



MEALS ON WHEELS



MENU

23 March to 5 July 2026



Home-style meals
Made fresh each day on site

locals looking after locals



MEALS ON WHEELS

Anyone can buy our meals!

Whether you have difficulty shopping or preparing your own food, our home-cooked meals are good, honest fare, just like your mum used to make. Our meals are wholesome and nutritious – low on fat content and high on taste!

PUBLIC HOLIDAYS

Our kitchen will be closed on the following public holidays over 2026:

23 March 2026
(Otago Anniversary Day)

27 April 2026
(ANZAC Day)

3 April 2026
(Good Friday)

1 June 2026
(King's Birthday)

6 April 2026
(Easter Monday)

PRICING

(includes GST)

2 course hot meal \$14.00
(with or without dessert)

Combo pack \$12.00
(soup, club sandwich pack and dessert)

Other food items you can add to your food order include

Soup \$3.00*

Sandwiches \$4.50*

*Cannot be ordered on their own

HOW DO I PAY?

Invoices are processed at the end of the month. We prefer payments to be made online with customers using their own individual customer number to identify payments.

COORDINATOR HOURS

8.30am to 4.30pm weekdays.

Outside of these hours please leave a message on the answer phone.

All orders and cancellations need to be in by 9.00am weekdays.

The office is not staffed during the weekend.

All meals are made fresh on site each day

and where possible, we use local suppliers and products

23 MARCH 2026 (WEEK 1)

MONDAY

CLOSED FOR OTAGO ANNIVERSARY

TUESDAY

**Soup: Pumpkin & Carrot
Deville Sausages**

Alternative: Beef Casserole

*Vegetarian: Spinach Filo Parcel
Potatoes, Peas, Stir Fried Veges*

Dessert: Apple Shortcake (G,D,E)

WEDNESDAY

**Soup: Crème of Mushroom
Roast Beef & Gravy**

Alternative: Roast Chicken

Vegetarian: Lentil Patties (E)
Roast Potatoes, Whole Baby Beans,
Kumara

Dessert:
French Vanilla Mousse & Peaches (D)

THURSDAY

**Soup: French Onion
Battered Fish with Tartare Sauce** (G,F)

Alternative: Meatballs in Tomato Gravy (G)

Vegetarian: Mushroom Quiche (G,D,E)

Potatoes (D), Cabbage, Vegetable Mornay
Dessert: Baked Coconut Pudding (G,D,E)

FRIDAY

**Soup: Asparagus
Silverside with Mustard Sauce** (G)

Alternative: Cottage Pie

Vegetarian: Vegetable Curry (M,D)

Potatoes, Spinach, Carrots
Dessert: Lemon Delicious (G,D)

SATURDAY

**Soup: Chicken Noodle
Hawaiian Chicken** (G,M,S)

Alternative: Lasagne Toppers

Vegetarian: Frittata
Potatoes (D), Peas, Cauliflower in
Cheese Sauce (G,D)

Dessert:
Chocolate Instant Pudding & Fruit (D)

30 MARCH 2026 (WEEK 2)

MONDAY

**Soup: Chicken & Corn
Chicken Parmigiana** (G)

Alternative: Beef Schnitzel (G,E)

Vegetarian: Vegetable Strudel (G)

Potatoes (D), Pumpkin, Cross Cut Beans

Dessert:
Mixed Berries in Raspberry Jelly

TUESDAY

**Soup: Leek & Potato
Pork Ribblet**

Alternative: Curry Chicken

Vegetarian: Macaroni & Veges (G)

Potatoes (D), Silverbeet, Stir Fried Veges

Dessert:
Apple & Blueberry Crumble & Custard (G,D)

WEDNESDAY

**Soup: Asparagus
Roast Beef with Mustard Seed Gravy**

Alternative: Roast Pork

Vegetarian: Potato Bake (G,D)

Roast Potatoes, Carrots, Peas

Dessert:
Strawberry Instant Pudding with Fruit (M)

THURSDAY

**Soup: Tomato
Meatballs** (G)

Alternative: Wee Potato Top Pie (G,D)

Vegetarian: Nutty Carrot Loaf (P,N,E,M)

Potatoes (D), Kumara, Spinach
Dessert: Individual Strawberry Tarts (G,D,E)

FRIDAY

CLOSED FOR GOOD FRIDAY

SATURDAY

**Soup: Crème of Mushroom
Beef Lasagne** (G)

Alternative: Chicken Lasagne (G)

Vegetarian: Filo Samosas (G)
Potatoes, Cabbage, Mixed Veges (G,D)

Dessert: Mini Pavs & Fruit (D)

Contains allergens (G: Gluten, E: Egg, D: Dairy, N: Nuts, M: Milk, S: Soy, F: Fish, P: Peanut)
Menu subject to change



6 APRIL 2026 (WEEK 3)

MONDAY

CLOSED FOR EASTER MONDAY

TUESDAY

**Soup: Sweet Corn & Noodle
Chicken & Red Wine Casserole**

Alternative: Cornish Pastries (G)
Vegetarian: Broccoli Bake (D,G)

Potatoes (D), Peas, Carrots and Parsnips

Dessert:

Sticky Date Pudding with Custard (D,E)

WEDNESDAY

**Soup: Pea & Ham
Ham Steaks with Pineapple**

Alternative: Silverside
Vegetarian: Lentil Patties (E)

Potatoes (D), Mixed Veges, Silverbeet

Dessert:

Spanish Cream & Fruit (D,E)

THURSDAY

**Soup: Kumara & Pumpkin
Roast Pork & Gravy**

Alternative: Roast Pork
Vegetarian: Mushroom Quiche (G,D,E)

Roast Potatoes, Roast Carrots, Green Beans

Dessert: Semolina & Fruit (G,D,M)

FRIDAY

**Soup: Minestrone
Battered Fish with Tartare Sauce**

Alternative: Savoury Mince
Vegetarian: Macaroni Cheese (G,D,E)

Wedges, Sweet Potato Mash, Peas

Dessert: Pineapple Short Cake (G)

SATURDAY

**Soup: Tomato
Chicken A La King** (G,D)

Alternative: Curried Sausages (G)
Vegetarian: Vegetarian Lasagne (G,M,S)

Creamed Potatoes (D), Carrots, Spinach

Dessert: Cheesecake (G,D)

13 APRIL 2026 (WEEK 4)

MONDAY

Soup: Vegetable (\$3 extra)
Sausages with Onion Gravy

Alternative: Beef Swirls
Vegetarian: Vegetarian Pizza (G,D)
Potatoes (D), Pumpkin, Red Cabbage Casserole

Dessert: Bread Pudding (G,D,E)

TUESDAY

**Soup: Crème of Mushroom
Beef Casserole** (G)

Alternative: Curry Sausages (N)
Vegetarian: Zucchini Fritters (E)

Potatoes, Carrots and Parsnips, Green Beans

Dessert:

Ginger Bread Upside Down Pudding (G,D,E)

WEDNESDAY

**Soup: French Onion
Roast Beef with Gravy**

Alternative: Roast Chicken
Vegetarian: Vegetarian Quiche (G,D,E)

Roast Potatoes, Kumara, Peas

Dessert: Lamingtons & Fruit Salad (G,D,E)

THURSDAY

**Soup: Crème of Chicken
Chicken Schnitzel & Plum Sauce**

Alternative: Beef Olives (G)
Vegetarian: Potato Pasties (G)

Potatoes (D), Carrots, Broccoli
Dessert: Pear & Raisin Sponge (G,D,E)

FRIDAY

**Soup: Pumpkin
Battered Fish with Tartare Sauce** (G,F)

Alternative: Beef Koftas
Vegetarian: Courgette Loaf (G,D,N)

Potatoes (D), Corn, Silverbeet

Dessert: Ambrosia (G,D)

SATURDAY

**Soup: Pea & Ham
Silverside**

Alternative: Pork & Apple Schnitzel (G,D)
Vegetarian: Lentil Loaf (G)

Potatoes (D), Carrots, Cabbage
Dessert: Fruit in Orange Jelly (D,G)

Contains allergens (G: Gluten, E: Egg, D: Dairy, N: Nuts, M: Milk, S: Soy, F: Fish, P: Peanut)
Menu subject to change



20 APRIL 2026 (WEEK 5)

MONDAY

Soup: Leek & Potato (\$3 extra)
Beef Bourguignon (S)
Alternative: Bacon & Egg Pie
Vegetarian: Baked Filo Samosas (G,D)
Potatoes (D), Broccoli, Carrots
Dessert: Apple & Apricot Sponge (G,D,E)

TUESDAY

Soup: Pumpkin
Pork & Apple Casserole (G)
Alternative: Savoury Mince (G,D)
Vegetarian: Baked Potato with Chickpea Filling
Potatoes (D), Pumpkin, Whole Baby Beans
Dessert:
Ice Cream Pudding & Fruit (G,D,E)

WEDNESDAY

Soup: Tomato & Rice
Roast Beef with Gravy
Alternative: Roast Pork
Vegetarian: Broccoli & Walnut Bake (G,N)
Roast Potatoes, Kumara, Peas
Dessert: Caramel Mousse with
Chocolate Topping (D)

THURSDAY

Soup: Vegetable
Baked Orange Chicken
Alternative: Mini Meatballs (G)
Vegetarian: Corn Fritters (G)
Potatoes, Mixed Veges, Cauliflower
Dessert: Fruit Trifle (G,E)

FRIDAY

Soup: Asparagus
Battered Fish with Sweet & Sour Sauce (G,F)
Alternative: Cornish Pasties (G)
Vegetarian: Lentil Patties (E)
Potatoes (D), Peas, Asian Stir Fry
Dessert: Lemon Sago

SATURDAY

Soup: Pea & Ham
Meat Patties & Gravy (G,E)
Alternative: Chicken Cordon Bleu (G,D)
Vegetarian: Savoury Potato Bake (G,D)
Potatoes (D), Sliced Beans, Harvard Beet
Dessert: Strawberry Instant Pudding
& Fruit Salad (M)

27 APRIL 2026 (WEEK 1)

MONDAY

CLOSED FOR ANZAC DAY

TUESDAY

Soup: Pumpkin & Carrot
Deville Sausages
Alternative: Beef Casserole
Vegetarian: Spinach Filo Parcel
Potatoes, Peas, Stir Fried Veges
Dessert: Apple Shortcake (G,D,E)

WEDNESDAY

Soup: Crème of Mushroom
Roast Beef & Gravy
Alternative: Roast Chicken
Vegetarian: Lentil Patties (E)
Roast Potatoes, Whole Baby Beans, Kumara
Dessert:
French Vanilla Mousse & Peaches (D)

THURSDAY

Soup: French Onion
Battered Fish with Tartare Sauce (G,F)
Alternative: Meatballs in Tomato Gravy (G)
Vegetarian: Mushroom Quiche (G,D,E)
Potatoes (D), Cabbage, Vegetable Mornay
Dessert: Baked Coconut Pudding (G,D,E)

FRIDAY

Soup: Asparagus
Silverside with Mustard Sauce (G)
Alternative: Cottage Pie
Vegetarian: Vegetable Curry (M,D)
Potatoes, Spinach, Carrots
Dessert: Lemon Delicious (G,D)

SATURDAY

Soup: Chicken Noodle
Hawaiian Chicken
Alternative: Lasagne Toppers (G,M,S)
Vegetarian: Frittata
Potatoes (D), Peas, Cauliflower in Cheese Sauce (G,D)
Dessert:
Chocolate Instant Pudding & Fruit (D)

Contains allergens (G: Gluten, E: Egg, D: Dairy, N: Nuts, M: Milk, S: Soy, F: Fish, P: Peanut)
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4 MAY 2026 (WEEK 2)

MONDAY

Soup: Chicken & Corn
Chicken Parmigiana (G)
Alternative: Beef Schnitzel (G,E)
Vegetarian: Vegetable Strudel (G)
Potatoes (D), Pumpkin, Cross Cut Beans
Dessert:
Mixed Berries in Raspberry Jelly

TUESDAY

Soup: Leek & Potato
Pork Ribblet
Alternative: Curry Chicken
Vegetarian: Macaroni & Veges (G)
Potatoes (D), Silverbeet, Stir Fried Veges
Dessert:
Apple & Blueberry Crumble & Custard (G,D)

WEDNESDAY

Soup: Asparagus
Roast Beef with Mustard Seed Gravy
Alternative: Roast Pork
Vegetarian: Potato Bake (G,D)
Roast Potatoes, Carrots, Peas
Dessert:
Strawberry Instant Pudding with Fruit (M)

THURSDAY

Soup: Tomato
Meatballs (G)
Alternative: Wee Potato Top Pie (G,D)
Vegetarian: Nutty Carrot Loaf (P,N,E,M)
Potatoes (D), Kumara, Spinach
Dessert: Individual Strawberry Tarts (G,D,E)

FRIDAY

Soup: Chicken Noodle
Battered Fish & Sweet Chilli Mayo (G,F)
Alternative: Lambs Fry & Bacon (S)
Vegetarian: Potato & Leek Quiche (G,D,E)
Potatoes, Cauliflower, Whole Green Beans
Dessert: Hot Fudge Pudding (G,D,E)

SATURDAY

Soup: Crème of Mushroom
Beef Lasagne (G)
Alternative: Chicken Lasagne (G)
Vegetarian: Filo Samosas (G)
Potatoes, Cabbage, Mixed Veges (G,D)
Dessert: Mini Pavs & Fruit (D)

11 MAY 2026 (WEEK 3)

MONDAY

Soup: Vegetable (\$3 extra)
Meat Patties with Onion Gravy (G,E)
Alternative: Bacon & Egg Pie
Vegetarian: Vegetable Lasagne (G)
Potatoes (D), Broccoli, Pumpkin
Dessert: Baked Sago & Peaches (E,D)

TUESDAY

Soup: Sweet Corn & Noodle
Chicken & Red Wine Casserole
Alternative: Cornish Pastries (G)
Vegetarian: Broccoli Bake (D,G)
Potatoes (D), Peas, Carrots and Parsnips
Dessert:
Sticky Date Pudding with Custard (D,E)

WEDNESDAY

Soup: Pea & Ham
Ham Steaks with Pineapple
Alternative: Silverside
Vegetarian: Lentil Patties (E)
Potatoes (D), Mixed Veges, Silverbeet
Dessert:
Spanish Cream & Fruit (D,E)

THURSDAY

Soup: Kumara & Pumpkin
Roast Pork & Gravy
Alternative: Roast Pork
Vegetarian: Mushroom Quiche (G,D,E)
Roast Potatoes, Roast Carrots, Green Beans
Dessert: Semolina & Fruit (G,D,M)

FRIDAY

Soup: Minestrone
Battered Fish with Tartare Sauce (G,F)
Alternative: Savoury Mince
Vegetarian: Macaroni Cheese (G,D,E)
Wedges, Sweet Potato Mash, Peas
Dessert: Pineapple Short Cake (G)

SATURDAY

Soup: Tomato
Chicken A La King (G,D)
Alternative: Curried Sausages (G)
Vegetarian: Vegetarian Lasagne (G,M,S)
Creamed Potatoes (D), Carrots, Spinach
Dessert: Cheesecake (G,D)

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18 MAY 2026 (WEEK 4)

MONDAY

Soup: Vegetable (\$3 extra)
Sausages with Onion Gravy

Alternative: Beef Swirls

Vegetarian: Vegetarian Pizza (G,D)

Potatoes (D), Pumpkin, Red Cabbage Casserole

Dessert: Bread Pudding (G,D,E)

TUESDAY

Soup: Crème de Mushroom

Beef Casserole (G)

Alternative: Curry Sausages (N)

Vegetarian: Zucchini Fritters (E)

Potatoes, Carrots and Parsnips, Green Beans

Dessert:

Ginger Bread Upside Down Pudding (G,D,E)

WEDNESDAY

Soup: French Onion

Roast Beef with Gravy

Alternative: Roast Chicken

Vegetarian: Vegetarian Quiche (G,D,E)

Roast Potatoes, Kumara, Peas

Dessert: Lamingtons & Fruit Salad (G,D,E)

THURSDAY

Soup: Crème de Chicken

Chicken Schnitzel & Plum Sauce

Alternative: Beef Olives (G)

Vegetarian: Potato Pasties (G)

Potatoes (D), Carrots, Broccoli

Dessert: Pear & Raisin Sponge (G,D,E)

FRIDAY

Soup: Pumpkin

Battered Fish with Tartare Sauce (G,F)

Alternative: Beef Koftas

Vegetarian: Courgette Loaf (G,D,N)

Potatoes (D), Corn, Silverbeet

Dessert: Ambrosia (G,D)

SATURDAY

Soup: Pea & Ham

Silverside

Alternative: Pork & Apple Schnitzel (G,D)

Vegetarian: Lentil Loaf (G)

Potatoes (D), Carrots, Cabbage

Dessert: Fruit in Orange Jelly (D,G)

25 MAY 2026 (WEEK 5)

MONDAY

Soup: Leek & Potato (\$3 extra)

Beef Bourguignon (S)

Alternative: Bacon & Egg Pie

Vegetarian: Baked Filo Samosas (G,D)

Potatoes (D), Broccoli, Carrots

Dessert: Apple & Apricot Sponge (G,D,E)

TUESDAY

Soup: Pumpkin

Pork & Apple Casserole (G)

Alternative: Savoury Mince (G,D)

Vegetarian: Baked Potato with Chickpea Filling

Potatoes (D), Pumpkin, Whole Baby Beans

Dessert:

Ice Cream Pudding & Fruit (G,D,E)

WEDNESDAY

Soup: Tomato & Rice

Roast Beef with Gravy

Alternative: Roast Pork

Vegetarian: Broccoli & Walnut Bake (G,N)

Roast Potatoes, Kumara, Peas

Dessert: Caramel Mousse with Chocolate Topping (D)

THURSDAY

Soup: Vegetable

Baked Orange Chicken

Alternative: Mini Meatballs (G)

Vegetarian: Corn Fritters (G)

Potatoes, Mixed Veges, Cauliflower

Dessert: Fruit Trifle (G,E)

FRIDAY

Soup: Asparagus

Battered Fish with Sweet & Sour Sauce (G,F)

Alternative: Cornish Pasties (G)

Vegetarian: Lentil Patties (E)

Potatoes (D), Peas, Asian Stir Fry

Dessert: Lemon Sago

SATURDAY

Soup: Pea & Ham

Meat Patties & Gravy (G,E)

Alternative: Chicken Cordon Bleu (G,D)

Vegetarian: Savoury Potato Bake (G,D)

Potatoes (D), Sliced Beans, Harvard Beet

Dessert: Strawberry Instant Pudding & Fruit Salad (M)

Contains allergens (G: Gluten, E: Egg, D: Dairy, N: Nuts, M: Milk, S: Soy, F: Fish, P: Peanut)
Menu subject to change



1 JUNE 2026 (WEEK 1)

MONDAY

CLOSED FOR KING'S BIRTHDAY

TUESDAY

**Soup: Pumpkin & Carrot
Deville Sausages**

Alternative: Beef Casserole

Vegetarian: Spinach Filo Parcel

Potatoes, Peas, Stir Fried Veges

Dessert: Apple Shortcake (G,D,E)

WEDNESDAY

**Soup: Crème of Mushroom
Roast Beef & Gravy**

Alternative: Roast Chicken

Vegetarian: Lentil Patties (E)

Roast Potatoes, Whole Baby Beans,
Kumara

Dessert:

French Vanilla Mousse & Peaches (D)

THURSDAY

Soup: French Onion

Battered Fish with Tartare Sauce (G,F)

Alternative: Meatballs in Tomato Gravy (G)

Vegetarian: Mushroom Quiche (G,D,E)

Potatoes (D), Cabbage, Vegetable Mornay

Dessert: Baked Coconut Pudding (G,D,E)

FRIDAY

Soup: Asparagus

Silverside with Mustard Sauce (G)

Alternative: Cottage Pie

Vegetarian: Vegetable Curry (M,D)

Potatoes, Spinach, Carrots

Dessert: Lemon Delicious (G,D)

SATURDAY

Soup: Chicken Noodle

Hawaiian Chicken

Alternative: Lasagne Toppers (G,M,S)

Vegetarian: Frittata

Potatoes (D), Peas, Cauliflower in

Cheese Sauce (G,D)

Dessert:

Chocolate Instant Pudding & Fruit (D)

8 JUNE 2026 (WEEK 2)

MONDAY

Soup: Chicken & Corn

Chicken Parmigiana (G)

Alternative: Beef Schnitzel (G,E)

Vegetarian: Vegetable Strudel (G)

Potatoes (D), Pumpkin, Cross Cut Beans

Dessert:

Mixed Berries in Raspberry Jelly

TUESDAY

Soup: Leek & Potato

Pork Ribblet

Alternative: Curry Chicken

Vegetarian: Macaroni & Veges (G)

Potatoes (D), Silverbeet, Stir Fried Veges

Dessert:

Apple & Blueberry Crumble & Custard (G,D)

WEDNESDAY

Soup: Asparagus

Roast Beef with Mustard Seed Gravy

Alternative: Roast Pork

Vegetarian: Potato Bake (G,D)

Roast Potatoes, Carrots, Peas

Dessert:

Strawberry Instant Pudding with Fruit (M)

THURSDAY

Soup: Tomato

Meatballs (G)

Alternative: Wee Potato Top Pie (G,D)

Vegetarian: Nutty Carrot Loaf (P,N,E,M)

Potatoes (D), Kumara, Spinach

Dessert: Individual Strawberry Tarts (G,D,E)

FRIDAY

Soup: Chicken Noodle

Battered Fish & Sweet Chilli Mayo (G,F)

Alternative: Lambs Fry & Bacon (S)

Vegetarian: Potato & Leek Quiche (G,D,E)

Potatoes, Cauliflower, Whole Green Beans

Dessert: Hot Fudge Pudding (G,D,E)

SATURDAY

Soup: Crème of Mushroom

Beef Lasagne (G)

Alternative: Chicken Lasagne (G)

Vegetarian: Filo Samosas (G)

Potatoes, Cabbage, Mixed Veges (G,D)

Dessert: Mini Pavs & Fruit (D)

Contains allergens (G: Gluten, E: Egg, D: Dairy, N: Nuts, M: Milk, S: Soy, F: Fish, P: Peanut)
Menu subject to change



15 JUNE 2026 (WEEK 3)

MONDAY

Soup: Vegetable (\$3 extra)
Meat Patties with Onion Gravy (G,E)
Alternative: Bacon & Egg Pie
Vegetarian: Vegetable Lasagne (G)
Potatoes (D), Broccoli, Pumpkin
Dessert: Baked Sago & Peaches (E,D)

TUESDAY

Soup: Sweet Corn & Noodle
Chicken & Red Wine Casserole
Alternative: Cornish Pastries (G)
Vegetarian: Broccoli Bake (D,G)
Potatoes (D), Peas, Carrots and Parsnips
Dessert:
Sticky Date Pudding with Custard (D,E)

WEDNESDAY

Soup: Pea & Ham
Ham Steaks with Pineapple
Alternative: Silverside
Vegetarian: Lentil Patties (E)
Potatoes (D), Mixed Veges, Silverbeet
Dessert:
Spanish Cream & Fruit (D,E)

THURSDAY

Soup: Kumara & Pumpkin
Roast Pork & Gravy
Alternative: Roast Pork
Vegetarian: Mushroom Quiche (G,D,E)
Roast Potatoes, Roast Carrots, Green Beans
Dessert: Semolina & Fruit (G,D,M)

FRIDAY

Soup: Minestrone
Battered Fish with Tartare Sauce (G,F)
Alternative: Savoury Mince
Vegetarian: Macaroni Cheese (G,D,E)
Wedges, Sweet Potato Mash, Peas
Dessert: Pineapple Short Cake (G)

SATURDAY

Soup: Tomato
Chicken A La King (G,D)
Alternative: Curried Sausages (G)
Vegetarian: Vegetarian Lasagne (G,M,S)
Creamed Potatoes (D), Carrots, Spinach
Dessert: Cheesecake (G,D)

22 JUNE 2026 (WEEK 4)

MONDAY

Soup: Vegetable (\$3 extra)
Sausages with Onion Gravy
Alternative: Beef Swirls
Vegetarian: Vegetarian Pizza (G,D)
Potatoes (D), Pumpkin, Red Cabbage Casserole
Dessert: Bread Pudding (G,D,E)

TUESDAY

Soup: Crème of Mushroom
Beef Casserole (G)
Alternative: Curry Sausages (N)
Vegetarian: Zucchini Fritters (E)
Potatoes, Carrots and Parsnips, Green Beans
Dessert:
Ginger Bread Upside Down Pudding (G,D,E)

WEDNESDAY

Soup: French Onion
Roast Beef with Gravy
Alternative: Roast Chicken
Vegetarian: Vegetarian Quiche (G,D,E)
Roast Potatoes, Kumara, Peas
Dessert: Lamingtons & Fruit Salad (G,D,E)

THURSDAY

Soup: Crème of Chicken
Chicken Schnitzel & Plum Sauce
Alternative: Beef Olives (G)
Vegetarian: Potato Pasties (G)
Potatoes (D), Carrots, Broccoli
Dessert: Pear & Raisin Sponge (G,D,E)

FRIDAY

Soup: Pumpkin
Battered Fish with Tartare Sauce (G,F)
Alternative: Beef Koftas
Vegetarian: Courgette Loaf (G,D,N)
Potatoes (D), Corn, Silverbeet
Dessert: Ambrosia (G,D)

SATURDAY

Soup: Pea & Ham
Silverside
Alternative: Pork & Apple Schnitzel (G,D)
Vegetarian: Lentil Loaf (G)
Potatoes (D), Carrots, Cabbage
Dessert: Fruit in Orange Jelly (D,G)

Contains allergens (G: Gluten, E: Egg, D: Dairy, N: Nuts, M: Milk, S: Soy, F: Fish, P: Peanut)
Menu subject to change



29 JUNE 2026 (WEEK 5)

MONDAY

Soup: Leek & Potato (\$3 extra)
Beef Bourguignon (S)
Alternative: Bacon & Egg Pie
Vegetarian: Baked Filo Samosas (G,D)
Potatoes (D), Broccoli, Carrots
Dessert: Apple & Apricot Sponge (G,D,E)

TUESDAY

Soup: Pumpkin
Pork & Apple Casserole (G)
Alternative: Savoury Mince (G,D)
Vegetarian: Baked Potato with Chickpea Filling
Potatoes (D), Pumpkin, Whole Baby Beans
Dessert:
Ice Cream Pudding & Fruit (G,D,E)

WEDNESDAY

Soup: Tomato & Rice
Roast Beef with Gravy
Alternative: Roast Pork
Vegetarian: Broccoli & Walnut Bake (G,N)
Roast Potatoes, Kumara, Peas
Dessert: Caramel Mousse with Chocolate Topping (D)

THURSDAY

Soup: Vegetable
Baked Orange Chicken
Alternative: Mini Meatballs (G)
Vegetarian: Corn Fritters (G)
Potatoes, Mixed Veges, Cauliflower
Dessert: Fruit Trifle (G,E)

FRIDAY

Soup: Asparagus
Battered Fish with Sweet & Sour Sauce (G,F)
Alternative: Cornish Pasties (G)
Vegetarian: Lentil Patties (E)
Potatoes (D), Peas, Asian Stir Fry
Dessert: Lemon Sago

SATURDAY

Soup: Pea & Ham
Meat Patties & Gravy (G,E)
Alternative: Chicken Cordon Bleu (G,D)
Vegetarian: Savoury Potato Bake (G,D)
Potatoes (D), Sliced Beans, Harvard Beet
Dessert: Strawberry Instant Pudding & Fruit Salad (M)

Contains allergens (G: Gluten, E: Egg, D: Dairy, N: Nuts, M: Milk, S: Soy, F: Fish, P: Peanut)
Menu subject to change

