









## DISCLAIMER:

Our kitchen handles common allergens like gluten, soy, milk, eggs, fish, and seafood.

## WEEKLY MENU



	03/02 Monday	04/02 Tuesday	05/02 Wednesday	06/02 Thursday	07/02 Friday		
SOCIAL KITCHE	N   Monday: 11:00am - 1	:30pm; Tuesday to Friday:	11:30am - 2:30pm				
Meal A \$40 Takeaway \$37 Dine-in		Teriyaki Chicken Steak w/ Rice	Beef Bolognaise Spaghetti	Thai Green Chicken Curry w/ Rice OR Garlic Bread	Fish-O-Filet w/ Cross Trax Fries [\$46]		
Meal B \$40 Takeaway \$37 Dine-in		Baked Fish Fillet in Tomato Concasse w/ Macaroni OR Rice	Stir-fried Chicken w/ Assorted Mushroom, Rice	Double Cooked Pork Belly w/ Rice	Braised Pork Chop w/ Tomato & Onion, Rice		
Meal C \$37 Takeaway \$34 Dine-in		(Vegan) Braised Eggplant w/ Omni-Pork, Rice	(Vegan) Pumpkin Masala w/ Pita Bread OR Rice	(Vegan) Ratatouille w/ Farfalle	(Vegan) Omni-Meat Chilli-Con-Carne w/ Rice OR Penne		
BOWL   Monday:	12:15pm - 1:15pm; Tues	day to Friday: 1:15pm - 2:	15pm				
Bowl \$40		Stir-fried Flat Rice Noodle w/ Beef	Japanese Char Siu Ramen	Pho Thap Cam	Japanese Beef Rice Bowl		
LEO'S   Monday:	7:00am - 3:00pm; Tuesd	ay to Friday: 7:00am - 4:00	Dpm				
Salad Box \$36		Grilled Bacon Caesar	(V) Greek Salad	Japanese Soba Noodle in Yuzu Dressing	Thai Beef Salad in Sweet & Spicy Dressing		
PIAZZA PIZZA   N	londay: 12:15pm - 1:15p	m; Tuesday to Friday: 1:15	5pm - 2:15pm				
Pizza A \$29		Ham & Cheese	Grilled Chicken & Mushroom	Bacon & Cheese	Pepperoni & Cheese		
Pizza B (Vegetarian) \$29		(V) Trio Cheese	(V) Portobello	(V) Margherita	(V) Marinara		



Allergens and descriptive icons are displayed on our daily menu, helping students to make informed dietary choices





















## WEEKLY MENU



	03/02 Monday		04/02 Tuesday		05/02 Wednesday		06/02 Thursday			07/02 Friday					
Nutrition Information (per 100g)	Energy (kcal)	Protein (g)	Fat (g)	Energy (kcal)	Protein (g)	Fat (g)	Energy (kcal)	Protein (g)	Fat (g)	Energy (kcal)	Protein (g)	Fat (g)	Energy (kcal)	Protein (g)	Fat (g)
Meal A				Teriyaki Chicken Steak w/ Rice		Beef Bolognaise Spaghetti		Thai Green Chicken Curry w/ Rice OR Garlic Bread			Fish-O-Filet w/ Cross Trax Fries				
				142	12	3	101	5	3	133	8	4	225	7	10
Meal B				Baked Fish Fillet in Tomato Concasse w/ Macaroni OR Rice		Stir-fried Chicken w/ Assorted Mushroom, Rice		Double Cooked Pork Belly w/ Rice			Braised Pork Chop w/ Tomato & Onion, Rice				
				133	13	1	156	11	6	156	9	5	134	9	3
Meal C				(Vegan) Braised Eggplant w/ Omni-Pork, Rice			(Vegan) Pumpkin Masala w/ Pita Bread OR Rice		(Vegan) Ratatouille w/ Farfalle		(Vegan) Omni-Meat Chilli-Con-Carne w/ Rice OR Penne				
				100	6	0	163	5	1	109	3	2	111	7	1
Bowl				Stir-fried Flat Rice Noodle w/ Beef		Japanese Char Siu Ramen		Pho Thap Cam			Japanese Beef Rice Bowl				
				184	14	9	140	14	4	188	15	4	132	8	5
Salad Box				Grilled Bacon Caesar		(V) Greek Salad		Japanese Soba Noodle in Yuzu Dressing			Thai Beef Salad in Spicy & Sour Dressing				
				192	5	17	113	3	9	119	4	3	117	5	7



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From cage-free eggs to low-carbon footprint produce, sustainability is incorporated throughout our menus



