CHOICE	chicken bolognaise with rigatoni pasta, shaved parmesan	garlic & rosemary studded roast chicken with pan gravy	beef stir-fry with vegetables, soy, ginger	BBQ beef burger & sausage
Vegetables	broccoli & cheese bake with pangrattato, twice baked potatoes steamed beans with olive oil	Japanese sticky rice, steamed broccoli with toasted sesame seeds, wok-tossed bok choy with teriyaki sauce		green beans, cherry tomatoes & garlic pangrattato, mashed potato with seeded mustard	crispy roasted semolina potatoes, roasted zucchini & red onions sauteed cabbage with sage & butter	fried rice, roasted cauliflower & broccoli with lemon & garlic	coleslaw & potato salad
Dessert	vanilla bean custard pots with winter fruit	create your own sundae with vanilla ice-cream, caramel sauce & shortbread crumb		self-saucing banana & malt pudding	chocolate mousse with honeycomb shards	sticky date bread & butter pudding	carrot cake & cream cheese frosting

Special Dietary Requirements All special dietary requirements will be met for each meal service

TOOWOOMBA GRAMMAR SCHOOL

Boarding **Dining Hall Menu**

TERM 3 – WEEK 8	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
Breakfast							
Hot Breakfast	fried eggs, grilled bacon & toast, baked beans	sausage, spinach, feta & avocado toasted quesadilla, spaghetti	self-serve breakfast pizza sub with bacon, scrambled eggs, tomato sugo & mozzarella, baked beans	soft boiled eggs with sausage & toasted English muffins, spaghetti	breakfast bit on thick wholemeal bread, baked beans	scrambled eggs with toasted sourdough roll, spaghetti	over easy eggs with grilled bacon & tomatoes, baked beans
Continental Option	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						
Morning Tea							
Morning Tea	sweet chilli chicken tenders	cream filled long donut	special fried rice	parmesan & garlic bread	homemade chicken & corn soup with cheese bread		
Lunch *(Includes a range of Breads, MYO Salad, Sandwiches, Fruit)*							
Hot Option	MYO tacos with spiced chicken, & beans, guacamole, salsa, jalapeno slaw & cheddar	beef stroganoff with mushrooms, Dijon mustard & egg noodles	panko crumbed fish strips with aioli & tossed garden salad	pork & fennel sausage roll with tomato relish & roasted potatoes	beef pie & crispy parmesan potatoes	beef tortellini with oven roasted tomato sugo & shaved parmesan	Fried rice with egg omelette, bacon, vegetables, sticky soy & prawn crackers
Sandwich / Salad Bar	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						
Dinner							
Main Course	herb crusted pork schnitzel	Burger BBQ: grilled chicken burgers with chipotle BBQ sauce	HOUSE CHOICE	traditional beef lasagne	twice cooked pork loin with orange & chilli glaze	Portuguese style baked chicken with peri peri sauce	thick sausages & gravy
Vegetables	chargrilled thyme potatoes, spicy corn kernels with peppers, sauteed green peas with garlic & lemon	jacket potato bake with sour cream, slaw & shredded cheese		baby potato with butter & parsley, cabbage sauteed with apple honey & ginger glazed carrots	roasted winter vegetables	French fries with herbs & sea salt, wok tossed Asian greens sauteed peas with basil	cauliflower & cheese bake, steamed baby potatoes & garden peas
Dessert	flourless berry cake with Greek yoghurt	chocolate ice-cream cones		winter fruit shots with spiced mascarpone	apple, apricot & cranberry crumble	red wine poached pears with honey Greek yoghurt	warm vanilla pudding with butterscotch sauce

Special Dietary Requirements All special dietary requirements will be met for each meal service