



# MENU for Term 2, 2026

## Every MONDAY:

Tex Mex Beef Quesadillas, seasonal fresh fruit, homemade baking & cheesy corn chips  
Vegetarian option: Tex Mex tomato, bean & cheese Quesadilla  
(Gluten free ingredient, dairy free options available)

## Every TUESDAY:

Teriyaki Chicken Bento rice bowl topped w edamame, carrot & toasted sesame kewpie,  
seasonal fresh fruit, homemade baking & savoury cheese muffin  
Vegetarian option: Teriyaki Tofu or Avocado instead of chicken  
(Gluten free ingredient, dairy free & vegetarian options available)

## Every WEDNESDAY:

Blueberry Waffles & vanilla custard w seasonal fresh fruit, homemade baking &  
pizza pastry twists  
(Gluten free ingredient & dairy free options available)

## Every THURSDAY:

Toasted Ham & Cheese Croissant, seasonal fresh fruit, homemade baking &  
raspberry peach jelly pot  
Vegetarian option: Toasted Cheeseymite Croissant  
(Gluten free ingredient, dairy free & vegetarian options available)

## Every FRIDAY:

Karaage Chicken, cucumber & kewpie Sushi with soy sauce, with  
seasonal fruit, homemade baking and rice crackers & cheese dip  
Vegetarian option: Avocado, capsicum, cucumber & kewpie Sushi  
(Gluten free & dairy free options available)

OR

Hot Lunch option available for CMS students (see the website for more details)