



MENU for Term 3, 2025

Every MONDAY:

Pizza Toasties filled with ham, bacon, tomato based pizza sauce & cheese, with seasonal fruit, homemade baking and corn chips...

(Vegetarian option: Toastie filled with tomato based pizza sauce & cheese)

Gluten free & dairy free options available

Every TUESDAY:

Steamed Pork & Chive Dumplings with sesame soy dipping sauce, with seasonal fruit, homemade baking and rice crackers.

(Vegetarian option: Vege Dumplings)

Dairy free option available

Every WEDNESDAY:

Freshly baked Croissant filled with homemade strawberry jam, with seasonal fruit, homemade baking and carrot sticks & hummus.

(Gluten free & Dairy free option: Vanilla waffle with homemade strawberry jam)

Every THURSDAY:

Bacon & Egg Pie — slab style, with seasonal fruit, homemade baking and layered apple crumble yoghurt pot.

(Vegetarian option: Egg cheese and tomato pie slab)

Dairy free option available

Every FRIDAY:

Karaage Chicken, cucumber & kewpie Sushi with soy sauce, with seasonal fruit, homemade baking and kettle corn.

(Vegetarian option: Capsicum, cucumber & kewpie Sushi)

Gluten free & dairy free options available

OR

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