		ADAM	'S ACADEMY	SPRING/SUMMER	
MEAL	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Breakfast		Тоа	st, Cereals and Milk/Milo		
Morning Tea	Yoghurt, Muesli and Peaches	Wholegrain Rice Crackers, cheese, hummus and Vegetable Platter	Crumpets with spreads and fruit platter	Cruskits with cheese and vegetable platter	Raisin Toast with Cheese and Fruit platter
Lunch	Lentil and Vegetable Pasta Bake	Beef Bolognaise with hidden Vegetable	Chicken fingers with sweet corn dip, pita bread and vegetable platter	Beef Tacos with wraps and salad	Lamb and Noodle Hot Pot
Vegetarian Option	V Lentil and Vegetable Pasta Bake	V	Tofu fingers with sweet corn dip, pita bread and vegetable platter	V Mixed Bean Tacos	Tofu and Bean Noodle hot pot
Afternoon Tea	Mixed Spread Sandwiches with Vegetable Platter	Custard and Froz	۰۰۰۰ Cream cheese 'atter	Banana Pikelets with Fruit platter	Cheese and Vegemite scrolls with Vegetable Platter
Late Snack					
Menu us designed to mee Menu provides a minimun	et the recommended criteria c n of 50% of the RDI of all nutr				be served with all meals and ared throughout the day.

MENU ADAM'S ACADEMY MENU WEEK 2						
MEAL	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	
Breakfast	Toast, Cereals and Milk/Milo					
Morning Tea	Mini Cheese Pizzas with Vegetable platter	Sourdough Saladas with spreads and fruit platter	Pita Bread, cheese, Beetroot hummus and Vegetable Platter	Yoghurt and Fresh fruit salad and oats	Baked Beans with wholemeal toast and fruit platter	
Lunch	Lamb Stroganoff with pasta	Chicken and Vegetable Ragout with Rice	Crumbed Fish with Brown Rice and Vegetables	Lamb Meatballs in sauce with pasta	Beef Curry with Rice	
Vegetarian Option	V Lentil Stroganoff	Chickpea and Vegetable ragout with rice	Crumbed Tofu with brown rice and Vegetables	Falafel Balls in sauce with pasta	Sweet lentil and vegetable curry with rice	
Afternoon Tea	Banana Pudding and berries	Vegetable platter, cheese, dried fruit ofsultanas/ apricots with Hummus	Ham cheese and tomato pizza scrolls and fruit	Homemade Banana Muffins with Vegetable Platter	Wholegrain crackers with vegetable platter and hummus	
Late Snack	Wholegrain crackers and Cheese					

Menu us designed to meet the recommended criteria of the Australian dietary guidelines and the national quality standards. Menu provides a minimum of 50% of the RDI of all nutrients required for each day in care.

Water to be served with all meals and offered throughout the day.

MENU ADAM'S ACADEMY					RING/SUMMER WEEK 3	
MEAL	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	
Breakfast	Toast, Cereals and Milk/Milo					
Morning Tea	Yoghurt, Muesli and Peaches	Wholegrain Rice Crackers, cheese, hummus and Vegetable Platter	Crumpets with spreads and fruit platter	Cruskits with cheese and vegetable platter	Raisin Toast with Cheese and Fruit platter	
Lunch	Thai fish curry and rice	Beef Lasagne with Salad	Tandoori Chicken with vegetables and rice	Sausage hot pot with pasta and vegetables	Mixed Meat sandwiches with cheese and salad platter	
Vegetarian Option	Tofu curry with Rice	V Lentil Lasagne with salad	Tandoori Chickpeas and vegetables with Rice	Tofu hot pot with pasta and vegetables	V Hummus and Sald sandwiches with cheese	
Afternoon Tea	Mixed Spread Sandwiches with Vegetable Platter	Custard and Frozen berries	Vitaweats with Cream cheese and vegetable platter	Banana Pikelets with Fruit platter	Cheese and Vegemite scrolls with Vegetable Platter	
Late Snack	Wholegrain crackers and Cheese					

Menu us designed to meet the recommended criteria of the Australian dietary guidelines and the national quality standards. Menu provides a minimum of 50% of the RDI of all nutrients required for each day in care.

Water to be served with all meals and offered throughout the day.

		SPRING/SUMMER					
MEAL	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY		
Breakfast		Toast, Cereals and Milk/Milo					
Morning Tea	Mini Cheese Pizzas with Vegetable platter	Sourdough Saladas with spreads and fruit platter	Pita bread , cheese, beetroot hummus and Vegetable Platter	Yoghurt and Fresh fruit salad and oats	Baked Beans with wholemeal toast and fruit platter		
Lunch	Chicken wraps with salad selection	Lamb burgers with Potato, carrot and broccoli	Mixed meat sandwiches with vegetable and cheese platter	Salmon Patties with Potato carrots and broccoli	Beef and vegetable Ragu with pasta		
Vegetarian Option	Falafel Wraps with salad selection	Hummus sandwiches with vegetable and cheese platter	Hummus sandwiches with vegetable and cheese platter	Chickpea patties with potato broccoli and carrots	Tofu and vegetable ragu with pasta		
Afternoon Tea	Banana Pudding and berries	Vegetable platter, cheese, dried fruit of sultanas/apricots	Ham cheese and tomato pizza scrolls and fruit	Homemade Banana Muffins with Vegetable Platter	Wholegrain crackers with vegetable platter and hummus		
Late Snack	Wholegrain crackers and Cheese						

Menu us designed to meet the recommended criteria of the Australian dietary guidelines and the national quality standards. Menu provides a minimum of 50% of the RDI of all nutrients required for each day in care.

Water to be served with all meals and offered throughout the day.