Edwards hall Week One Monday



			<i>#</i>	Walter Marie				
Week One	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday	
Breakfast	Continental breakfast consisting of a variety of cereals, full cream & low fat milk, soya milk assorted breads for toasting including hi fibre options, spreads & fresh Accompanied by 100% fruit juice, tea, coffee & milo							
Brunch	Selection of bread & rolls, cold me salad fillers and condiment							
Dinner Option One	Chicken breast schnitzel w/ lemon & mushroom sauce	Greek spiced lamb meat balls w/ tzatziki yoghurt	Homemade ham & pineapple Pizza	Traditional beef cottage pie	Grilled basa fillet w/ herb Crust	Chicken dim sim w/ sweet soy, lime & ginger sauce	Roast leg of pork w/ crackle & apple sauce	
Dinner Option Two		Traditional braised beef stroganoff	Penne w/ Ham & mushroom cream sauce Tomato, basil & roast garlic sauce	Chicken cutlet with honey & mustard cream sauce	Braised lamb hariri w/ natural yoghurt	Stir-fried beef, garlic & snow pea w/ hoisin sauce	Traditional Spaghetti bolognaise with garlic bread	
Vegetarian	Sweet potato, cheese & spinach quesadillas	Field mushroom & leek Risotto balls	Grilled Eggplant, red capsicum & semi dried tomato pizza	Roasted root vegetable pie w/ potato crust	Red capsicum Filled w/ spiced couscous	Stir-fried vegetables & tofu in hoisin sauce	Spaghetti in tomato & basil sauce with garlic bread	
Starch	Steamed rice Potato & onion gratin	Steamed rice Rosemary & garlic chats	Steamed rice Mash potato	Steamed rice Creamed mustard potato bake	Steamed rice Steamed chats w/ chive butter	Steamed rice Sage potatoes	Steamed rice Roast paprika Chats	
Vegetables	Glazed carrots Butter beans	Vegetable medley	Steamed corn kernels Green peas	Ratatouille Broccoli florets	Cauli in cheese sc Steamed zucchini	Honey carrots Green beans	Roasted carrots & pumpkin Broccoli	
Dessert	Homemade carrot cake	Chocolate mud brownie w/ walnuts	Apple & cinnamon muffin w/ lemon cream cheese icing	Traditional Anzac cookies	Ice cream with the work's	Rich chocolate mousse	Lemon teacake w/ coconut icing	





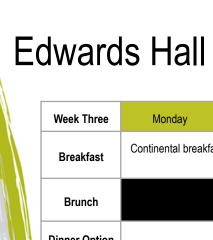
Edwards Hall Week Two Breakfast Continental breakfa



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	Week Two	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday	
	Breakfast	Continental breakfast consisting of a variety of cereals, full cream & low fat milk, soya milk assorted breads for toasting including hi fibre options, spreads & fresh from Accompanied by 100% fruit juice, tea, coffee & milo							
	Brunch						Selection of bread & salad fillers an	rolls, cold meat cuts, d condiments	
	Dinner Option One	Mexican chicken or beef nacho's w/	Indian Beef korma w/ cucumber riata & pappadum	Chicken Schnitzel Burger w/ pineapple & cheese	Roast beef w/ Yorkshire pudding	Crumbed Hoki fillet w/ lemon caper mayo	Grilled pork sausages w/ seeded mustard sc	Roasted chicken drumsticks w/ sage & onion sc	
	Dinner Option Two	Tomato salsa Sour cream & Grated cheese	ur cream & Homemade Lamb &		Asian style pork meatballs	Individual chicken & corn pie	Deep fried calamari rings w/ tartare sc & lemon	Thai beef & potato massaman curry	
	Vegetarian	Chick pea, red kidney & lima bean Nacho's w/ condiments	Pumpkin cheese & spinach lasagne	Vegetable & cheese burger	Tofu & vegetable laksa	Individual leek & mushroom pie	Mushroom & roasted tomato quiche slice	Zucchini & mushroom frittata	
	Starch	Steamed Jasmine rice Roast balsamic chats	Steamed rice Garlic mash	Steamed rice Cajun roasted potato	Steamed rice Roasted potato	Steamed rice Italian herb potatoes	Steamed rice Steamed chats w/ shallots	Steamed rice Roasted potato & sweet potato	
	Vegetables	Buttered corn cobs Steamed zucchini w/ capsicum	Green beans Steamed yellow squash	Sesame carrots Minted peas	Roasted pumpkin, carrot & sweet potato Steamed butter bean	Corn cobettes Ratatouille	Vegetable medley	Roasted pumpkin Steamed green beans	
	Dessert	Blueberry panna cotta	Self-saucing chocolate pudding with fresh cream	Home-made custard tart with nutmeg	Pavlova w/ Chantilly cream & peaches	Red velvet cake w/ lemon cream cheese icing	Boston Donuts	Port wine Jelly, sponge & fruit Trifle	





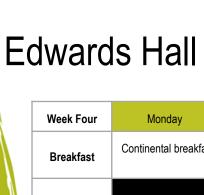




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Week Three	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday		
Breakfast	Continental breakfast consisting of a variety of cereals, full cream & low fat milk, soya milk assorted breads for toasting including hi fibre options, spreads & fresh fruit. Accompanied by 100% fruit juice, tea, coffee & milo								
Brunch	Selection of bread & rolls, cold meat cuts, salad fillers and condiments								
Dinner Option One	Chicken schnitzel with napolitaine sauce and tasty	Lamb, oregano & lemon Sausage roll	Bar-b-qued meat lovers Pizza with beef chicken & ham	Traditional beef & potato vindaloo	Steamed basa w/ Asian lime & ginger, sauce	Chicken stir fried w/ vegetables in char sui sauce	Roast beef w/ Horseradish cream		
Dinner Option Two		Red curry chicken with eggplant & coconut	Macaroni w/ Chicken, rocket in creamy cheese sauce Tomato, olive & chilli sauce	Moroccan chicken cutlets in rich tomato sauce	Braised Lamb & rosemary pie	Hungarian beef & potato goulash	Beef sausages in mild curry sauce with steamed rice		
Vegetarian	Eggplant Parmigana	Curried Singapore noodles with Asian greens	Roasted pumpkin rocket & pine nut pizza	Red lentil & tomato dhal with garlic naan	Spinach & fetta tortellini in tomato & basil sauce	Tofu stir fried w/ vegetables in char sui sauce	Pumpkin and sage risotto		
Starch	Steamed rice Rosemary & garlic chats	Steamed rice Sage potatoes	Steamed rice Mash potato	Steamed rice Roasted lemon & thyme potato	Steamed rice Buttered herbed potato	Steamed rice Garlic mustard potato bake	Steamed rice Roast paprika Potatoes		
Vegetables	Cauli in cheese sc Butter beans	Ratatouille Broccoli florets	Steamed corn Green peas	Vegetable medley	Glazed carrots Steamed zucchini	Honey carrots Green beans	Roasted carrots & pumpkin Broccoli		
Dessert	Orange poppy seed muffin w/ cream cheese icing	Home-made dark choc chip cookies with white chocolate buttons	Ice cream w/ assorted toppings	Sticky date pudding w/ butter scotch sauce	Chocolate honey oat slice	Strawberry mousse sponge cake	Fresh seasonal fruit salad with honey yoghurt		









Week Four	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday	
Breakfast	Continental breakfast consisting of a variety of cereals, full cream & low fat milk, soya milk assorted breads for toasting including hi fibre options, spreads & fresh fruit. Accompanied by 100% fruit juice, tea, coffee & milo							
Brunch	Selection of bread & rolls, cold meat cuts salad fillers and condiments							
Dinner Option One	Build your own chicken or beef Burritos with tomato	Oven baked chicken thigh in cacciatore sauce	Lamb burger with cheese &	Grilled rump steak w/ Dianne sauce	Oven baked crispy crumbed fish fillet w/ lemon wedges & basil aioli	Beef schnitzel with creamy mushroom sauce	Roasted chicken drumsticks in BBQ marinade	
Dinner Option Two	salsa, sour cream & cheese	Lamb rogan josh with mint yoghurt & pappadums	caramelised onion	Creamy chicken, mushroom & pesto pasta bake	Tradition Pork sausage chicken & white bean cassoulet	Sweet & sour Pork with steamed rice	Greek lamb & eggplant Moussaka	
Vegetarian	Chick pea, red kidney & lima bean burritos with condiments	Macaroni in cheddar & parmesan cheese sauce	Red lentil burger with caramelised onion & cheese	Pumpkin ravioli with spinach leaves and sage butter	Zucchini & semidried tomato slice	Stir fry tofu with Chinese broccoli & sweet & sour sauce	Baked eggplant moussaka	
Starch	Steamed rice Potato & onion gratin	Steamed rice Cajun roasted potato	Steamed rice Italian herb potatoes	Steamed rice Idaho potato	Steamed rice Steamed chats w/ chive butter	Steamed rice Cajun roasted potato	Steamed rice Roast paprika Chats	
Vegetables	Buttered corn cobs Steamed zucchini w/ capsicum	Green beans Steamed yellow squash	Sesame carrots Minted peas	Broccoli & Cauli in cheese sc Steamed butter bean	Corn cobettes Ratatouille	Vegetable medley	Roasted pumpkin Steamed green beans	
Dessert	Boston Donuts	Peppermint slice	Raspberry Jelly & pear trifle	Warm apple sponge w/ caramel sauce	Golden syrup pudding w/ vanilla custard	Apple & sultana crumble w/ cinnamon custard	Pavlova w/ Chantilly cream & passionfruit	



