

ONLINE LUNCH & SNACK SERVICE FOR FS-Y3 STUDENTS

Fed up with making lunch boxes? Struggling for new lunch box ideas? Wish someone could do it for you?

Great news, Tuck Shop Café can eliminate the hassle of planning, shopping and preparing different lunch boxes every school day! We have created a 4-week rolling snack & lunch menu, changing every term. Offering varied, healthy balanced meals to boost your children's energy levels throughout the day.

Each day choose from a wide selection of snacks, hot meals, panini, sandwiches, wraps and more. Our meals are prepared fresh, daily in the on-site school kitchen and include vegetarian, vegan, gluten and dairy free options daily.

Meals are delivered to the classroom.

Visit tuckshopcatering.com to start enjoying our catering service ©







For more information email: tuckshop@safacommunityschool.com



WEEK 1 Served Week: 7th-11th Apr /5th—9th May/2nd-6th June

*Vegetarian options available daily *All vegetables are locally sourced where possible *Vegetables or side salad are served with each main meal * Bakes have low sugar and salt content

V-vegetarian VE-vegan G-gluten D-dairy E-egg L-lupin/legumes C-celery F-fish S-soy M-mustard

SERVED MONDAY-THURSDAY

Penne Pasta VE/G with Protein rich red sauce VE/L/C OR Beef bolognese sauce L/C

Whole-wheat pasta, tomato, lentil, carrot, celery, garlic, onion, basil, cinnamon, olive oil, salt, pepper, oregano (Beef Bolognese includes lean beef mince, bay leaf, parsley)

Gluten free pasta VE pre-ordered at first break

Jacket potatoes (Gluten free) VE

with a choice of topping Baked beans VE/L Cheddar cheese V/D Sweetcorn VE Chicken mayo E/S/M Tuna mayo F/E/M/S BBQ chicken S/M Beef bolognese L/C

MONDAY

Veg Hot Meal Butternut tikka masala V/D/L

Butternut squash, carrots, peas, ginger onion, garlic, coriander, cumin garam masala, turmeric, tomato, natural yoqurt, olive oil, rice

Non-Veg Hot Meal Butter chicken D Rice VE

Chicken breast, ginger onion, garlic, coriander, cumin garam masala, turmeric, tomato, natural yogurt, low fat butter, rice

Both served with sauteed carrots & zucchini VE

TUESDAY

Veg Hot Meal NEW Cheesy broccoli pasta V/G/D

Broccoli, lemon juice, olive oil, onion, garlic, flour, low fat milk, parmesan, whole-wheat penne

Non-Veg Hot Meal NEW Beef loaded nachos L/D

Lean minced beef, tomato, kidney bean, mixed bell peppers, carrot, garlic, cumin, coriander, paprika, olive oil, salt, pepper, avocado, lemon, corn crackers, low fat cheddar cheese

WEDNESDAY

Veg Hot Meal Thai veggie noodles G/E/C

Egg noodles, rice noodles, mixed capsicum, celery, cabbage carrot, onion, ginger, garlic, lemongrass, lemon, zest, coriander

Non-Veg Hot Meal NEW Thai chicken with rice Chicken breast, olive oil, ginger, garlic, lemongrass, lemon, zest, coriander, basmati

Both served with stir fries vegetables VE

THURSDAY

Veg Hot Meal Margarita pizza fingers V/G/D/L/C

Flour, yeast, sugar, salt, olive oil, low fat cheese, onion, garlic, tomato, tomato paste, carrot, celery, lentil, oregano, basil

Non-Veg Hot Meal NEW Glazed chicken tenders

Chicken breast, chicken stock, date syrup, garlic, Italian seasoning, sweet paprika, garlic, olive oil

- Both served with skin on wedges VE Potato, olive oil, salt, pepper
- Garden peas VE/L and sweetcorn VE

FRIDAY

Veg Hot Meal NEW French toast (Banana Berry) G/E/D

Brioche, egg, low fat milk, date syrup, banana, blueberry

Non-Veg Hot Meal Teriyaki chicken bao buns G/S

Bao bun, chicken breast, soy lite, ginger, garlic, shredded carrot, shredded cabbage, coriander



WEEK 2 Served Week: 14th-18th Apr / 12th-16th May /9th - 13th June

*Vegetarian options available daily *All vegetables are locally sourced where possible *Vegetables or side salad are served with each main meal *Bakes have low sugar and salt content

V-vegetarian VE-vegan G-gluten D-dairy E-egg L-lupin/legumes C-celery F-fish S-soy M-mustard

SERVED MONDAY-THURSDAY

Penne Pasta VE/G with Protein rich red sauce VE/L/C OR Beef bolognese sauce L/C

Whole-wheat pasta, tomato, lentil, carrot, celery, garlic, onion, basil, cinnamon, olive oil, salt, pepper, oregano (Beef Bolognese includes lean beef mince, bay leaf, parsley)

Gluten free pasta VE pre-ordered at first break

Jacket potatoes (Gluten free) VE

with a choice of topping Baked beans VE/L Cheddar cheese V/D Sweetcorn VE Chicken mayo E/S/M Tuna mayo F/E/M/S BBQ chicken S/M Beef bolognese L/C

MONDAY

Veg Hot Meal Egg fried rice V/L/S/E

Rice, egg, pea, carrot onion, ginger, garlic, lite soy

Non-Veg Hot Meal Chili con carne (mild) C/L Rice

Lean minced beef, tomato, kidney bean, mixed bell peppers, carrot, lentil, onion celery, garlic, cumin, coriander, paprika, olive oil, salt, pepper

Served with broccoli and cauliflower VE

TUESDAY

Veg Hot Meal Macaroni twist V/G/D/M

Macaroni, cauliflower, vegetable stock, onion, low fat cheese, low fat milk, mustard, garlic, salt, pepper

Non-Veg Hot Meal_NEW Chicken loaded nachos L/D

Chicken breast, tomato, kidney bean, mixed bell peppers, carrot, lentil, garlic, cumin, coriander, paprika, olive oil, salt, pepper, avocado, lemon, corn crackers, low fat cheddar cheese

Both served with cauliflower and carrots VE

WEDNESDAY

Veg Hot Meal Chickpea curry with rice VE/L

Chickpea, onion, cumin, paprika, garlic, curry powder, turmeric, garlic, tomato paste, carrot, lentil, rice

Non-Veg Hot Meal NEW Chicken broccoli penne D

Chicken breast, broccoli, lemon juice, onion, garlic, flour, low fat milk, olive oil, parmesan, salt, pepper, whole-wheat pasta

Both served with carrots and zucchini VE

THURSDAY

Veg Hot Meal Margarita pizza fingers V/G/D/L/C

Flour, yeast, sugar, salt, olive oil, low fat cheese, onion, garlic, tomato, tomato paste, carrot, celery, lentil, oregano, basil

Non-Veg Hot Meal Chicken hotdog G

Fresh chicken sausage, bread roll

- Both served with fresh wedges, sweetcorn VE
- Peas VE/L

Potato, o live oil, o regano, salt pepper, sweetcorn, garden peas

FRIDAY

Veg Hot Meal Vegetable spring rolls with sweet chili sauce VE/G/L

Filo pasty, cabbage, carrot, green bean, mix capsicum, seasoning, sweet chili sauce

Non-Veg Hot Meal Chicken dumpling with soy lite dip G/C/S

Chicken, flour, celery, onion, coriander, ginger, garlic, seasoning, chicken stock, corn flour, lite soy, seasoning



WEEK 3 Served Week: 21st -25th Apr/ 19th-23rd May/16th-20th June

*Vegetarian options available daily *All vegetables are locally sourced where possible *Vegetables or side salad are served with each main meal * Bakes have low sugar and salt content

V-vegetarian VE-vegan G-gluten D-dairy E-egg L-lupin/legumes C-celery F-fish S-soy M-mustard

SERVED MONDAY-THURSDAY

Penne Pasta VE/G with Protein rich red sauce VE/L/C OR Beef bolognese sauce L/C

Whole-wheat pasta, tomato, lentil, carrot, celery, garlic, onion, basil, cinnamon, olive oil, salt, pepper, oregano (Beef Bolognese includes lean beef mince, bay leaf, parsley)

Gluten free pasta VE pre-ordered at first break

Jacket potatoes (Gluten free) VE

with a choice of topping Baked beans VE/L Cheddar cheese V/D Sweetcorn VE Chicken mayo E/S/M Tuna mayo F/E/M/S BBQ chicken S/M Beef bolognese L/C

MONDAY

Veg Hot Meal Butternut & spinach lasagna V/G/D/C

Butternut squash, zucchini, tomato, carrot, celery, onion, garlic, basil, olive oil, salt, pepper, parsley, oregano, bay leaf, low fat milk, flour, low fat cheese, pasta sheet

Non-Veg Hot Meal Roast chicken with gravy

Chicken breast, chicken stock, seasoning, potato, olive oil, seasoning

- Both served with roast potatoes VE
- Potato, olive oil, seasoning
- broccoli and carrots VE

TUESDAY

Veg Hot Meal NEW Mix bean loaded nachos V/D/L

Mixed beans, sweetcorn, tomato, mixed bell peppers, carrot,, onion, garlic, cumin, coriander, paprika, olive oil, salt, pepper, avocado, lemon, corn crackers, low fat cheddar cheese

Non-Veg Hot Meal Sausage mash & gravy G/S/D Chicken sausage, potato, low fat milk, chicken stock,

Both served with peas and carrots VE/L

lite soy, pepper

WEDNESDAY

Veg Hot Meal NEW Vegetable teriyaki rice noodles L/S/C

Rice noodles, cabbage, capsicum, green beans, celery, carrot, onion, garlic, teriyaki sauce, egg, olive oil

Non-Veg Hot Meal Chicken teriyaki noodles G/E/L/S/C

breast, egg noodles, rice noodles, cabbage, capsicum, green beans, celery, carrot, onion, garlic, teriyaki sauce, egg, olive

Served with vegetables VE

THURSDAY

Veg Hot Meal Margarita pizza V/G/D/L/C

Flour, yeast, sugar, olive oil, salt, low fat cheese, onion, garlic, tomato, celery, tomato paste, carrot, lentil, oregano, basil

Non-Veg Hot Meal 100% beef burger with lettuce marin ara sauce G/E/L/C

Lean beef mince, egg, seasoning, Italian herbs, tomato, lentil, carrot, garlic, onion, olive oil, lettuce, bread roll

 Both served with fresh wedges, sweetcorn VE Peas VE/L

Potato, olive oil, seasoning, sweetcorn, garden peas

FRIDAY

Veg Hot Meal NEW French toast (Mixed Berries) G/E/D

Brioche, egg, low fat milk, maple syrup, mixed berries

Non-Veg Hot Meal Sausage, scrambled egg potato rosti, baked beans, grilled tomatoes E/G/D/M/L Fresh chicken sausage, Egg, olive oil, low fat milk, salt, pepper, potato rosti, baked beans, tomato



WEEK 4 Served Week: Apr 28th-2nd May /26th-30th May /23rd–27th June

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V-vegetarian VE-vegan G-gluten D-dairy E-egg L-lupin/legumes C-celery F-fish S-soy M-mustard

SERVED MONDAY-THURSDAY

Penne Pasta VE/G with Protein rich red sauce VE/L/C OR Beef bolognese sauce L/C

Whole-wheat pasta, tomato, lentil, carrot, celery, garlic, onion, basil, cinnamon, olive oil, salt, pepper, oregano (Beef Bolognese includes lean beef mince, bay leaf, parsley)

Gluten free pasta VE pre-ordered at first break

Jacket potatoes (Gluten free) VE

with a choice of topping Baked beans VE/L Cheddar cheese V/D Sweetcorn VE Chicken mayo E/S/M Tuna mayo F/E/M/S BBQ chicken S/M Beef bolognese L/C

MONDAY

Veg Hot Meal Nut free pesto linguini V/G/D

Whole-wheat pasta, basil, garlic, parmesan, olive oil, low fat cheddar cheese, salt, pepper

Non-Veg Hot Meal Beef meat balls in Moroccan tomato sauce E

Beef, egg, cumin, coriander, paprika, turmeric, cinnamon, tomato, onion, garlic, salt, pepper, olive oil

· Both served with rice broccoli VE

TUESDAY

Veg Hot Meal NEW Mexican rice with salsa

Rice, onion, garlic, passata, mixed beans, cumin, smoked paprika, coriander, tomato, lemon juice

Non-Veg Hot Meal NEW Chicken loaded nachos L/D

Chicken breast, tomato, kidney bean, mixed bell peppers, carrot, onion, garlic, cumin, coriander, paprika, olive oil, salt, pepper, avocado, lemon, corn crackers, low fat cheddar cheese

broccoli and carrots VE

WEDNESDAY

Veg Hot Meal Sweet potato curry

Sweet potato, butternut, carrot, tomato, onion masala, lemongrass, lemon, coconut milk

Non-Veg Hot Meal Chicken katsu curry G/E

Chicken breast, egg, bread, ginger onion, vegetable oil, garlic, curry powder, turmeric, tomato, lite coconut milk

- Rice VE
- Both served with broccoli and cauliflower VE

THURSDAY

Veg Hot Meal Margarita pizza fingers V/G/D/L

Flour, yeast, sugar, salt, olive oil, low fat cheese, onion, garlic, tomato, tomato paste, carrot, lentil, oregano, basil

Non-Veg Hot Meal Parmesan chicken tenders G/E/D

Chicken breast, egg, breadcrumbs, parmesan, seasoning

 Both served with fresh wedges, sweetcorn VE Peas VE/L

Potato, olive oil, oregano, salt pepper, sweetcorn, garden peas

FRIDAY

Veg Hot Meal NEW Egg and tomato sauce rice pot V/E/C/L

Rice, egg, tomato, onion, garlic, lentil, celery, low fat cheddar cheese, salt, pepper

Non-Veg Hot Meal NEW Turkey, egg tomato sauce rice pot E/C/L

Rice, deli turkey, egg, tomato, onion, garlic, lentil, celery, low fat cheddar cheese, salt, pepper