



STORYBROOKE
EDUCATION
School of Early Learning



MENU

2026 Autumn Menu



Week 1

2026 AUTUMN MENU | STORYBROOKE-EDU.AU



Monday

Tuesday

Wednesday

Thursday

Friday

Breakfast	Wholemeal toast with assorted spreads Weetbix served with full cream milk				
Morning Tea	Homemade scones served with seasonal fruit	Apple & carrot muffins served with seasonal fruit	Wholemeal picklets served with seasonal fruit	Ham & cheese toasties served with seasonal fruit	Greek yoghurt fruit cups
Lunch	Creamy tuna pasta bake	Beef & veggie stir fry with wholemeal noodles	BBQ chicken with sweet potato and pineapple & cheese pizza	Taco Bowl with chicken mince, shredded cheese, vegetables & yoghurt	Vegetable fried rice
Lunch (Vegetarian)	Creamy chickpea pasta bake	Veggie stir fry with wholemeal noodles	Pineapple & cheese pizza	Taco Bowl with beans, shredded cheese, vegetables & yoghurt	Vegetable fried rice
Lunch (Nursery)	Chickpea, pumpkin & sweet potato puree	Broccoli & cauliflower puree	Sweet potato puree	Carrot & corn puree	Pea & potato puree
Afternoon Tea	Apple & berry crumble with Greek Yoghurt	Fruit & vegetable platter with cheese & wholemeal crackers	Vegemite & cheese scrolls with seasonal fruits	Beetroot dip with vegetable sticks & wholemeal pita bread	Wholemeal banana loaf served with seasonal fruit

All meals are served with water or milk

Developed in line with the Australian Dietary Guidelines and the Munch & Move program.

Week 2

2026 AUTUMN MENU | STORYBROOKE-EDU.AU



Monday

Tuesday

Wednesday

Thursday

Friday

Breakfast	Wholemeal toast with assorted spreads Weetbix served with full cream milk				
Morning Tea	Cheese & Vegemite fingers served on wholemeal bread	Wholemeal crumpets with apricot jam served with seasonal fruit	Blueberry wholemeal slice served with seasonal fruit	Raisin Toast served with margarine and seasonal fruit	English Muffins with grilled cheese served with seasonal fruit
Lunch	Ricotta & spinach lasagna	Zucchini, capsicum & feta couscous	Spaghetti bolognese served with mixed vegetables	Mongolian lamb noodle stir fry with mixed vegetables	Pumpkin & sweet potato soup served with wholemeal garlic bread
Lunch (Vegetarian)	Ricotta & spinach lasagna	Zucchini, capsicum & feta couscous	Spaghetti lentil bolognese served with mixed vegetables	Mongolian tofu noodle stir fry with mixed vegetables	Pumpkin & sweet potato soup served with wholemeal garlic bread
Lunch (Nursery)	Zucchini & potato puree	Chicken & carrot puree	Spaghetti bolognese puree	Carrot & broccoli puree	Pumpkin & sweet potato puree
Afternoon Tea	Rice cakes served with tomato & cheese and seasonal fruit and vegetables	Apple & cinnamon scrolls served with seasonal fruit	Homemade ANZAC cookies served with seasonal fruit	Lebanese bread triangles with hummus served with vegetable sticks	Assorted sandwich triangles (cheese & tomato tuna & cucumber) served with seasonal fruit and vegetables

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Week 3

2026 AUTUMN MENU | STORYBROOKE-EDU.AU



Monday

Tuesday

Wednesday

Thursday

Friday

Breakfast	Wholemeal toast with assorted spreads Weetbix served with full cream milk				
Morning Tea	Fruit & veggie platter with cheese and wholemeal crackers	Ham & cheese toasties on wholemeal bread served with seasonal fruit	Wholemeal apple & cinnamon scrolls served with seasonal fruit	Baked beans on wholemeal toast served with seasonal fruit	Wholemeal English muffins with jam served with seasonal fruit
Lunch	Homemade beef sausage rolls served with mixed vegetables	Pasta Napoletana (tomato based sauce)	Beef & vegetable rissoles with pita bread	Minestrone Soup served with homemade garlic bread	Broccoli & sausage Pasta served in a white sauce
Lunch (Vegetarian)	Spinach & cheese triangles served with mixed vegetables	Pasta Napoletana (tomato based sauce)	Broccoli & chickpea pasta	Minestrone Soup served with homemade garlic bread	Broccoli & cheese pasta
Lunch (Nursery)	Beef & carrot puree	Pasta, carrot & tomato puree	Broccoli, sweet potato & chickpea puree	Potato, carrot, kidney bean puree	Beef, broccoli & pumpkin puree
Afternoon Tea	Vegetable scones served with seasonal fruit & vegetables	Sweet potato & chickpea patties served with seasonal fruit & vegetables	Wholemeal pizza wheels served with seasonal fruit & vegetables	Sultana & oat cookies served with seasonal fruit & vegetables	Rice Cakes with cream cheese, tomato & cucumber served with seasonal fruit & vegetables

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Week 4

2026 AUTUMN MENU | STORYBROOKE-EDU.AU



Monday

Tuesday

Wednesday

Thursday

Friday

Breakfast	Wholemeal toast with assorted spreads Weetbix served with full cream milk				
Morning Tea	Banana chia coconut muffins served with seasonal fruit	Wholemeal weetbix slice served with seasonal fruit	Wholemeal pumpkin scones served with seasonal fruit	Wholemeal crumpets with cream cheese and avocado	Fruity crumble served with Greek yoghurt
Lunch	Gnocchi in cheesy tomato sauce	Shepherd's pie topped with sweet potato mash	Potato, pumpkin & chickpea patties served with steamed broccoli	Pasta Napoletana (tomato based sauce)	Chicken curry, peas & carrots served with rice
Lunch (Vegetarian)	Gnocchi in cheesy tomato sauce	Vegetarian Shepherd's Pie topped with sweet potato mash	Potato, pumpkin & chickpea patties served with steamed broccoli	Pasta Napoletana (tomato based sauce)	Vegetable curry served with rice
Lunch (Nursery)	Potato, pumpkin & carrot puree	Sweet potato, pea & carrot puree	Potato, pumpkin & chickpea puree	Zucchini, potato & cauliflower puree	Carrot, potato & sweet potato puree
Afternoon Tea	Beetroot chocolate muffins served with seasonal fruit & vegetables	Margarita pizza sticks served with seasonal fruit & vegetables	Rice Cakes with cheese & tomato, served with seasonal fruit & vegetables	Avocado & cream cheese dip with wholemeal flat bread served with seasonal fruit & vegetables	Toasted wholegrain English muffins with sliced tomatoes & cheese

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*Nourishing little learners,
from the inside out.*

For dietary requirements or concerns,
please communicate with our friendly team.