## (Name of centre) summer menu

Week 1	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY				
BREAKFAST	Choose from: Wholegrain o	cereals (wheat biscuits, dried fruit and	d flake mix), porridge and wholemed	I toast with healthy toppings, served	with milk and water				
MORNING TEA									
Food	Fresh fruit platter (apple, nectarines, grapes, banana) with <u>pineapple</u> and yoghurt dip	Rainbow platter (banana, rockmelon, plum, beans, cucumber, red capsicum) Cheese cubes	Fruit smoothie small (100mL) Fruit toast with ricotta cheese	Fresh fruit platter (apple, nectarines, grapes, banana) with pineapple and yoghurt dip	Yoghurt, summer sunshine salad (peach, nectarine, passionfruit, mint) and (untoasted) muesli				
Drink	Milk and water	Milk and water	Milk and water	Milk and water	Milk and water				
LUNCH									
Food	Chicken curry (Main ingredients: chicken, brown rice, carrots, pumpkin, green beans, canned tomatoes, curry spices and yoghurt)	Beef lasagne with fresh salad (Main ingredients: beef mince, brown lentils, carrot, celery, zucchini, canned tomatoes, ricotta, lasagne sheets, cheese)	B <u>eef and vegetable rissoles</u> with pita bread and salad (Main ingredients: lean beef mince, potato, carrot, zucchini, capsicum, egg, pita bread, salad vegetables)	Creamy tuna pasta bake (Main ingredients: canned tuna, pasta, broccoli, corn, carrot, evaporated milk)	Vegetarian fried rice (Main ingredients: egg brown rice, carrot, capsicum, spring onion, peas, corn, reduced salt soy sauce,)				
Drink	Water	Water	Water	Water	Water				
AFTERNOON TEA									
Food	Toasted wholemeal English muffins with sliced tomato and cheese Rockmelon wedges	Fruity crumble (wholemeal flour, oats, cooked seasonal fruits) served with Greek yoghurt	Rice cakes and toppings (cottage cheese, sliced tomato, cucumber) Watermelon and friends platter (watermelon triangles, grapes, strawberries)	Make your own pizza faces (wholemeal pita bread, salt reduced tomato paste, shredded chicken breast, mushroom, tomato, capsicum, cheese)	Vegetable sticks (beans, celery, carrot) with <u>creamy corn and tuna dip</u> and wholemeal crackers Watermelon and friends platter (watermelon triangles, grape, strawberries				
Drink	Milk and water	Milk and water	Milk and water	Milk and water	Milk and water				
LATE SNACK	Choose from: wholegrain crackers and cheese, fresh vegetables and fruit, served with water								
Water	Water is freely available throughout the day								
Infants (eating solids)	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).								
Allergies	Children with allergies and or food intolerances are provided a tailored version of the regular menu to suit their individual needs								

**How to Guide**Sample two-week summer menu

**Visit our website:** heas.health.vic.gov.au





## (Name of centre) summer menu

Week 2										
	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY					
BREAKFAST	Choose from: Wholegrain cereals (wheat biscuits, dried fruit and flake mix), porridge and wholemeal toast with healthy toppings, served with milk and water									
MORNING TEA										
Food	Rainbow platter (apple, banana, cherry tomatoes, carrot, cucumber) Wholegrain crackers with white bean dip	Rainbow platter (nectarines, rockmelon, pineapple, beans, carrot) Wholegrain crackers with chickpea and beetroot dip	Banana bubbles (banana rolled in yoghurt, rice bubbles)	Melon Head" platter (watermelon, honeydew, rockmelon) with pineapple and yoghurt dip	Wholemeal toast with ricotta cheese, sliced banana and cinnamon					
Drink	Milk and water	Milk and water	Milk and water	Milk and water	Milk and water					
LUNCH										
Food	Mexican beef wraps (Main ingredients: lean minced beef, carrot, capsicum, canned red kidney beans, canned tomato, spices, iceberg lettuce, avocado, cheese, wholemeal wraps)	Tuna and <u>lentil bolognese</u> (Main ingredients: canned tuna, dried red lentils, mixed vegetables, canned tomatoes, wholemeal pasta, cheese)	Fa <u>lafel balls with tzatziki dip</u> served with wholemeal wraps and salad (Main ingredients: canned chickpeas, cumin, garlic, eggs, fresh herbs, yoghurt, cucumber, salad vegetables)	Beef san choy bau (Main ingredients: rice noodles, lean minced beef, cabbage, carrot, green beans, peas, capsicum, ginger, soy sauce, ice berg lettuce)	Chicken and vegetable stir fry with brown rice (Main ingredients: chicken fillets, cabbage, carrot, capsicum, zucchini, brown rice)					
Drink	Water	Water	Water	Water	Water					
AFTERNOON TEA										
Food	Banana bread served cinnamon spiced ricotta	<u>Spinach and cheese muffins</u> served with f <u>ruit smoothie small (</u> 100mL)	Veggie dippers (carrot, red capsicum, lightly steamed broccoli), rice cakes served with sweet potato and salmon dip	Platter of wholemeal <u>sandwich</u> triangles: Cottage cheese, chicken and cucumber Cream cheese, tuna and corn	Vegetable platter (cucumber, carrot and capsicum) with <u>tzatziki</u> <u>dip</u> and <u>Frozen UFO</u> s (frozen pineapple disks and watermelon triangles)					
Drink	Milk and water	Milk and water	Milk and water	Milk and water	Milk and water					
LATE SNACK	Choose from: wholegrain crackers and cheese, fresh vegetables and fruit, served with water									
Water	Water is freely available throughout the day									
Infants (eating solids)	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).									
Allergies	Children with allergies and or food intolerances are provided a tailored version of the regular menu to suit their individual needs									