

MENU for Term 3, 2025

Every MONDAY:

Freshly baked homemade Pizettes (mini pizzas), topped with ham, cheese & tomato based pizza sauce w seasonal fresh fruit, homemade baking & corn chips.

(Vegetarian option: Margherita style ...cheese and tomato based pizza sauce...or just cheese if you like)

Gluten free & dairy free options available

Every TUESDAY:

Toasted Cheeseymite Croissants, seasonal fresh fruit, "baked not fried" donut & nut free scroggin mix.

(Gluten free option: Toasted Cheeseymite Wrap)

Dairy free option available

Every WEDNESDAY:

Vanilla Waffles & raspberry coulis w seasonal fruit, homemade baking with cheese chunks & mini crackers.

(Gluten free & Dairy free options available)

Every THURSDAY:

Crispy BBQ chicken Melt (toasted sub with crispy chicken, bbq sauce & cheddar cheese) w seasonal fruit, homemade baking & peach jelly pot.

(Vegetarian option: Fresh Sub filled with lettuce, carrot, cheese & mayo)

Gluten free & Dairy free options available

Every FRIDAY:

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

(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)