





# Food menu for children

### Special

Liquid food options like soups have been replaced with solid options to facilitate the serving of children's meals in the classrooms. This is to minimise spillage and maintain a high level of classroom cleanliness.

# EtonHouse

**International Education Group** 

Menu: week one

Liquid food options like soups have been replaced with solid options to facilitate the serving of children's meals in the classrooms. This is to minimise spillage and maintain a high level of classroom cleanliness.

Special

- \* Gluten free meal. NO dairy, shellfish, egg, bean, mushroom, garlic and onion
- \* Vegetarian choice and season with sea salt only

## Monday

### Breakfast Home prepared food Water Apple

Lunch
Gluten-free pasta with spinach and pesto sauce, served with cherry tomato

Assorted salad

Afternoon Tea Home prepared food Water Apple

## Tuesday

### Breakfast Home prepared food Water Orange

Lunch
Sauté cauliflower, broccoli, carrot
and capsicum,
served with mixed brown rice

Assorted salad

Afternoon Tea Home prepared food Water Orange

### Breakfast

Home prepared food Water Honeydew

# Wednesday

Lunch Sauté celery, carrot and corn, served with mixed brown rice

Assorted salad

Afternoon Tea Home prepared food Water Honeydew

# Thursday

### Breakfast Home prepared food Water Watermelon

Fried brown rice with broccoli, corn and carrot

Assorted salad

# Afternoon Tea Home prepared food Water Watermelon

## Friday

### Breakfast Home prepared food Water Apple salad

Lunch
Sauté cauliflower, capsicum,
carrot and black fungus
served with mixed brown rice

Assorted salad

### Afternoon Tea

# EtonHouse

**International Education Group** 

### Menu: week two

Special

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- \* Gluten free meal. NO dairy, shellfish, egg, bean, mushroom, garlic and onion
- \* Vegetarian choice and season with sea salt only

## Monday

### Breakfast Home prepared food Water Apple

Lunch Gluten-free pasta with veg<mark>etable</mark> bolognese,

Assorted salad

Afternoon Tea Home prepared food Water Apple

# Tuesday

#### Lunch

Sauté cauliflower, carrot and celery, served with mixed brown rice

Assorted salad

Afternoon Tea Home prepared food Water Orange

# Home prepared food Water Orange

Breakfast

### Breakfast

Home prepared food Water Honeydew

### Wednesday

Lunch

Stir fry Beijing cabbage, carrot and capsicum Served with mixed brown rice

Assorted salad

### Afternoon Tea Home prepared food Water

Honeydew

# Thursday

### Breakfast

Home prepared food Water Watermelon

Breakfast

Home prepared food

Water

Apple salad

#### Lunch

Stir fry cauliflower, carrot and eggplant, served with mixed brown rice

Assorted salad

# Afternoon Tea Home prepared food Water Watermelon

# Friday

#### Lunch

Gluten free noodle with cabbage, carrot and spring onion served with mixed brown rice

Assorted salad

### Afternoon Tea

# Eton **House**®

**International Education Group** 

# Menu: week three

Special

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- \* Gluten free meal. NO dairy, shellfish, egg, bean, mushroom, garlic and onion
- \* Vegetarian choice and season with sea salt only

# Monday

Breakfast Home prepared food Water Apple

Lunch Gluten free pasta with Julienne veggie

Assorted salad

Afternoon Tea Home prepared food Water Apple

# Tuesday

Lunch

Stir-fry broccoli, carrot and capsicum served with mixed brown rice

Assorted salad

Afternoon Tea Home prepared food Water Orange

### Home prepared food Water Orange

Breakfast

Breakfast

Home prepared food Water Honeydew

Breakfast

Home prepared food

Water

Watermelon

# Wednesday

Lunch

Sauté cabbage, carrot and capsicum and black fungus served with mixed brown rice

Assorted salad

# Afternoon Tea Home prepared food

### Thursday

Lunch

Tomato fried brown rice with sauté xiao bai cai

Assorted salad

# Water Honeydew

Afternoon Tea

Home prepared food

Water

Watermelon

# Friday

Breakfast

Home prepared food Water Apple salad

Lunch

Sauté pumpkin with carrot and capsicum Served with mixed brown rice

Assorted salad

Afternoon Tea

# Eton House®

**International Education Group** 

# Menu: week four

Special

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- \* Gluten free meal. NO dairy, shellfish, egg, bean, mushroom, garlic and onion
- \* Vegetarian choice and season with sea salt only

# Monday

### Breakfast

Home prepared food Water Apple

### Lunch

Gluten free pasta with spinach and corn in pomodoro sauce,

Assorted salad

Afternoon Tea Home prepared food Water Apple

### Tuesday

### Breakfast

Home prepared food . Water Orange

### Lunch

Fried brown rice with chye sim, corn and carrot

Assorted salad

Afternoon Tea Home prepared food Water Orange

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Breakfast Home prepared food Water Honeydew

#### Lunch

Wednesday

Stir fry wholemeal bee hoon with broccoli, capsicum, carrot and spring onion served with mixed brown rice

Assorted salad

### Afternoon Tea Home prepared food Water

Honeydew

# Breakfast

Home prepared food Water Watermelon

### Thursday

Lunch
Sauté potato, carrot and eggplant,
served with mixed brown rice

Assorted salad

# Afternoon Tea Home prepared food Water Watermelon

# Friday

# Breakfast

Home prepared food Water Apple salad

### Lunch

Stir fry cauliflower, broccoli and carrot served with mixed brown rice

Assorted salad

#### Afternoon Tea