



WEEK 1	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY				
BREAKFAST											
Hot breakfast	Herb & cheddar scrambled eggs on sour dough bread	Zucchini, ricotta & corn frittata with bacon & onion chutney	Poached eggs with grilled bacon	Cooked breakfast	Ham & cheese toasted sandwiches on wholemeal bread	Toasted waffles with maple syrup	Pastry selection				
Special	Banana bread	Chartwells smoothie	Porridge with cinnamon sugar	Granola parfait with strawberries, toasted seeds & greek yoghurt	Mini muffins	Boiled eggs					
Continental breakfast station	Continental breakfast may include a range of the following items: Selection of breakfast cereals - corn flakes, sultana bran, weet bix, rice bubbles, muesli, nutrigrain, special k etc Whole fresh fruit, stewed & poached fruits Breads for toasting, including high fibre white bread, grain & seed, low gluten Selection of spreads including vegemite, honey & jams Hot beverages including tea & coffee, 100% orange juice, water Variety of milks that may include full cream, lite & calcium fortified soy										
Fruit	Seasonal fresh fruit will be available throughout the day										
LUNCH											
Hot option	Tandoori chicken tenderloins with yoghurt raita, indian chopped salad & steamed basmati rice	Home-made beef steak pies with shortcrust pastry tops & smashed potatoes	Oven baked panko & herb parmesan crumbed fish fillets with sweet potato wedges & coriander & pineapple salsa	Thai style fried rice with wok tossed shredded chicken, asian vegetables & thai basil	Slow roasted beef & vegetable ragu with spiced couscous	Mexican nachos with refried beans, blackened corn, guacamole, salsa & corn chips	Sticky pork chow mein with wombok, peppers & snow peas				
Hot option	Thai beef salad with shredded cucumber, mint & coriander	Caesar wraps with poached egg & parmesan cheese	Roast chicken sandwich with chard corn, avocado, lettuce, tomato & garlic aioli	Lamb souvlaki wraps with tzatziki & charred vegetables	Pulled pork burgers with apple slaw & aioli						
Vegetarian	Tandoori root vegetables with raita & spiced quinoa	Home-made vegetable & borlotti bean pies with shortcrust pastry top	Ricotta, olive & oven roasted tomato butterfly pasta with garlic & herb pangratatto	Thai style fried rice with wok tossed shredded tofu, asian vegetables & thai basil	Slow roasted moroccan vegetable & lentil tagine with spiced couscous	Mexican nachos with beans, blackened corn, guacamole, salsa & corn chips	Sticky tofu chow mein with wombok, peppers & snow peas				
Range of breads	ciabatta, baguettes, brioche rolls, sour dough loaves, baguettes, pita pockets, mexican wraps, focaccia & turkish bread										



## SAMPLE MENU

WEEK 1	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY				
DINNER											
Main course	West Indian coconut lamb curry with sweet potato, beans & pappadums	Loaded potato wedges with BBQ chicken, cheddar cheese & lite sour cream	Garlic, rosemary & lemon rubbed roast lamb with pan gravy	Italian pasta night – penne pasta with pan seared chicken & sun-dried tomatoes	Flaked salmon & prawns with asian vegetables & black bean sauce	Sticky bbq beef ribs BBQ lemongrass chicken strips	Roast chicken with lemon, lime & thyme				
Main course	Chargrilled steak with grilled vegetables & caramelised onions	Honey mustard glazed pork loin	Chipotle spiced chicken with crumbled feta & coriander	Ravioli with carbonara sauce	Beef stroganoff with mushrooms, sour cream Israeli baked		Roast beef with red wine jus				
Vegetarian	Coconut vegetable & green lentil curry with pappadums	Loaded idaho potato bowls with vegetable & 5 been chilli, cheddar cheese & lite sour cream	Laksa with hokkien noodles, green beans, chinese broccoli & tofu	Farfalle pasta with green peas, asparagus, crème fraiche & tarragon	cauliflower with fried chickpeas, toasted seeds, ginger & turmeric greek yoghurt,	Chargrilled mushroom, peppers, onions & haloumi kebabs with nut free pesto	Oven roasted sweet potatoes with feta, olives, lite sour cream & spinach				
Compound salad - optional	Tabouleh couscous salad with parsley, mint, tomatoes, cucumber, crumbled feta & lemon vinaigrette	Roasted cauliflower & farro salad with mint, spanish onion & red wine vinegar dressing	Moroccan chickpea salad with turmeric & paprika roasted beets & pumpkin, coriander, ginger & cherry tomatoes	Roasted nicoise salad with green beans, roasted tomatoes & crumbled feta	Italian style chopped salad with roma tomatoes, bocconcini, olives & balsamic dressing	Caesar salad with poached eggs, baby cos lettuce, shaved parmesan & caesar dressing	Red salad with red quinoa, red cabbage, radicchio, baby beetroot leaves, radish & spiced dressing				
Salad bar	Protein ingredients that may include - shaved ham, poached chicken, turkey, roast beef, corned beef, tuna, salmon, hard boiled eggs, sliced cheddar cheese, light cheese, swiss cheese etc Salad ingredients that may include - sliced tomato, lettuce, rocket, baby spinach, red onion, carrot, roasted capsicums, cucumber etc Condiments that may include – mustards, relish, pickles, mayonnaise, aioli, tapenade, hummus, guacamole, tzatziki etc										
Additional vegetables	Oven roasted potatoes Steamed rice steamed broccolini Cauliflower cheese bake	Chargrilled zucchini, eggplant & red onion Fennel slaw Mexican style brown rice salad	Potato bake Steamed autumn vegetables Braised cabbage with apples, cider & onions	Garlic bread Roasted ratatouille Chargrilled corn cobs, butter & salt	Coconut rice Chargrilled vegetable medley	Garlic & herb rolls Sweet potato chips Roasted carrot, asparagus, green beans with cherry tomatoes	Steamed chat potatoes with rosemary & sea salt Butternut squash & beetroot Kale & leeks with lemon & bacon crumb				
The dessert station	Crushed meringues with greek yoghurt & blueberries	Mini donuts with cinnamon sugar	lce cream bar	Tiramisu	Apple & pear crumble with custard	lce cream bar	Lemon cupcakes with vanilla bean frosting				