











Week commencing March 30, 2026

	Monday	Tuesday	Wednesday	Thursday	Friday
<b>Morning Snack</b> 	Croissants with fresh fruit	Cranberry Orange and Chia Loaf with fresh fruit	Apple and Flax Breakfast Fritter with fresh fruit	Granola Bars with fresh fruit	Closed
<b>Lunch</b> 	Chicken and Rice soup with roasted chicken, seasonal vegetables and steamed rice. Served with fresh baked bread  Carrot Cake	Vegetable Curry with Lentils is made with seasonal vegetables stewed in mild yellow curry, with tender green lentils and served with Naan bread  Fruit Salad	Vegetable Fried Rice with seasonal vegetables, steamed white rice, and whole egg  Vanilla Yogurt Parfait	Macaroni Marinara tender macaroni pasta with spinach, mushrooms and tomato in a savoury red sauce  Fresh Melon Salad	
<b>Afternoon tea</b> 	Apple Pie Dip with graham crackers and fresh fruit	Spinach Infused Hummus with vegetable coins and crackers	Raisin Tea Biscuits with fresh fruit	Hot Cross Buns with fresh fruit	
<b>CFG daily requirements</b>  <b>4</b>  <b>3</b>  <b>2</b>  <b>1</b>	Mini Croissants are fresh baked, sugar free and deliciously flaky.	A rustic loaf with chia seeds, cranberries and orange zest.	Sugar free fritters made with honey, shredded apple, spices and flax seeds.  Raisin tea biscuits are baked fresh with naturally sweet golden raisins.	Homemade granola bars are packed full of hemp hearts, hulled seeds, dates, coconut and honey	

Menu is subject to change and will be notified to parents on a daily basis