









DISCLAIMER:

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

WEEKLY MENU



		A MU ON A MU										
	11/08 Monday	11/08 Monday 12/08 Tuesday		14/08 Thursday	15/08 Friday							
SOCIAL KITCHE	N Monday: 11:00am -	1:30pm; Tuesday to Friday: 1	1:30am - 2:30pm									
Meal A \$41 Takeaway \$38 Dine-in			Japanese-Style Pork Curry w/ Rice	Chicken Fricassee w/ Spaghetti	Grilled Chicken Steak in Gravy w/ Rice							
Meal B \$41 Takeaway \$38 Dine-in			Stir-fried Chicken w/ Leek in Black Bean Sauce, Rice	Tomato & Beef Casserole w/ Rice	Baked Fish Fillet in Tomato Concasse w/ Fusilli OR Rice							
Meal C \$38 Takeaway \$35 Dine-in			(V) Penne in Mushroom Cream Sauce	(V) Braised Hairy Gourd w/ Assorted Mushroom, Rice	(V) Stir-fried Korean Glass Noodle w/ Assorted Vegetable							
BOWL Monday:	12:15pm - 1:15pm; Tu	esday to Friday: 1:15pm - 2:1	5pm									
Bowl \$41			Stir-fried Flat Rice Noodle w/ Beef	Stir-fried Shanghainese Noodle w/ Pork	Taiwanese Braised Minced Pork w/ Boiled Egg, Rice							
LEO'S Monday: 7:00am - 3:00pm; Tuesday to Friday: 7:00am - 4:00pm												
Salad Box \$36			Tuna Nicoise	Mixed Kale Salad w/ Parma Ham	Thai Beef Salad in Sweet Chili Sauce							
PIAZZA PIZZA Monday: 12:15pm - 1:15pm; Tuesday to Friday: 1:15pm - 2:15pm												
Pizza A \$30			Ham & Cheese	Chicken & Mushroom	Pepperoni & Cheese							
Pizza B (Vegetarian) \$30			(V) Trio Cheese	(V) Margherita	(V) Marinara							
GO & ENJOY		e icons are displayed on our daily menu, so make informed dietary choices	From cage-free eggs to low-carbon sustainability is incorporated thro									























Aug 11 - 15

WEEKLY MENU



	11/08 Monday		12/08 Tuesday		13/08 Wednesday		14/08 Thursday		15/08 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							Japanese-Style Pork Curry w/ Rice			Chicken Fricassee w/ Spaghetti			Grilled Chicken Steak in Gravy w/ Rice		
							152	10	8	164	8	9	175	9	5
Meal B							Stir-fried Chicken w/ Leek in Black Bean Sauce, Rice			Tomato & Beef Casserole w/ Rice			Baked Fish Fillet in Tomato Concasse w/ Fusilli OR Rice		
							129	9	5	190	12	9	144	11	4
Meal C							Stir-fried Flat Rice Noodle w/ Beef			(V) Braised Hairy Gourd w/ Assorted Mushroom, Rice			(V) Stir-fried Korean Glass Noodle w/ Assorted Vegetable		
							166	10	8	147	7	5	159	4	9
Bowl							Stir-fried Flat Rice Noodle w/ Beef			Stir-fried Shanghainese Noodle w/ Pork			Taiwanese Braised Minced Pork w/ Boiled Egg, Rice		
							156	9	5	193	9	12	142	7	7
Salad Box							Tuna Nicoise			Mixed Kale Salad w/ Parma Ham			Thai Beef Salad in Sweet Chili Sauce		
							109	6	6	185	8	13	110	5	5
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Allergens and descriptive icons are displayed on our daily menu, helping students to make informed dietary choices



















