



# BOARDERS DINING HALL MENU

Term Two	Mon	Tue	Wed	Thu	Fri	Sat	Sun
Week Six 3 Jun-9 Jun	In-House Meal: Butter chicken with basmati rice and stir fried vegetables						
Afternoon Tea Weekend Lunch	Boarders returning from Closed Weekend	Spiced apple muffins	Chocolate mud cake	Cheesymite scrolls	Decorated cup cakes	Sweet chilli chicken tenders with salad and tortilla wraps	Chicken fried rice
Dinner	Spaghetti bolognese with garlic foccacia	Braised beef with parsley potatoes and vegetables	Roast lamb with roast potatoes and carrots and peas	Teryaki chicken with stir fried vegetables and hokkien noodles	Tempura battered flathead or beef lasagne with chips and salad bar	Beef rissoles with vegetables and potatoes	Gourmet sausage selection with mashed potatoes and onion gravy
Week Seven 10 Jun-16 Jun	In-House Meal: Hot Beef & gravy Rolls with wedges and sour cream						
Afternoon Tea Weekend Lunch	Corn chips with spicy salsa	Triple choc muffins	Lamingtons	Vegetable crudites with spring onion dip	Cheese and crackers with pickles	Baked potato bar with various fillings	Roast chicken and cooked meats
Dinner	Lamb shanks with mashed potato and peas	Taco Tuesday - tortillas with chilli beef and all the extras	Lamb shanks with mashed potato and peas	Pork loin with mustard and apple sauce with Lyonnaise potatoes	Rump steak and chips and salad bar	Pasta carbonara with garlic bread	Corned beef and parsley sauce, steamed potato and vegetables
Week Eight 17 Jun-23 Jun	In-House Meal: Burger 'the lot' with chips						
Afternoon Tea Weekend Lunch	Hoummus with turkish toasts	Scones with jam & cream	Caramel slice	Ham & cheese scrolls	Chocolate cup cakes with chocolate garnish	Pies with wedges and sour cream	Pizza bar with salads
Dinner	Beef and vegetable pie with parsley potatoes and vegetables	Meatballs with napolitana sauce	Beef and Vegetable pie with parsley potatoes and vegetables	Chicken caesar with wedges and sour cream	Citrus crumbed snapper (baked or fried) with chips and salad	Savoury mince with mashed potatoes and vegetables	Coq au vin with pasta and vegetables
Week Nine 24 Jun-30 Jun	In House Meal: Hot beef and gravy rolls with wedges and sour cream						
Afternoon Tea Weekend Lunch	Pikelet pancakes with jam	Mixed berry muffins	Red velvet cake	Vegetable crudites with beetroot dip	Cheese and crackers with pickles	Chicken burgers with homemade coleslaw	Quiches and salad
Dinner	Roast beef with roast potato and cauliflower and brocolli	Green Thai chicken curry with stir fried vegetables and jasmine rice	Chicken chow mein with hoi sin sauce	Spaghetti bolognese with garlic foccacia	Crumbed fish with chips and salad bar	Sausages and mash	Beef bourguinonne with parsley potatoes and vegetables
Week Ten 1 Jul-7 Jul	In-House Meal: Shepherd's pie with peas						
Afternoon Tea Weekend Lunch	Antipasta platter with frittata	Scones with jam & cream	Vanilla slices	Pepperoni pizza scrolls	Cup cakes with 'special' icing	Boarders' Closed Weekend	
Dinner	Beef bolognese with penne pasta	Thai beef salad with rice noodles and vegetable spring rolls	Braised lamb chops with mashed potato and vegetables	Butter chicken with basmati rice, lentil dahl and samosas	Ice creams then home for closed weekend		

\* Monday In-House Meal - Anchorage, Endeavour and Michaelmas

\*\* Wednesday In-House Meal - Eclipse and Breaksea