

SUMMER MENU - CITY - SPRINGTIME

WEEK 4	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
BREAKFAST	BREAKFAST BUFFET OFFERED DAILY CONSISTING OF CEREALS, MUESLI, FRUITS & YOGHURTS WITH FURTHER OFFERING OF PORRIDGE. A CHOICE OF FULL CREAM' SKIN & SOY MILKS READILY AVAILABLE ALONG WITH AN ASSORTMENT OF FRUIT JUICES. A SELECTION OF WHOLEMEAN' MULTIGRAIN & WHIT BREADS, CRUMPETS/ MUFFINS COMPLIMENTED BY AN ARRANGEMENT OF SPREADS. A COOKED BREAKFAST IS SERVED AT LEAST TWICE (2) PER WEEK. PLEASE SEE BREAKFAST MENU FOR FULL RANGE OF ITEMS						
MORNING TEA	LAMINGTON	CHEESE & HERB SCONES	ANZAC BISCUITS	MELTING MOMENTS	CHEESE & FRUIT PLATE	DATE LOAF	SAVOURY MUFFIN
	·			LUNCH MENU			
CHOICE 1	MEATLOAF	RESIDENT CHOICE	LEMON & ROSEMARY PORK	RIGATONI W/ TOMATO BOLOGNESE	FISH OF THE DAY	TOMATO BRAISED PORK	MUSTARD ROAST BEEF W/ GRAVY
	OR		OR	OR	OR	OR	OR
CHOICE 2	QUICHE LORRAINE		COCONUT FISH CURRY W/ RICE	WARM SATAY CHICKEN & RICE SALAD	MEDITERANEAN CHICKPEA CASSEROLE W/ RICE	CHICKEN PARMA	CHEESE & VEGETABLE BAKE
SERVED WITH	CHIPS, CARROTS & BUTTERED GREEN PEAS		CHICKEPEA SALAD	NA	CHIPS & GREEK SALAD W/ LEMON CHEEK	MASHED POTATOES, PURPLE CABBAGE & BRUSSEL SPROUTS	ROASTED POTATOES, ROASTED PUMPKIN & PEAS
VEGETARIAN OPTION	TOMATO & RICOTTA QUICHE	NA	CHICKPEA & VEGETABLE CURRY	TOFU SATAY & RICE SALAD	NA	EGGPLANT PARMA	NA
	BREAD ROLLS OF	R A SELECTION OF WHOLEMEAL/ MULTIGRAN	OR WHITE BREADS ARE READILY AVAILABL	E ON REQUEST, IF ASSESSED BY SPEECH PAT	TH AND APPROVED TO DO SO. PLEASE REFER	TO THE BEVERAGE MENU FOR FLUID PROV	ISIONS
DESSERT	STICKY DATE PUDDING (HOT)	CHOCOLATE BAVARIAN	APPLE STRUDEL (HOT)	BLUEBERRY BAKED CHEESECAKE	BUTTERSCOTCH PUDDING (HOT)	ORANGE POKE CAKE	CHOCOLATE BROWNIES (HOT)
			ALL DESSERTS A	RE OFFERED WITH CHOICE OF CREAM, CUSTARD OR ICE CR	EAM		
AFTERNOON TEA	A SELECTION OF COFFEE, TEA, MILO, MILK OR CORDIAL SERVED WITH HOME BAKED SWEETS, ASSORTED BISCTUITS CUSTARD, YOGHURTS, FRESH CUT FRUIT OR PROTEIN BASED MOUSSE						
				DINNER MENU			
				DINNER ALTERNATIVE CHOICES			
LTERNATIVE OF	PTIONS AVAILABLE DAILY IN REPLACEMENT	T OF DINNER AT RESIDENTS REQUEST: SAND	WICHES / TOASTED SANDWICHES/ SALAD / (OMELETTE / BAKED BEANS WITH TOAST / POA FOR FLUID PROVISIONS	CHED EGG WITH TOAST. PLEASE SEE DINNER	ALTERNATIVE MENU FOR FULL RANGE OF I	TEMS. PLEASE REFER TO THE BEVERAGE MEN
SOUP	CURRIED RED LENTIL (V)	SPINACH, BASIL & WHITE BEAN (V)	CHICKEN & BARLEY	VEGETABLE & 3 BEAN	CAULIFLOWER & BACON (ADD CHEESE REMOVE BACON FOR VEGE)	MINESTRONE (V)	SWEET POTATO & LENTIL (V)
			ALL SOUPS ARE OFFERED WIT	H A BREAD ACCOMNIMENT (WHOLEMEAL/ GRA	AIN/ WHITE OR ROLL)		
DINNER	GARLIC PRAWNS	ZUCCHINI SLICE (V)	LAMB KOFTA	HAM & CHEESE CROISSANTS	BEEF BURGANDY HAND PIES	LEMON, OLIVE & ROSEMARY CHICKEN	VOL AU VENTS - CHEFS SPECIAL (V)
SERVED WITH	JASMINE RICE, BROCCOLI & SQUASH	3 BEAN SALAD & POTATO WEDGES W/ SOUR CREAM	PILAF RICE, TATZIKI & DICED SALSA	GARDEN SALAD W/ FETTA	TOMATO RELISH, CHIPS & GREEN PEAS	BUTTER BEAN SALAD	MASH, CARROTS & GREEN BEANS
VEGETARIAN OPTION	GARLIC TOFU	NA	FALAFELS	CHEESE & TOMATO CROISSANT	PUMPKIN, SPINACH & FETTA FRITTATA	LEMON BAKED TOFU	NA
DESSERT	VANILLA CUSTARD W/ FRESH FRUIT SALAD	CHERRY PIE (HOT)	VANILLA SAGO PUDDING	LEMON DELICIOUS (HOT)	BLACKFOREST CAKE	SUMMER BERRY PUDDING	PANNA COTTA W/ BERRY COULIS
		•	ALL DESSERTS ARE OF	FFERED WITH CHOICE OF CREAM, CUSTARD OF	R ICE CREAM		
			A OF LECTION OF COPPER	E. TEA. MILO OR MILK PLUS ASSORTED SWEET	DISCUITS CANDWIGHTS & FRUITS		