(THE HUB WARATAH)	SUMMER MENU	Week Beginning	6/2/17.	6/3/17	. 3/4/17	. 1/5/17	. 29/5/17
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WEEK	(4	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY				
BREAK	KFAST	Choose from: Wholegrain cereals (wheat biscuits, dried fruit and flake mix), porridge and wholemeal toast with healthy toppings, served with milk and water								
MORNING	Food	Fresh fruit platter (Seasonal Fruits and Veggies)	Fresh fruit platter (Seasonal Fruits and Veggies)	Fresh fruit platter (Seasonal Fruits and Veggies)	Fresh fruit platter (Seasonal Fruits and Veggies)	Fresh fruit platter (Seasonal Fruits and Veggies)				
2	Drink	Milk and water	Milk and water	Milk and water	Milk and water	Milk and water				
LUNCH	Food	BBQ Chicken with vegetable melody Vegetarian option Roasted vegetable stack with house made tomato sauce	Beef bolognaise served with house made garlic bread Vegetarian option Bean bolognaise served with house made garlic bread	Roasted chicken with sweet potato mash and beans Vegetarian option Zucchini, quinoa and cheese pie served with sweet potato mash and beans	Pumpkin Soup with Garlic Bread	Mini beef burgers served with house made chips Vegetarian option Mini bean (patties) burgers served with house made chips				
	Drink	Water	Water	Water	Water	Water				
AFTERNOON TEA	Food	Vanilla yoghurt served with house made muesli (On the side) Seasonal fruit (optional)	House made Carrot Cake Seasonal fruit (optional)	Vanilla yoghurt served with house made muesli (On the side) Seasonal fruit (optional)	House made Carrot Cake Seasonal fruit (optional)	Vanilla yoghurt served with house made muesli (On the side) Seasonal fruit (optional)				
A	Drink	Milk and water	Milk and water	Milk and water	Milk and water	Milk and water				
LATE S	SNACK	Fruit and crackers								
Water Infants (eating solids) Allergies		Water is freely available throughout the day								
		A variety of healthy foods are offered every day including iron-rich foods (meat, poultry, fish, legumes/beans, tofu, eggs), fruit, vegetables, grains and milk products. Foods are an appropriate texture for infants' age (e.g. mashed, lumpy, chopped, finger foods).								
		Children with allergies and or food intolerances are provided a tailored version of the regular menu to suit their individual needs								
Babies Puree		4-6months Potatoes, Carrots, Zucchini, Sweet potato, Pumpkin, Broccoli, Apple, Banana, Rusks and Rice cereal								
Babies Progress		Vegie combo, Pumpkin/carrot/Potato, Chickpeas/potato/carrot, Cauliflower/potato/cheese, Apple/Berries combo, Veggie green combo, Natural yogurt, Pumpkin/chicken, Mango/peach/pear Chickpeas/potatoes/carrot, beef/sweet potato/beans, scrambled egg, Porridge.								