March 4-10th

**Monday Lunch:**
Coconut Curry Lentil Dahl      steamed Jasmin rice
Potato & Tomato vegetable Curry
  Veggie pastie
Garlic Naan Bread
Mango chilli noodle salad   tossed salad
  Steamed greens
  Anzac biscuit

**Monday Dinner:**
Egg Plant Piccata
Vegetable Stack & pesto Napoli sauce
  Steamed vegetable

**Tuesday Lunch:**
Mushroom pasties & onion gravy
  Rosemary roasted vegetables
  Steamed greens
  Ceaser salad   garden salad
  Chocolate cake
**Tuesday Dinner:**
Creamy Mushroom & spinach penne  
Spaghetti bolognaise  
Penne tossed with feta, olives, basil pesto & semi dried tomatoes  
Garlic focaccia  
Churros & chocolate sauce

**Wednesday Lunch:**
PULSE Lunch  On the Lawn 12.00 /1.00pm

**Wednesday Dinner:**
Crispy not chicken & teriyaki noodles  
Fried rice  
Spring rolls  
Asian Cabbage stir fry  
Mango Panacotta

**Thursday Lunch:**
Spinach & feta triangle w’ cheesy sauce  
Greek salad  pecan pumpkin salad  Garden salad  
Apple sultana Tea cake

**Thursday Dinner:**
Pizza night  
Pumpkin soup & warm bread rolls
**Friday Lunch:**
Spanakopita  leek & potato bake  steamed vegetables  garden salad  Custard Tarts

**Friday Dinner**
Vegetable quiche & super salad night

**Saturday Lunch:**
Gluten steaks & rich brown gravy, mashed potatoes, peas, carrots & corn, garden salad, Pavlova & fruit salad

**Saturday Dinner:**
Sweet potato Rice rounds wedges sour cream & chilli sauce Penne with Napoli sauce Ice cream & toppings

**Sunday Brunch:** not breakfast - not lunch

**Sunday Dinner:**
Nachos ’ w’ chips, gravy, seasonal salad  Vegan option with cashew cream
N.B. Due to seasonal & supplier abnormalities the cafeteria reserves the right to amend this menu without notice.