

week	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
3rd Nov	Mane	Tūrei	Wenerei	Tāite	Paraire
Morning tea Kai Mo te ata	Fruit & vegetable platters, milk & water are provided for morning & afternoon tea				
	Homemade apricot jam on wholemeal bread	Wholemeal garlic toast	Honey rolled pancakes	Grated carrot & cream cheese wholemeal sandwiches	Wholemeal scones
Lunch Kai mō poupoutanga O te rā	Mushroom, tomato & lentil quiche ̄ seasonal salad	Curry mince ̄ noodles	Edamame ̄ ginger & sesame dipping sauce followed by Chicken casserole ̄ seasonal vegetables	Mini fish pies & seasonal vegetables	Beef stirfry ̄ fried rice
	Fruit Platter & yoghurt	Banana Berry Gelato & yoghurt		Fruit salad & yoghurt	Cheese & brown rice crackers
Afternoon tea Kai mō te ahiahi	Guacamole Dip ̄ brown rice crackers	Homemade wholemeal bread	Sushi	Date scones	Hummus ̄ selection of vegetables
week	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
10th Nov	Mane	Tūrei	Wenerei	Tāite	Paraire
Morning tea Kai Mo te ata	Fruit & vegetable platters, milk & water are provided for morning & afternoon tea				
	Marmite wholemeal sandwiches	Fruit bread	Egg & Cheese wholemeal bread cases	Wholemeal tomato sandwiches	Wholemeal cheese toasties
Lunch Kai mō poupoutanga O te rā	Vegetarian & baked bean pizza	Spinach & raisin pastry squares followed by Fish in cheese sauce & seasonal vegetables	Savoury mince & seasonal vegetables	Thai chicken stirfry ̄ fried rice & seasonal vegetables	Beef Lasagna ̄ seasonal salad
	Coconut milk brown rice pudding & fruit		Fruit Gelato	Fruit crumble ̄ yoghurt	Fruit Salad & yoghurt
Afternoon tea Kai mō te ahiahi	Mexican bean dip & seasonal vegetables	Apple muffins	Popcorn, cheese & wholegrain crackers	Homemade wholemeal bread	Hummus ̄ brown rice crackers

Variations may be required depending on costing's, produce availability, or the weather. We can also modify the menu to suit younger ages & stages. Please just ask. Any menu variations are listed on the daily blackboard.