AFTERNOON TEA MENU				
MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Seasonal Fruit and Vegetable Platter Every Day	E.G. Apples, Pears Oranges, Carro	ts, Cucumbers, Bananas, Grapes, 1	Tomatoes, Celery, Strawberries, Wa	atermelon, Mandarins
<ol> <li>Apples – red and green</li> </ol>	<ol> <li>Apples – red and green</li> </ol>	<ol> <li>Apples – red and green</li> </ol>	<ol> <li>Apples – red and green</li> </ol>	1. Apples – red and green
2. Oranges	2. Oranges	2. Oranges	2. Oranges	2. Oranges
3. Strawberries	3. Strawberries	3. Strawberries	3. Strawberries	3. Strawberries
4. Pear	4. Pear	4. Pear	4. Pear	4. Pear
5. Cucumber	5. Cucumber	5. Cucumber	5. Cucumber	5. Cucumber
6. Banana	6. Banana	6. Mandarin	6. Mandarin	6. Mandarin
Sandwiches on wholemeal bread GLUTEN FREE OPTIONS AVAILABLE – sandwiches, rice thins, pop-corn – made to order				
1. Honey	Toasted cheese	Cheese and crackers	1. Honey	1. Buttered (nutilex) raisin
2. Jam	Toasted baked beans	Hummus - Vegetable sticks,	2. Jam	bread
3. Tuna & mayo		corn chips	3. Tuna & mayo	
4. Cheese	Platter of assorted fresh		4. Cheese	<ol><li>Platter of assorted</li></ol>
5. Vegemite	sandwiches	Platter of assorted fresh sandwiches	5. Vegemite	fresh sandwiches
		Januwichies		
SPECIAL				
				Chocolate milk
SNACK	Serve fruit & sandwiches from fridge, followed by crackers if needed			
REFLECTIONS	WHAT WORKED? Popular with children? Easy to prepare? Cost-effective?			