

# Pymble Boarding Summer Residential Menu 2025



## Weeks 1, 5, 9

	Mon	Tues	Wed	Thurs	Fri	Sat	Sun
<b>Breakfast</b>							
<b>Main 1</b>	Scrambled eggs with peppers, sage and cheddar	Wholemeal ham & cheese toastie	Poached eggs with baked beans & feta	Thick cut French toast with blueberry, banana, maple syrup and ricotta cream	Egg over easy, grilled bacon, sautéed mushrooms & multigrain toast	In-house	Bacon egg BBQ with Turkish rolls and bush relish
<b>Morning tea</b>							
	Apple tea cake	Homemade raspberry and white chocolate muffin	Cantonese style steamed pork buns with soy and black vinegar	Wholemeal scroll with peppers, tomato & basil	Pear and raspberry banana bread		
<b>Lunch</b>							
<b>Main 1</b>	Thai chicken green curry with fried shallots coriander & sesame rice	Banh mi baguette with roast pork loin, pickled carrots, spring onions, sticky sauce & coriander	Penne Bolonaise with parmesan cheese and garlic and herb bread	Slow cooked lamb shoulder with greek salad, tzatziki & pita bread	Tandoori chicken strips with steamed basmati rice, cucumber raita	whole roast chicken Tzatziki Pita bread	Steak sandwich with tomato, lettuce, beetroot mustard & mayonnaise
<b>Veg option</b>	Thai vegetable curry with edamame, fried shallots, coriander & sesame rice	Banh mi baguette with seared haloumi, pickled carrots, spring onions, sticky sauce & coriander	Penne with pumpkin, spinach & feta	Roasted spiced chickpeas with greek salad, tzatziki & pita bread	Tandoori tofu skewers with steamed basmati rice, cucumber raita	BBQ'd marinated Haloumi skewers	Beetroot & chickpea falafel burger with salad, sauce gribiche & baked potato wedges
<b>Afternoon tea</b>							
	Classic Vegemite scrolls	Blueberry sour cream cake	Sourdough toastie with assorted fillings	Homemade Anzac cookies	Zucchini muffin with rosemary & cheddar cheese		

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<b>Dinner</b>							
<b>Dinner Main 1</b>	Panko crumbed chicken schnitzel with fat chips, roast gravy	Spanish theme Valencian style Paella with prawns, calamari, saffron and lemon	Oven baked crumbed Chicken with turmeric yoghurt and lime	BBQ Dinner Chargrilled steak with sautéed mushroom and onions	Thai chicken green curry with fried shallots coriander & sesame rice	Homemade beef burger with cheese, pickles, lettuce & burger sauce	14 hour braised lamb shoulder With chimi churri
<b>Vegetarian dinner</b>	Stir fired soba noodles with shitake mushrooms, broccolini, red peppers	Pumpkin pea paella	Tempura eggplant with turmeric yoghurt and lime	Sweet potato steaks with miso glaze	Thai Vegetable Yellow curry with fried shallots coriander & sesame rice	Vego burger	Cauliflower tikka masala with lentil dahl & grilled flatbread
<b>Side starch</b>	Dauphinoise style potato bake with cream and garlic	Patatas bravas	Indian spiced rice	Sumac spiced BBQ potato	Special fried rice with egg, vegetables & sticky soy	Oven baked wedges	Lemon infused potatoes
<b>Vegetables</b>	Chermoula spiced carrot & chickpeas with lemon Summer greens with olive oil & sea salt	Sautéed Cavilo Nero with garlic Cauliflower and broccolini medley	Steamed corn on the cob with wilted greens	Steamed zucchini & snow peas Sautéed carrots with crushed sunflower seeds	Steamed cauliflower, broccoli & red peppers Pea medley with fresh mint	BBQ sweet corn Green beans	Roasted red onion, pumpkin, carrots, beetroot & parsley Green beans with poppy seeds
<b>Salad</b>	tomato, plum and basil salad with citrus dressing	Summer Spanish heirloom tomato fennel & Spanish olives	Roast pumpkin salad with spinach, roasted chickpeas, feta & vinaigrette	Rocket, roasted chickpeas & feta salad with citrus dressing	Cabbage salad with chilli, mint, spring onions & roasted sesame seeds, asian soy dressing	Create your own caesar salad	Green summer herb salad with snow peas, toasted pumpkin seeds & raspberry dressing
<b>Dessert</b>	Caramelised pineapple with cinnamon yoghurt	Churros with salted caramel, choc orange sauce	Summer fruit salad Frozen yoghurt	Choc brownie with choc cherry sauce	Summer stone fruit with lemon mascarpone cream cheese	Choc self sauce pudding vanilla ice cream	Ice-cream sundae with banana, crushed praline & berry sauce

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## Weeks 2, 6, 10

	Mon	Tues	Wed	Thurs	Fri	Sat	Sun
<b>Breakfast</b>							
<b>Main 1</b>	Toasted crumpet with warm peach, yoghurt & honey	Scrambled egg, bacon, cheddar & spring onion wrap	Soft boiled eggs with grain toast	Poached eggs with spicy tomato salsa	Frittata with sweet potato, red onions, peppers, basil & feta	In-house	Bacon egg BBQ with Turkish rolls and bush relish
<b>Morning tea</b>							
	Walgett weetbix slice	Ham cheese toasties	Apple cinnamon scroll with vanilla glaze	Berry muffin	Lemon drop cookie		
<b>Lunch</b>							
<b>Main 1</b>	Korean style fried chicken with loaded vegetable fried rice	Mexican chilli beef and black beans with nachos, sour cream and guacamole	Meatballs with tomato sugo, feta, penne & garlic bread	Crispy crumbed oven baked fish with sweet potato wedges & tartare sauce	Build your own Poke bowl Smoked salmon, avocado, brown rice and accompaniments	Ploughman's lunch Assorted wraps	BBQ lunch Marinated Greek chicken Skewers Tzatziki Pesto Greek Salad Wraps /bread
<b>Veg option</b>	Korean style fried tofu with loaded vegetable fried rice	Mexican bean Salsa, lite sour cream, guacamole & shredded cheese	Penne ratatouille with tomato sugo	Parmesan & lemon crumbed eggplant with feta, roasted wedges	MYO poke bowl		Veg skewers Pesto Greek Salad
<b>Afternoon tea</b>							
	Hummus with Pita, carrots, celery and capsicum	Classic Scones with strawberry jam and whipped cream	Vegetarian sushi rolls with soy & pickled ginger	Apple tea cake with rolled oat topping	Vegetarian spring rolls with sweet chilli dipping sauce		

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	Mon	Tues	Wed	Thurs	Fri	Sat	Sun
<b>Dinner</b>							
<b>Dinner Main 1</b>	"Classic" beef lasagne with cheesy bechamel	American dinner 12 hour slow American beef braised brisket W Smokey BBQ	Greek lamb with lemon & oregano	BBQ Minute steak sandwich caramelised onion jam	Beef stroganoff with mushroom	Lemon & herb roast chicken roasted pumpkin Pasta salad with toasted sunflower kernels	Teriyaki beef roast
<b>Vegetarian dinner</b>	Rigatoni pasta with broad bean, roasted pumpkin, leek, pepitas & crumbled feta	Vegetable and haloumi skewers with Smokey BBQ sauce	Chickpea fritters with sweet corn, wilted spinach, ricotta & cucumber raita	BBQ summer squash W caramelised onion	Pasta Primavera, vegetables, cream sauce	Zucchini polenta pesto roasted pumpkin Pasta salad with toasted sunflower kernels	Teriyaki roasted pumpkin
<b>Side starch</b>	Crunchy garlic and herb bread	French fries	Spicy corn ribs with parmesan	Garlic and herb sautéed mushrooms	Garlic penne pasta	Warm potato salad with green beans, dill & sour cream	Steamed rice
<b>Vegetables</b>	Steamed cauliflower, beans & carrots with olive oil & basil sautéed spinach with garlic	Steamed vegetable medley, sautéed green peas with garlic	Green bean & pea medley	Sautéed summer vegetables	Sautéed greens with sunflower seeds	Beans with garlic & butter	Crushed roasted baby potato
<b>Salad</b>	Risoni salad with grilled zucchini, green peas, parmesan & spring onion dressing	Rainbow slaw with ranch dressing	Lemon and garlic potatoes	Rainbow salad with cherry tomato, pickled onions, parsley & mustard vinaigrette	Super green salad with green apple, green peppers & wombok	Tomato, plum & feta salad with seeded mustard dressing	Asian salad with shaved cabbage, soft greens & sesame soy dressing
<b>Dessert</b>	Summer stone fruit salad with mint & lime drizzle	American apple pie with ice cream	Frozen yoghurt pot	Tropical fruit salad with jelly	Apple & cinnamon crumble with vanilla bean custard	Chocolate lamington with whipped cream	Peach Melba with crumble topping

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## Weeks 3, 7, 11

	Mon	Tues	Wed	Thurs	Fri	Sat	Sun
<b>Breakfast</b>							
<b>Main 1</b>	Open bagel with smashed avocado	Scrambled eggs, grilled onion, corn & cheddar burrito & tomato salsa	Tomato, cheddar & basil topped English muffin	Fried eggs with bacon, roasted mushrooms & multigrain toast	Wholemeal buttermilk pancakes with smashed summer berries	In-house	Bacon egg BBQ with Turkish rolls and bush relish
<b>Morning tea</b>							
	Homemade Zucchini slice	Guacamole with vegetable crudites & corn chips	Sticky date slice	Mozzarella & spinach scroll	Apple crumble cookie		
<b>Lunch</b>							
<b>Main 1</b>	Ginger chicken with wok tossed rice noodles, asian vegetables & prawn crackers	Minute steak burger with onions, mushrooms Chipotle mayonnaise	Chicken & mushroom pesto Penne	Hawaiian style Pizza with ham, pineapple, tomato sauce, mozzarella cheese	Create your own caesar salad	Whole roast Cajun chicken Spiced yoghurt Pita bread Haloumi	BBQ lunch Chicken sausages Beef rissoles Wraps/bread
<b>Veg option</b>	Ginger tofu with wok tossed rice noodles & asian vegetables	Veg burger with onion, mushroom & chipotle mayo	Mushroom and herb Penne with pesto	Cheese and tomato Pizza with sautéed mushrooms	Create your own spring onions, grilled haloumi, poached egg & croutons		Vegetable sautéed rissoles
<b>Afternoon tea</b>							
	Chicken wings with honey, soy & ginger	Giant palmier	Summer fruit plater with yogurt	Cinnamon tea cake	Savoury muffin with rosemary and cheddar		

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	Mon	Tues	Wed	Thurs	Fri	Sat	Sun
<b>Dinner</b>							
<b>Dinner Main 1</b>	Beer battered fish with lemon basil aioli	Central Asian theme night Chicken Korma cooked in yogurt Karachi style Biryani with crispy onions, roti and cucumber raita	Boarders' choice	BBQ Pork Chops with apple chutney and Cider Jus	Lamb massaman curry with potato & beans	Korean beef and broccolini stir fry with onions, peppers, oyster sauce soy and hoisin	Herb crusted roast beef with pan juices
<b>Vegetarian dinner</b>	Battered haloumi with lemon basil aioli	Veg korma with sweet potato & greens			Massaman sweet potato curry with tofu, chickpeas & spinach	Korean veg stir fry	Middle eastern spiced lentil & rice pilaf with roasted summer vegetables
<b>Side starch</b>	Chips	Biryani		Baby potato parsley, black pepper & butter	Spiced Jasmin rice Roti Bread	Kim chi fried rice	Potato galette
<b>Vegetables</b>	Steamed vegetables & parmesan	Lentil and coconut dhal Urdu style Sabzi vegetables		Sautéed zucchini & squash with thyme Pea medley with fresh mint	Steamed vegetable medley, seeded Wok tossed wombok with choy sum	Steamed Asian greens	Balsamic roasted vegetable & white bean stir fry Grilled corn
<b>Salad</b>	Beetroot salad with spinach & mint yoghurt dressing	Indian chopped salad with lettuce, tomatoes, curry leaves, toasted spices & seeds		Risoni pasta salad with green beans, cherry tomato, thyme & lemon dressing	Cannellini bean salad with snow peas, red cabbage, orange & dijon honey dressing	Korean Noodle salad	Freekeh salad with tomatoes, feta, herbs & pomegranate
<b>Dessert</b>	Vanilla ice-cream with Oreo crumb & waffle cones	Baked custard with vanilla macerated berries		Chocolate mousse with crushed meringues & summer berries	Make your own ice cream sundae with smashed berries, passionfruit & wafers	Korean pancakes with red bean cream & choc sauce	Fruit parfait with nectarine, plums, lemon yoghurt & crunchy oats

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## Weeks 4 and 8

	Mon	Tues	Wed	Thurs	Fri	Sat	Sun
<b>Breakfast</b>							
<b>Main 1</b>	Poached eggs with mediterranean vegetable hash & spiced corn relish	Soft boiled eggs with bacon & sourdough grain toast	Vegemite & cheddar with smashed breakfast toastie	Belgian waffles with vanilla bean yoghurt, cinnamon & honey	Coconut chia pudding with summer berries	In-house	Bacon egg BBQ with Turkish rolls and bush relish
<b>Morning tea</b>							
	Apple cinnamon muffins	Cheese & herb scones	Pear and raspberry bread with honey	Roasted red pepper dip with corn chips & carrot sticks	Toasted chocolate and banana bread with maple syrup		
<b>Lunch</b>							
<b>Main 1</b>	Sichuan pork strip greens, edamame, peppers & flat rice noodles	Pulled Beef burrito With guacamole, sour cream and Mexican rice	Max & cheese kettles with chorizo, salsa, corn, black beans, spring onions, parmesan, pangratatto	Panko crumbed chicken baguette with avocado, salad greens, sweet chilli mayo	Lamb rogan josh with yoghurt, turmeric, basmati rice & grilled naan bread	Ploughman's lunch Assorted wraps	Stir fried singapore noodles with chicken, leafy greens, dried tomato, spring onions and shallots
<b>Veg option</b>	Sichuan tofu ragu, edamame, peppers & flat rice noodles	Refried bean tacos with salsa, guacamole, sour cream & mexican rice	Max & cheese kettles with salsa, corn, black beans, spring onions, parmesan, pangratatto	Panko eggplant baguette with sweet chilli mayonnaise, crumbled feta & summer salad greens	Lentil & vegetable rogan josh with yoghurt, turmeric basmati rice & grilled naan bread	Ploughman's lunch Assorted wraps	Stir fried singapore noodles with tofu, leafy greens, fried shallots
<b>Afternoon tea</b>							
	Jumbo double choc chip cookie	Lime & triple coconut sheet cake	Blueberry muffin with crumble topping	Rice flour shortbread cookies	Wholemeal scroll with peppers, tomato & basil		

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	Mon	Tues	Wed	Thurs	Fri	Sat	Sun
<b>Dinner</b>							
<b>Dinner Main 1</b>	Lamb massaman curry With jasmine rice	French dinner - beef bourguignon with pearl onions, mushrooms & carrots	Classic Spaghetti bolognaise	BBQ marinated pork chops with lemongrass, ginger and soy	Chicken stir fry with peppers & pineapple	Aussie style Chicken parmigiana with mozzarella and tomato sugo	American style beef brisket with sticky BBQ sauce
<b>Vegetarian dinner</b>	Vegetable massaman curry with Jasmin Rice	French onion stew with mushrooms and sour cream	Penne pasta with green peas, basil, chilli & ricotta	Teriyaki marinated mushroom and capsicum skewers	Tandoori roasted cauliflower with grilled haloumi wild rice & toasted seed mix	Classic Eggplant Parmigiana	Pumpkin & white bean chilli with coriander, smoked paprika & basmati rice
<b>Side starch</b>	Jasmine steamed rice	Potato gratin	Buttery mashed potatoes	Sautéed choy sum	Sesame jasmine rice	Parmesan roasted potatoes	Mashed potato
<b>Vegetables</b>	Steamed green beans	Wok tossed vegetables with cauliflower, broccolini & leeks	Greens tossed with lemon & olive oil, zucchini provencale with cheese grain crumb crust	Braised red cabbage with apples & steamed jasmine onions	BBQ corn Stir fried asian greens with oyster sauce	Baked eggplant with mozzarella Sautéed zucchini with garlic	Stir fried asian greens with oyster sauce
<b>Salad</b>	Roasted vegetable couscous salad with lime vinaigrette	Rainbow power salad with salsa verde	Italian panzanella salad	Burrito bowl salad with yoghurt dressing & beans	Spinach salad with snap peas, parmesan & herb dressing	Chopped green salad with avocado dressing	Asian soba noodle salad with peppers, carrots, onions & miso dressing
<b>Dessert</b>	Red summer fruit Vanilla bean ice-cream	Classic crème caramel	Charred nectarine with spiced greek yoghurt & shortbread	Summer fruit salad with mint & vanilla greek yoghurt	Frozen yoghurt with vanilla summer strawberries	Ice cream sundae with caramel sauce & wafers	Apple crumble with mascarpone