



# June/July 2026 Vacation Care

## Menu and Ingredients List

**Wilston State School**  
**11 Primrose Street, Grange**  
**QLD 4051**

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# Week 1 Vacation Care Menu

28th June - 3rd July 2026



## Monday

"SENSEATIONAL" NOODLE BOWLS WITH CHICKEN, SALAD VEGGIES, MAYO, SESAME SPRINKLE NAND SOY DRESSING.

(GF, DF, Vegetarian and Allergy Option)

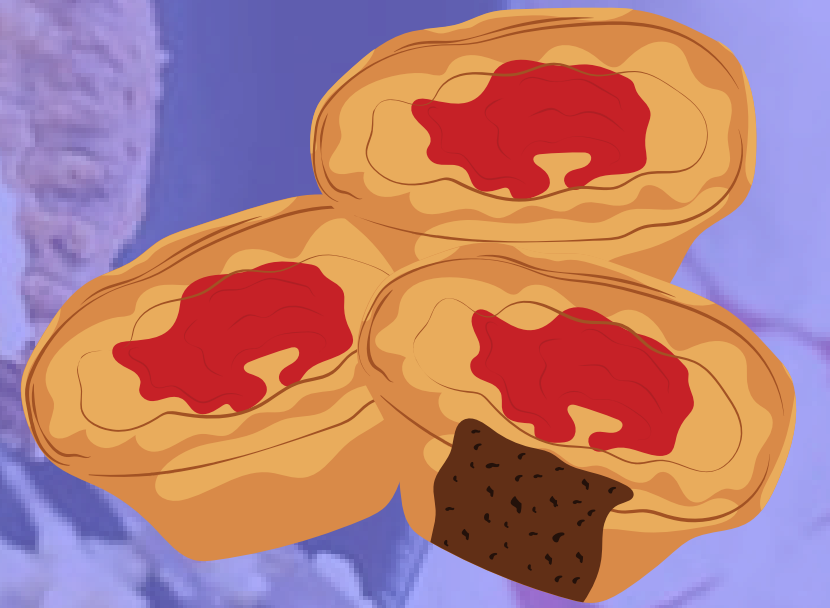


## Tuesday



AUSSIE MEAT PIE MADE WITH BEEF MINCE AND LOADED WITH VEGGIES, SERVED WITH PEAS, CORN AND CHIPS.

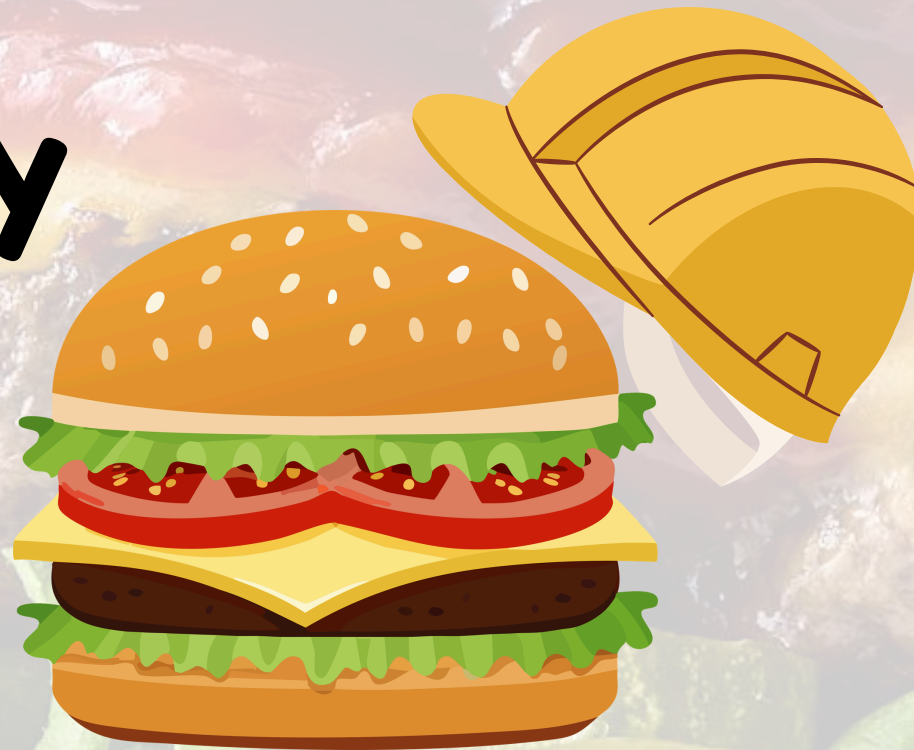
(GF, DF, Vegetarian and Allergy Option)



## Wednesday

BUILD A BURGER

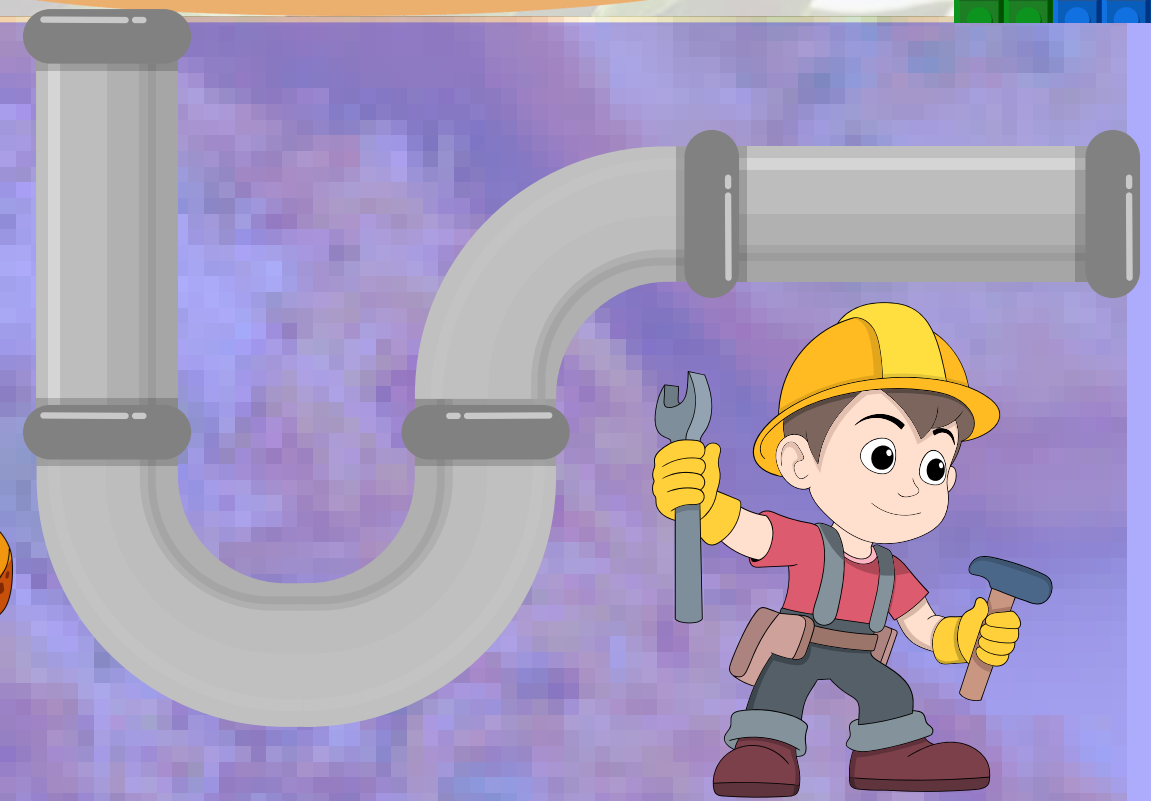
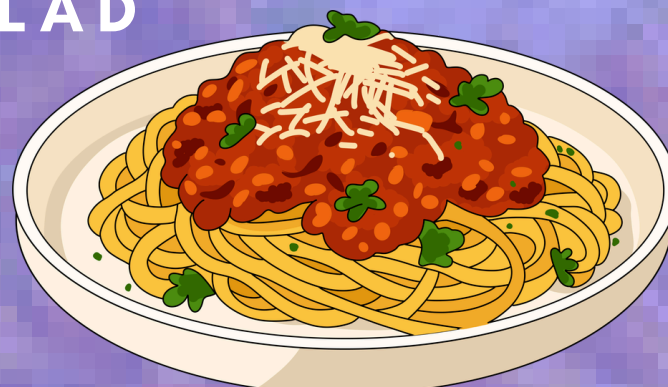
(GF, DF, Vegetarian and Allergy Option)



## Thursday

HEARTY BOLOGNESE BAKE SERVED WITH GARLIC BREAD AND SALAD

(GF, DF, Vegetarian and Allergy Option)



## Friday

BACKYARD PARTY WRAPS WITH ROAST CHICKEN, COLESLAW, AND POTATO SALAD.

(GF, DF, Vegetarian and Allergy Option)



# Week 1 Vacation Care Menu

28th June - 3rd July 2026



## Monday

**"SENSEATIONAL" NOODLE BOWLS WITH CHICKEN, SALAD VEGGIES, MAYO, SESAME SPRINKLE AND SOY DRESSING.**

Noodles (G/F- gluten free rice noodles), chicken (Vegetarian- Tofu), carrot, celery, baby spinach, cucumber, capsicum, pumpkin seeds, sunflower seeds, sesame seeds, G/F tamari, vegan mayonnaise, olive oil, sesame oil, sugar, kecap manis.

**(GF, DF, Vegetarian and Allergy Option)**

## Tuesday

**AUSSIE MEAT PIE MADE WITH BEEF MINCE AND LOADED WITH VEGGIES, SERVED WITH PEAS, CORN AND CHIPS.**

Beef mince (vegetarian/Halal- vegetarian mince), onion, carrot, celery, zucchini, tomato paste, G/F BBQ sauce, beef stock, olive oil, puff pastry (G/G, D/F, E/F- allergy puff pastry), baby peas, corn, potato chips (potatoes, vegetable oil).

**(GF, DF, Vegetarian and Allergy Option)**

## Wednesday

**BUILD A BURGER**

Beef/chicken burger patties (E/F option, vegetarian option), wholemeal bread rolls (G/F- gluten free bread rolls), lettuce, tomato, carrot, beetroot, burger pickles, cheese, tomato/BBQ sauce, American mustard, vegan mayonnaise.

**(GF, DF, Vegetarian and Allergy Option)**

## Thursday

**HEARTY BOLOGNESE BAKE SERVED WITH GARLIC BREAD AND SALAD**

Beef mince, pork mince (vegetarian and Halal option), onion, carrot, zucchini, celery, garlic, tomato paste, tomato, vegetable stock, pepper, Italian dried herbs, pepper, olive oil, pasta (G/F- gluten free pasta), cream cheese (D/F- dairy free cream cheese), milk (D/F- rice milk), mozzarella cheese (D/F- dairy free cheese).

Optional Mozzarella cheese. Lettuce, cherry tomatoes, cucumber. Prepared Garlic bread (G/F- gluten free garlic bread).

**(GF, DF, Vegetarian and Allergy Option)**

## Friday

**BACKYARD PARTY WRAPS WITH ROAST CHICKEN, COLESLAW, AND POTATO SALAD.**

Backyard Party Wraps with Roast Chicken, Coleslaw, and Potato Salad. Chicken, garlic, stock, pepper, fresh herbs (thyme, parsley), garlic, wholemeal wraps, cabbage, carrot, vegan mayonnaise, lemon juice, potato, vinegar, mustard, salt and pepper, olive oil.

**(GF, DF, Vegetarian and Allergy Option)**

# Week 2 Vacation Care Menu

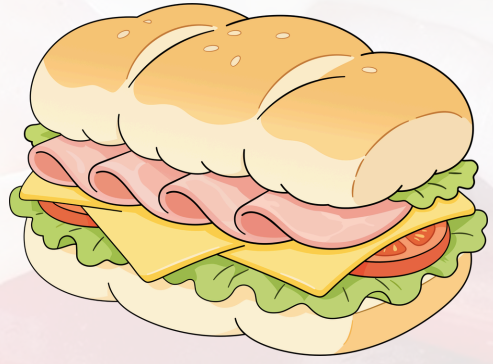
6th July - 10th July 2026



## Monday

GALACTIC SPREAD WITH MOON ROCK ROLLS, HAM, CHICKEN, TASTY CHEESE AND SALAD

(GF, DF, Vegetarian and Allergy Option)



## Tuesday

ASTAR SUSHI SELECTION

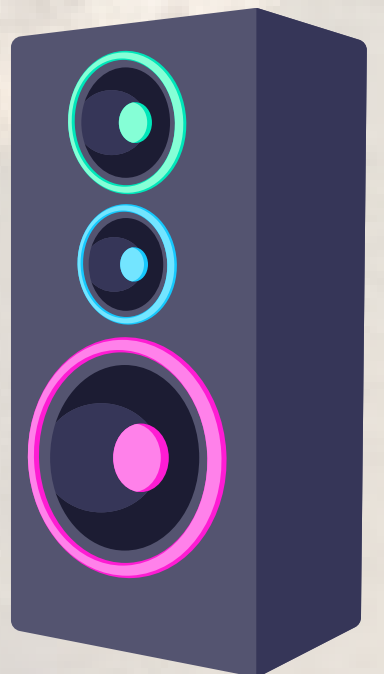
(GF, DF, Vegetarian and Allergy Option)



## Wednesday

CREATE A BAKED POTATO MASTERPIECE WITH CRISPY BACON, TASTY CHEESE, BEANS, CORN, GUAC, AND SOUR CREAM

(GF, DF, Vegetarian and Allergy Option)



## Thursday

SECRET AGENT LASAGNE, LOADED WITH VEGGIES AND SERVED WITH GARDEN SALAD

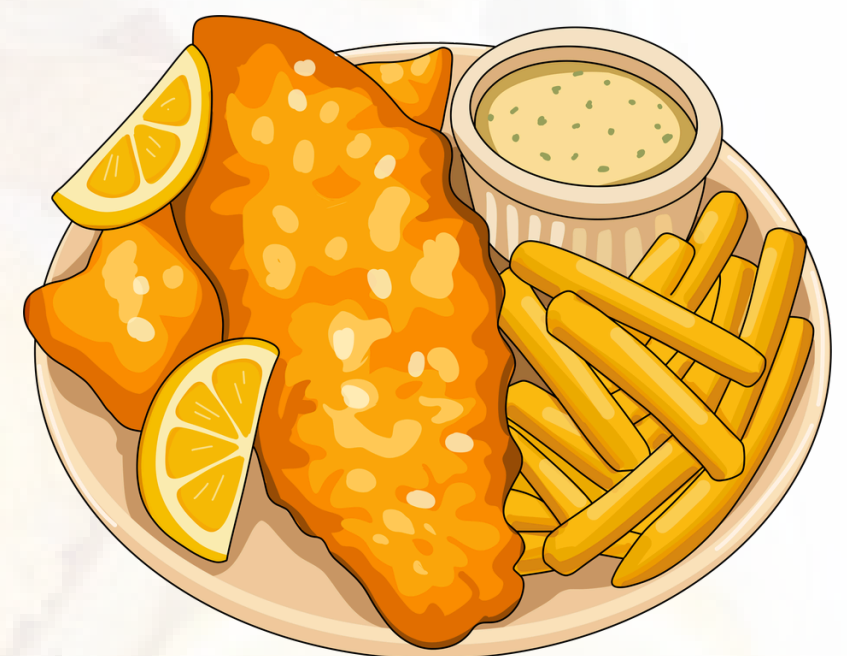
(GF, DF, Vegetarian and Allergy Option)



## Friday

FRIDAY FISH AND CHIPS, OVEN BAKED AND SERVED WITH SALAD, AND WHOLEMEAL BREAD

(GF, DF, Vegetarian and Allergy Option)



# Week 2 Vacation Care Menu

6th July - 10th July 2026



## Monday

### **GALACTIC SPREAD WITH MOON ROCK ROLLS, HAM, CHICKEN, TASTY CHEESE AND SALAD**

Wholegrain bread rolls (G/F- gluten free rolls), G/F sliced smoked ham, chicken, tasty cheese, lettuce, tomato, cucumber, carrot.

**(GF, DF, Vegetarian and Allergy Option)**

## Tuesday

### **ASTAR SUSHI SELECTION**

Sundried tomatoes, basil, garlic, pepitas, olive oil, lemon, baby spinach, salt, mixed lettuce, cucumber, cherry tomatoes. Optional Parmesan Cheese. Pre-prepared garlic bread (G/F- gluten free garlic bread).

**(GF, DF, Vegetarian and Allergy Option)**

## Wednesday

### **CREATE A BAKED POTATO MASTERPIECE WITH CRISPY BACON, TASTY CHEESE. BEANS, CORN, GUAC, AND SOUR CREAM**

Potato, G/F bacon, G/F baked beans, corn kernels, cheese, avocado, lemon, garlic, salt, pepper, sour cream, natural corn chips, G/F sweet chilli sauce.

**(GF, DF, Vegetarian and Allergy Option)**

## Thursday

### **SECRET AGENT LASAGNE, LOADED WITH VEGGIES AND SERVED WITH GARDEN SALAD**

Pork mince (Vegetarian/halal- vegetarian mince), tomato, tomato paste, carrot, onion, garlic, celery, vegetable stock, cream cheese (D/F- diary free cream cheese), milk (D/F- rice milk), lasagne sheets (G/F, E/F- gluten and egg free lasagne), mozzarella cheese (D/F- diary free cheese).

**(GF, DF, Vegetarian and Allergy Option)**

## Friday

### **FRIDAY FISH AND CHIPS, OVEN BAKED AND SERVED WITH SALAD, AND WHOLEMEAL BREAD**

Tempura fish pieces (G/F- G/F fish pieces; seafood free- G/F chicken pieces; Vegetarian- vegetarian tenders), potatoes, olive oil, lettuce, cherry tomatoes, cucumber, wholemeal bread (G/F- gluten free bread).

**(GF, DF, Vegetarian and Allergy Option)**