



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 - Teriyaki Chicken & Vegetables
w/ Egg noodles

VEGETARIAN - BBQ Roast Vegetables & Tofu Sausages
w/ Egg noodles

Accompaniments

- White rice, brown rice, couscous and quinoa

SALADS

Choose from our two freshly made
salads

BOARDERS

DINNER

MAIN EVENT

STANDARD - Saint's Pork Schnitzel Parmigiana

VEGETARIAN - Eggplant Schnitzel
w/ Sicilian tomato, beans & feta

Accompaniments

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

SALADS

Choose from our two freshly made
salads

DESSERT

- Warm Chocolate Brownie
w/ Ice cream & berry compote

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
- Scrambled Eggs
- Miso soup

LUNCH

MAIN EVENT

STANDARD - Slow Cooked Beef
w/ Creamy mashed potato

VEGETARIAN - Slow Cooked Bean & Vegetables
w/ Baked potato

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

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 - Chicken Tenderloin Fillets
w/ Panini

VEGETARIAN - Falafel
w/ Tandoori sauce & tortilla wrap

Accompaniments

- White rice, brown rice, couscous and quinoa

SALADS

Choose from our two freshly made
salads

DINNER

MAIN EVENT

STANDARD - Black Bean Beef Sirloin
VEGETARIAN - Black Bean Vegetables

w/ Fried tofu

Accompaniments

- White rice, brown rice, couscous, quinoa & pasta
- Crispy agria 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

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Natural Muesli
Cornflakes
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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 - Spaghetti Meatballs
w/ Garlic bread

VEGETARIAN - Pumpkin, Spinach & Lentil Balls
w/ Garlic bread

Accompaniments

- White rice, brown rice, couscous and quinoa

SALADS

Choose from our two freshly made
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BOARDERS

DINNER

MAIN EVENT

STANDARD - Slow Cooked Butter Chicken Thigh

VEGETARIAN - Butter Spinach Chickpea Curry
w/ Vegetables

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
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DESSERT

- Lemon Meringue Pie
w/ Mixed berry coulis

BOARDERS

BREAKFAST

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Cocoa Snaps

Breads

Vogels
Fruit
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Rye
Wholemeal

Condiments

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Marmite
Raspberry Jam
Apricot Jam
Honey
Butter
Margarine

Drinks

- Hot chocolate
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- A selection of milks

HOT BREAKFAST

- Baked beans
- Spaghetti
- Boiled Eggs
- Miso soup

LUNCH

MAIN EVENT

STANDARD - Roast Pork

w/ Crunchy agria potatoes, crackling, gravy & apple sauce

VEGETARIAN - Kumara, Spinach, Bean & Feta Patties

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
salads

DESSERT

- Chef's Choice

BOARDERS

BREAKFAST

CONTINENTAL

Yoghurt selection • Fruit salad • Fresh fruit

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Condiments

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Honey
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Margarine

Drinks

- Hot chocolate
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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
salads

BOARDERS

DINNER

MAIN EVENT

STANDARD - Chef's Choice

VEGETARIAN - Butter Chickpea, Roast Pepper & Courgette
Curry

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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BRUNCH

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

BOARDERS

DINNER

MAIN EVENT

STANDARD - Sunday Roast Shoulder
w/ Roasted vegetables & minted gravy
VEGETARIAN - Tuscan Vegetable Kebabs
w/ Tofu

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

• Ginger Cake
w/ Caramel sauce & cream