



ST PETER'S FOODSERVICE MENU

Monday

Tuesday

Wednesday

Thursday

Friday

Saturday

Sunday

BOARDERS

BREAKFAST

CONTINENTAL

Yoghurt selection • Fruit salad • Fresh fruit

Cereals

Rice Bubbles
Natural Muesli
Cornflakes
Weetbix
Cocoa Snaps

Breads

Vogels
Fruit
White
Rye
Wholemeal

Condiments

Vegemite
Marmite
Raspberry Jam
Apricot Jam
Honey
Butter
Margarine

Drinks

- Hot chocolate
- Tea
- A selection of milks

HOT BREAKFAST

- Baked beans
- Spaghetti
- Boiled Eggs
- Miso soup

LUNCH

MAIN EVENT

STANDARD - BBQ Rubbed Chicken
w/ Panini

VEGETARIAN - Chipotle Pumpkin & Lentil Fritter
w/ Panini

Accompaniments

- White rice, brown rice, couscous and quinoa

SALADS

Choose from our two freshly made
salads

BOARDERS

DINNER

MAIN EVENT

STANDARD - Roasted Pork Shoulder
w/ Caramelised apple, crackling & gravy

VEGETARIAN - Three Bean, Sundried Tomato & Parsley Tart

Accompaniments

- White rice, brown rice, couscous, quinoa & pasta
- Roasted agria potatoes
- A selection of two hot vegetable options, **changes daily**

SALADS

Choose from our two freshly made
salads

DESSERT

- Pear & Raspberry Crumble
w/ Ice Cream

BOARDERS

BREAKFAST

CONTINENTAL

Yoghurt selection • Fruit salad • Fresh fruit

Cereals

Rice Bubbles
Natural Muesli
Cornflakes
Weetbix
Cocoa Snaps

Breads

Vogels
Fruit
White
Rye
Wholemeal

Condiments

Vegemite
Marmite
Raspberry Jam
Apricot Jam
Honey
Butter
Margarine

Drinks

- Hot chocolate
- Tea
- A selection of milks

BRUNCH

Bacon
Sausages
Hash browns
Roast tomatoes
English muffins
Scrambled eggs
Boiled eggs
Baked beans
Pancakes

BOARDERS

DINNER

MAIN EVENT

STANDARD - Tuesday BBQ, Chicken Kebabs & Sausages
VEGETARIAN - Vegetable & Tofu Kebabs

Accompaniments

- White rice, brown rice, couscous, quinoa & pasta
- Potato Salad
- A selection of two hot vegetable options, **changes daily**

SALADS

Choose from our two freshly made
salads

DESSERT

- Ice Cream
- Ice Blocks

BOARDERS

BREAKFAST

CONTINENTAL

Yoghurt selection • Fruit salad • Fresh fruit

Cereals

Rice Bubbles
Natural Muesli
Cornflakes
Weetbix
Cocoa Snaps

Breads

Vogels
Fruit
White
Rye
Wholemeal

Condiments

Vegemite
Marmite
Raspberry Jam
Apricot Jam
Honey
Butter
Margarine

Drinks

- Hot chocolate
- Tea
- A selection of milks

HOT BREAKFAST

- Baked beans
- Spaghetti
- Boiled Eggs
- Miso Soup

LUNCH

MAIN EVENT

STANDARD - Braised Beef

w/ Creamy mash

VEGETARIAN - Baked Potato

w/ Chilli beans, grilled cheese & sour cream

Accompaniments

- White rice, brown rice, couscous and quinoa

SALADS

Choose from our two freshly made
salads

BOARDERS

DINNER

MAIN EVENT

STANDARD - Chicken Parmigiana

VEGETARIAN - Eggplant & Bean Parmigiana

Accompaniments

- White rice, brown rice, couscous, quinoa & pasta
- Lyonnaise potatoes
- A selection of two hot vegetable options, **changes daily**

SALADS

Choose from our two freshly made
salads

DESSERT

- Ambrosia

BOARDERS

BREAKFAST

CONTINENTAL

Yoghurt selection • Fruit salad • Fresh fruit

Cereals

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Natural Muesli
Cornflakes
Weetbix
Cocoa Snaps

Breads

Vogels
Fruit
White
Rye
Wholemeal

Condiments

Vegemite
Marmite
Raspberry Jam
Apricot Jam
Honey
Butter
Margarine

Drinks

- Hot chocolate
- Tea
- A selection of milks

HOT BREAKFAST

- Baked beans
- Spaghetti
- Scrambled Eggs
- Miso soup

LUNCH

MAIN EVENT

STANDARD - Cottage Mince Pie

VEGETARIAN - Loaded Wedges
w/ Beans, sour cream & sweet chill sauce

Accompaniments

- White rice, brown rice, couscous and quinoa

SALADS

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BOARDERS

DINNER

MAIN EVENT

STANDARD - Ultimate Peppered Beef Steak & Cheese Pie

VEGETARIAN - Roasted Vegetable Stroganoff
w/ Cannellini beans

Accompaniments

- White rice, brown rice, couscous, quinoa & pasta
- Roast agria potatoes
- A selection of two hot vegetable options, **changes daily**

SALADS

Choose from our two freshly made
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DESSERT

- Banoffee Pie
w/ Natural yoghurt

BOARDERS

BREAKFAST

CONTINENTAL

Yoghurt selection • Fruit salad • Fresh fruit

Cereals

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Natural Muesli
Cornflakes
Weetbix
Cocoa Snaps

Breads

Vogels
Fruit
White
Rye
Wholemeal

Condiments

Vegemite
Marmite
Raspberry Jam
Apricot Jam
Honey
Butter
Margarine

Drinks

- Hot chocolate
- Tea
- A selection of milks

HOT BREAKFAST

- Baked beans
- Spaghetti
- Boiled Eggs
- Miso soup

LUNCH

MAIN EVENT

STANDARD - Buffalo Wings
w/ Fried rice

VEGETARIAN - Bean, Spinach, Mushroom & Feta Penne

Accompaniments

- White rice, brown rice, couscous and quinoa

SALADS

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BOARDERS

DINNER

MAIN EVENT

STANDARD - Beef Nachos
VEGETARIAN - Lentil Nachos

Accompaniments

- White rice, brown rice, couscous, quinoa & pasta
- Wedges
- A selection of two hot vegetable options, **changes daily**

SALADS

Choose from our two freshly made
salads

DESSERT

- Chef's Choice

BOARDERS

BREAKFAST

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Drinks

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HOT BREAKFAST

- Baked beans
- Spaghetti
- Boiled Eggs
- Miso soup

LUNCH

MAIN EVENT

STANDARD - Make Your Own Sandwich
or Pasta Bake

VEGETARIAN - Make Your Own Sandwich
or Vegetarian Pasta Bake

Accompaniments

- White rice, brown rice, couscous and quinoa

SALADS

Choose from our two freshly made
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BOARDERS

DINNER

MAIN EVENT

STANDARD - Chef's Choice

VEGETARIAN - Potato Gnocchi
w/ Roast pumpkin, bean & cumin gouda

Accompaniments

- White rice, brown rice, couscous, quinoa & pasta
- Smashed gourmet potatoes
- A selection of two hot vegetable options, **changes daily**

SALADS

Choose from our two freshly made
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DESSERT

- Chef's Choice



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Drinks

- Hot chocolate
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- A selection of milks

BRUNCH

Bacon
Sausages
Hash browns
Roast tomatoes
English muffins
Scrambled eggs
Boiled eggs
Baked beans
Pancakes

BOARDERS

DINNER

MAIN EVENT

STANDARD - Sunday Roast Chicken
w/ Sage & onion stuffing

VEGETARIAN - Red Curry Coconut
w/ Vegetables & Beans

Accompaniments

- White rice, brown rice, couscous, quinoa & pasta
- Roasted gourmet potatoes
- A selection of two hot vegetable options, **changes daily**

SALADS

Choose from our two freshly made
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DESSERT

- Brandy Snaps
w/ Plums & Cream