

Stephanie Alexander Kitchen Garden at Wanniasa Hills Primary School

MENUS

Term 1, 2014

Session 1	Vietnamese Rice Paper Rolls
Session 2	Wheat Tortillas; Hummus; Greek Salad
Session 3	Tabbouleh; Indian Flatbread; Tomato and Basil Soup; Poached Pears
Session 4	Tomato and Basil Pizza; Leafy Salad; Greek Salad; Pasta with Pesto Sauce
Session 5	Potato and Rosemary Pizza; Carrot Dip; Warm Beetroot and Herb Salad
Session 6	Fettucine with Tomato, Zucchini and Garlic Sauce; Indian Flatbread; Leafy Salad; Apple Crumble
Session 7	Baked Potatoes; Roti; Garden Salad (ala Deb)
Session 8	Khao Soi (Yellow Curry) with Potato (instead of chicken); Basic Egg Noodles; Roti; Cucumber Relish
Session 9	Potato, Leek and Chive Soup; Garlic and Herb Pizza; Brown Rice, Celery and Carrot Salad; Carrot and Zucchini Croquettes

Term 2, 2014

Session 1	Pumpkin Scones; Pizza Base; Green Tomato Pickles; Smoky Eggplant Dip
Session 2	Silverbeet and Potato Torte; Spicy Pumpkin Soup; Basic Bread; Salad of the Imagination
Session 3	Fried Rice; Pumpkin Wontons; Asian Coleslaw
Session 4	Basic Bread; Lemon Curd; Lemongrassade (we made it without the lemongrass)

Term 3, 2014

Session 1	Vegetable Gyoza (dumplings) with Gyoza Sauce (chilli and garlic sauce); Mie Goreng; Basic Egg Noodles
Session 2	Fritatas; Roasted Vegetables; Poached Rhubarb
Session 3	Spanakopita (Greek Spinach Pie); Broccoli and Cauliflower Fritters; Pumpkin Pie using Basic Shortcrust Pastry (with blind baking instructions)
Session 4	Beetroot Pasta with Herb Sauce; Pizza of the Imagination

Please note: In some cases, we've modified the Stephanie Alexander Kitchen Garden (SAKG) recipes to suit the produce available to us. The recipes provided are the original SAKG recipes; the list of dishes provided in this menu indicates what we actually cooked. For example, we have a recipe for 'Silverbeet, Corn and Feta Torte' but we turned this into 'Silverbeet and Potato Torte'.