



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 - Singapore Chicken & Vegetable Stir Fry
w/ Egg noodles

VEGETARIAN - Chickpea & Sesame Vegetable Stir Fry
w/ Egg noodles

Accompaniments

- White rice, brown rice, couscous and quinoa

SALADS

Choose from our two freshly made
salads

BOARDERS

DINNER

MAIN EVENT

STANDARD - Slow Cooked Beef Sirloin
w/ Red currant jus

VEGETARIAN - Chickpea Cambodian Red Curry
w/ Spinach & tofu

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

- Caramelised Baked Plum Pudding
w/ Custard creme

BOARDERS

BREAKFAST

CONTINENTAL

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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 - Dad's Sausage Roll
w/ Mashed potatoes

VEGETARIAN - Spinach & Feta Sausage Roll
w/ Mashed potatoes

Accompaniments

- White rice, brown rice, couscous and quinoa

SALADS

Choose from our two freshly made
salads

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

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Cocoa Snaps

Breads

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HOT BREAKFAST

- Baked beans
- Spaghetti
- Boiled Eggs
- Miso Soup

LUNCH

MAIN EVENT

STANDARD - Grilled Sumac Chicken
w/ Wholemeal wraps & mint yoghurt

VEGETARIAN - Grilled Vegetables
w/ Haricot beans, pesto & halloumi

Accompaniments

- White rice, brown rice, couscous and quinoa

SALADS

Choose from our two freshly made
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BOARDERS

DINNER

MAIN EVENT

STANDARD - Sticky Honey, Soy & Ginger Glazed Pork Sirloin
Steak

VEGETARIAN - Honey, Soy & Ginger Glazed Fried Tempeh

Accompaniments

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

SALADS

Choose from our two freshly made
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DESSERT

- Salted Caramel Cheesecake

BOARDERS

BREAKFAST

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Margarine

Drinks

- Hot chocolate
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HOT BREAKFAST

- Baked beans
- Spaghetti
- Scrambled Eggs
- Miso soup

LUNCH

MAIN EVENT

STANDARD - Spaghetti Bolognaise
w/ Garlic bread

VEGETARIAN - Lentil Spaghetti Bolognaise
w/ Garlic bread

Accompaniments

- White rice, brown rice, couscous and quinoa

SALADS

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DINNER

MAIN EVENT

STANDARD - Baked Tandoori Chicken Thighs
VEGETARIAN - Tandoori Mixed Bean, Corn & Spinach Fritters

Accompaniments

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

SALADS

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DESSERT

- Chocolate Mudcake
w/ Berry compote & ice cream

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HOT BREAKFAST

- Baked beans
- Spaghetti
- Boiled Eggs
- Miso soup

LUNCH

MAIN EVENT

STANDARD - Crumbed Pork Schnitzel

w/ Grumpy baker bun

VEGETARIAN - Sticky BBQ Tofu

w/ Vegetables

Accompaniments

- White rice, brown rice, couscous and quinoa

SALADS

Choose from our two freshly made
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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
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DESSERT

- Chef's Choice

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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 - Roast Pumpkin, Rosemary, Bean & Feta
Patties

Accompaniments

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

SALADS

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DESSERT

- Chef's Choice



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BRUNCH

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

BOARDERS

DINNER

MAIN EVENT

STANDARD - Oven Braised Lamb Cottage Pie
w/ Red wine jus

VEGETARIAN - Vegetable & Legume Cottage Pie

Accompaniments

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

SALADS

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DESSERT

- Pavlova Nest
w/ Lemon curd & passionfruit cream