

Banyule City Council

Delivered meals



Spring menu

September to November 2024

Delivered meals information and glossary of meals.

Scan here for menu details:

QR CODE



Banyule City Council Delivered Meals

This booklet contains all the information you will need from ordering your meals to the food delivery process; allergen advice to instructions for heating your meal.

Merri-bek Council is Banyule's new meals provider. Merri-bek have been providing delivered meals for many years including to a number of other councils. Using a cook-chill method, they offer a range of tasty and nutritious meals prepared daily by chefs using seasonal ingredients. We hope you enjoy these new fresh and healthy meal options.

The menu includes a large variety of healthy and tasty meals including Vegetarian, traditional Australian, and International inspired meals, including vegetables. All meals come with soup and a dessert.

Please remember, we are unable to exclude specific food items from individual meals.

This means that specific food item such as broccoli, carrots, beans or peas will be included in the standard meals on a regular basis. It is your choice if they are eaten or not.

We also cater for some medical diets, such as low salt, diabetic and soft meals.

Cook-Chill Meals

The meals are prepared using a cook-chill method which means after cooking the meals are rapidly chilled. As a fresh meal, they must be eaten by the Use By Date marked on the lid. All soups are delivered frozen.

If you require more than 4 meals delivered on the same day, the extra meals will be delivered frozen to ensure food safety.

Allergen/intolerance advice

Foods containing all of the major allergens are prepared on the same processing equipment and we cannot guarantee there are no traces of a specified allergen in any of the food products manufactured.

If you have a diagnosed condition or allergy that requires an alternate diet please call our Delivered Meals Team on 9422 8388 to discuss if you have any further questions.

Diabetic Friendly Meals

If you require diabetic menu items please refer to the glossary ingredient descriptions at the back of this booklet. Please contact us if you wish to discuss further.

Meal deliveries

Meals are usually delivered Tuesday to Friday between 9.30am and 2pm. These times may change.

Saturday and Sunday meals will be delivered on Friday.

At no time will your meal be left at your door or in a cool box unattended due to Food Safety regulations.

Meal cancellations

Please DO NOT use your menu selection forms to advise of cancellations.

Please call our Delivered Meals team on 9422 8388 to change your delivery arrangements.

Alternative options for your meal delivery include:

- Cancelling your meal; or
- Arranging for collection from the Meals Office at 203 Henry Street, Greensborough.

If you do not cancel your meal before the day of delivery and you are not home to receive your meals, you will be charged. Please be advised we are no longer able to facilitate redelivery on an alternative day.

Public holidays, Spring 2024

You will be notified closer to the time of the date of delivery. We do not deliver on public holidays. The Meals Office will be closed on the below public holidays.

Friday 27 September 2024 (AFL Grand Final eve)

**Tuesday 5 November 2024 (Melbourne Cup)
Office hours**

Office hours

The Delivered Meals office hours are between 8am and 4.30pm.

If we are unable to take your call, or you call outside of these hours, please leave a message with your name, number and what the call is relating to. If you wish to cancel your delivery, you are welcome to leave that message and it will be actioned.

Storing your meals

When you receive your meal, put all components of the meal in your fridge. Your fridge should be set to be under 5°C. Fresh meals must be eaten by the Use by Date marked in the lid.

Please always ensure that you:

- look at the used by date of each product
- ensure that the food is eaten within this time frame, and
- wash all fruit before eating.

Nutritional information booklet

A nutritional information booklet is available. This includes information on each menu item, specific nutritional information and full ingredient listing. Please contact the Delivered Meals team on 9422 8388 if you would like a copy of the booklet.

Recycling of containers

The plastic food container is recyclable and can be placed in your recycling container. The plastic lids are not recyclable.

Customer feedback

Customer feedback is important to both us here at the Council and our meals provider, Merri-bek council.

If you have an issue with a specific meal, do not throw it out. Keep the meal, the packaging, the label and anything that helps illustrate the issue. Contact Delivered Meals as soon as possible on 9422 8388 so arrangements can be made to pick up the meal and packaging to return it to Merri-bek Council.

Important

- For each heating method, your meal must be heated to a minimum core (centre) temperature of 75°C.
- Store your meal in the refrigerator until you are ready to eat it. Your meals must be stored below 5°C.
- You can keep your meal in the refrigerator up to the USE-BY date. Discard the meal after the USE-BY date has passed.
- Meals can be heated in the container they are delivered in. The containers are conventional and microwave suitable.
- We recommend you use only a conventional oven or microwave as described in the instructions provided. Do not use a toaster oven to heat meals.
- Do not reheat your meal a second time.
- Discard any leftovers.

Frozen meals instructions

Frozen meals must be kept in the freezer and used before the Use By Date on the lid. It is recommended that frozen meals are allowed to thaw in the refrigerator for 24 hours, prior to heating by following the instructions over page.



Oven heating instructions

These heating instructions are a guide only, as times vary depending on the strength and performance of your oven and how hot you prefer your meal.

Serve your meal hot and do not reheat or refrigerate once heated.

Caution: your plate and its contents will be hot after heating.

Soup – after defrosting, heat in saucepan on stove top.

Main meals and heated desserts

1. Preheat your oven to 120°C.
2. Open the corner of the lid to break the seal.
3. Heat mains meals for 20 to 30 minutes until hot.
4. Heat desserts until hot.
5. Carefully peel off the plastic covering on top of the container.



Microwave heating instructions

These heating instructions are a guide only, as times vary depending on the strength and performance of your microwave and how hot you prefer your meal. Heating times are based on a 1000 watt microwave.

Serve your meal hot and do not reheat or refrigerate once heated.

Caution: your container and its contents will be hot after heating.

Soup

1. After defrosting the soup, open the top corner of the lid to break the seal.
2. Pour soup into a microwave-safe bowl (it is not recommended to heat in the
3. Container provided).
4. Cover with a microwave-safe lid and heat soup.
5. Let your soup stand for 1 minute in the microwave.
6. Carefully remove the dish from the microwave using a tea towel or cloth as
7. The dish will be hot.
8. Stir the soup thoroughly to achieve an even temperature and test to taste.

Main meals

1. Open the corner of the lid to break the seal.
2. Heat the meal in the microwave for 3-5 minutes
3. Stand for 1 minute.
4. Carefully peel back the plastic covering as hot steam will escape.

Desserts (if required)

1. Open the corner of the lid to break the seal.
2. Heat the dessert (if required) in the microwave
3. Stand for 1 minute.
4. Carefully peel back the plastic covering as hot steam will escape.

Week 1

Spring menu

Weeks commencing:
Monday 2 September
Monday 30 September
Monday 28 October

All main meals include a serve of vegetables

Tuesday

Soup	Pea and Ham
White meat	Portuguese Chicken
Red meat	Roast Lamb and Potato Salad
Vegetarian	Vegetable Pie
Seafood	Grilled Salmon
Dessert	Chocolate Mousse
Vegetables	Potato Gratin, Corn on Cob, Brussel Sprouts

Wednesday

Soup	Mixed Lentil and Vegetable
White meat	White Meat Chicken Mushroom Ragout
Red meat	Beef and Black Bean
Vegetarian	Chickpea and Vegetable Ragu
Seafood	Steamed Ginger Fish
Dessert	Spiced Ginger and Date Cake
Vegetables	Mashed Potato Roast Pumpkin, Roast Zucchini

Thursday

Soup	Tomato
White meat	Chicken Adobo
Red meat	Lamb and Rosemary Pie
Vegetarian	Vegetarian Chow Mein
Seafood	Thai Seafood Curry
Dessert	Blueberry Cheesecake
Vegetables	Sweet Potato, Broccoli

Friday

Chicken and Corn
Pork Pear Ginger Pie
Meatloaf and Gravy
Nasi Goreng
Calamari & Fish Bites
Peach and Almond Cake
Carrot Batons, Green/Yellow Beans

Saturday

Creamy Pumpkin
Japanese Fried Chicken
Beef Lasagna
Haloumi Roast Pumpkin Salad
Seafood Pie
Apple Blueberry Crumble
Sweet Potato, Broccoli

Sunday

Sweet Potato
Chicken Schnitzel
Lamb Navarin Stew
Eggplant Parmigiana
Crumbed Fish
Jelly Custard Slice
Carrot Batons, Green/Yellow Beans

Week 2

Spring menu

Weeks commencing:
Monday 9 September
Monday 7 October
Monday 4 November

All main meals include a serve of vegetables

Tuesday

Soup	Roasted Root Vegetable
White meat	Chicken Coq au Vin
Red meat	Beef Pumpkin and Date Tagine
Vegetarian	Vegetarian Fried Rice
Seafood	Crumbed Fish
Dessert	Cherry and Marshmallow Slice
Vegetables	Roast Potato Wedges

Wednesday

Soup	Minestrone
White meat	Roast Chicken
Red meat	Lamb Chops and Gravy
Vegetarian	Marinated Vegetables & Pasta salad
Seafood	Baked Tuna Mornay
Dessert	Coffee Blancmange
Vegetables	Roast Potato

Thursday

Soup	Curried Sweet Potato
White meat	Roast Turkey
Red meat	Beef Bourguignon
Vegetarian	Vege Burger w/- Tomato Chutney
Seafood	Napolitana Fish
Dessert	Steamed Jam Pudding
Vegetables	Mashed Potato

Friday

Chicken Noodle Broth
Turkey Cous Cous
Beef Steak and Peppercorn Gravy
Leek, Asparagus and Pea Risotto
Teriyaki Fish
Gingerbread Cake
Roast Potato

Saturday

Swiss Chicken and Barley
Chicken, Mushroom & Rocket Risotto
Sausage Casserole
Roast Vegetable Frittata
Fish and Potato Pie
Chocolate Brownie
Mashed Potato

Sunday

Mixed Lentil and Vegetable
Pulled Pork served on Potato
Roast Beef
Tomato and Basil Gnocchi
Thai Fish Cakes
Plum Pudding and Brandy Custard
Roast Potato

Week 3

Spring menu

Weeks commencing:
Monday 16 September
Monday 14 October
Monday 11 November

All main meals include a serve of vegetables

Tuesday

Soup	African Soup
White meat	Roast Pork
Red meat	Beef Steak and Mushroom Gravy
Vegetarian	Vegetarian Poke Bow
Seafood	Grilled Salmon
Dessert	Berry Cake
Vegetables	Potato Gratain

Wednesday

Soup	Chunky Lamb and Roast Vegetable
White meat	Roast Turkey
Red meat	Beef Ravioli and Tomato Basil Sauce
Vegetarian	Falafel and Saffron Rice Salad
Seafood	Salmon and Pasta Salad
Dessert	Carrot and Walnut Cake
Vegetables	Mashed Potato

Thursday

Soup	Tomato
White meat	Chicken Adobo
Red meat	Lamb and Rosemary Pie
Vegetarian	Vegetarian Chow Mein
Seafood	Thai Seafood Curry
Dessert	Sticky Date Pudding
Vegetables	Sweet Potato, Broccoli & Rice

Friday

Chicken and Corn
Pork Pear Ginger Pie
Meatloaf and Gravy
Nasi Goreng
Calamari & Fish Bites
Peach and Almond Cake
Carrot Batons, Green/Yellow Bean,
Roast Potato Wedges

Saturday

Creamy Pumpkin
Japanese Fried Chicken
Beef Lasagna
Haloumi Roast Pumpkin Salad
Seafood Pie
Apple Blueberry Crumble
Sweet Potato, Broccoli & Rice

Sunday

Sweet Potato
Chicken Schnitzel
Lamb Navarin Stew
Eggplant Parmigiana
Crumbed Fish
Jelly Custard Slice
Carrot Batons, Green/Yellow Beans,
Roast Potato Wedges

Week 4

Spring menu

Weeks commencing:
Monday 23 September
Monday 21 October
Monday 18 November

All main meals include a serve of vegetables

Tuesday

Soup	Mixed Lentil and Vegetable
White meat	Butter Chicken
Red meat	Massaman Lamb Curry
Vegetarian	Lentil and Vegetable Curry
Seafood	Steamed Ginger Fish
Dessert	Passionfruit Panna Cotta
Vegetables	Sweet Potato, Broccoli

Wednesday

Soup	Chicken and Corn
White meat	Chicken and Mushroom Pie
Red meat	Roast Beef and Russian Salad
Vegetarian	Mushroom Gnocchi
Seafood	Grilled Fish
Dessert	Chocolate Custard Slice
Vegetables	Brussel Sprouts, Yellow Beans, Sweet Potato

Thursday

Soup	Chunky Lamb and Roast Vegetable
White meat	Roast Pork
Red meat	Lamb Cous Cous
Vegetarian	Mixed Vegetable Pasta Bake
Seafood	Grilled Salmon
Dessert	Tiramisu
Vegetables	Corn on Cob, Brussel Sprouts, Potato Gratin

Friday

Mushroom Chickpea
Chicken a la King
Sausage Casserole
Vege Burger w/- Tomato Chutney
Napolitana Fish
Brandy Alexander
Roast Pumpkin, Roast Zucchini

Saturday

Chicken Rice Soup
Pasta Pork and Veal Ragout
Beef Steak and Gravy
Zucchini and Cheese Slice
Basked Lemon & Herb ???
Pear and Ginger Shortcake
Corn on Cob, Brussel Sprouts, Potato Gratin

Sunday

Curried Pumpkin and Carrot with Peas
Roast Turkey
Beef Bourguignon
Italian Root Vegetable Salad
Tuna Rice Salad
Chocolate Mousse
Roast Pumpkin, Roast Zucchini, Mashed Potato

Glossary

Menu item	Description
Apricot Chicken	Chicken, Apricot, Garlic, Onion, Parsley, Moroccan Seasoning, Tapioca Flour
Baked Tuna Mornay	Onion, Margarine, Lemon Juice, Flour, Parmesan Cheese, Tuna, Celery, Mozzarella Cheese, Breadcrumbs, Pasta
Beef and Black Bean	Beef, Corn Flour, Sesame Oil, Onion, Capsicum, Garlic, Ginger, Chilli, Black Bean, Flour, Sugar, Vinegar, Soy Sauce, Coriander
Beef and Lentil Pie	Beef, Lentil, Eggplant, Carrot, Celery, Onion, Gravy, Shortcrust Pastry
Beef Bourguignon	Beef, Butter, Bacon, Thyme, Bay Leaf, Garlic, Onion, Carrot, Red Wine, Brandy, Beef Stock, Tomato Paste, Corn Flour, Mushroom
Beef Lasagna	Beef, Tomato, Onion, Garlic, Tomato, Mozzarella Cheese, Parmesan Cheese, Gluten Free Pasta
Beef Pumpkin and Date Tagine	Dates, Coriander, Onion, Cumin, Cinnamon, Beef, Beef Stock, Pumpkin, Almond
Beef Ravioli and Tomato Basil Sauce	Beef Ravioli, Tomato, Carrot, Onion, Garlic, Basil, Celery
Beef Satay	Beef, Oil, Garlic, Chilli, Peanut Butter, Onion, Coconut Cream, Soy Sauce, Lemon Juice, Coriander
Beef Steak and Gravy	Beef, Gravy, Wholegrain Mustard
Beef Steak and Mushroom Gravy	Beef, Mushroom, Gravy,
Beef Steak and Peppercorn Gravy	Beef, Peppercorn, Gravy
Broccoli Potato and Cheese Frittata	Broccoli, Cheese, Potato, Egg, Parmesan, Cream
Butter Chicken	Chicken, Tandoori Paste, Onion, Cream, Garlic, Yoghurt, Ginger, Stock, Coriander
Calamari & Fish Bites	Battered Fish, Crumbed Calamari, Lemon
Chicken a la King	Chicken, Capsicum, Mushroom, Cream, Corn Flour, Onion, Chicken Stock
Chicken Adobo	Chicken, Apple Cider Vinegar, Soy Sauce, Brown Sugar, Ginger, Garlic, Brown Onion, Chilli, Spring Onion
Chicken and Mushroom Pie	Chicken, Mushroom, Cream, Stock, Onion, Sage, Carrot, Shortcrust Pastry
Chicken and Mushroom Ragout	Chicken, Mushroom, Cream, Stock, Onion, Sage, Carrot,
Chicken Parma	Chicken, Breadcrumbs, Tomato, Onion, Basil, Tasty Cheese, Parmesan Cheese
Chicken Rissoles	Turkey, Chicken, Rosemary, Sage, Egg, Carrot, Onion, Gravy, Cranberry Sauce
Chicken Schnitzel	Chicken, Breadcrumbs
Chicken Mushroom and Rocket Risotto	Chicken, Forrest Mix Mushrooms, Mushroom, Butter, Rocket Lettuce, Stock, Parmesan Cheese, Risotto, Onion
Coq au Vin	Chicken, Red Wine, Mushroom, Bacon, Onion, Corn Flour
Crumbed Fish	Crumbed Fish, Lemon
Cumberland Sausages	Pork Sausage, Gravy, Onion
Eggplant Parmigiana	Eggplant, Breadcrumbs, Tomato, Basil, Mozzarella, Flour, Potato, Carrot, Green and Yellow Beans
Falafel and Saffron Rice Salad	Falafel, Rice, Tomato, Cucumber, Sultanas, Carrot, Eggplant, Zucchini, Yoghurt, Cumin, Rocket
Fish and Potato Pie	Basa, Corn, Red Onion, Spinach
Grilled Fish	Lemon, Dill, Hake
Grilled Salmon	Salmon, Lemon, Dill
Haloumi Roast Pumpkin Salad	Haloumi Cheese, Pumpkin, Green Beans, Pine Nuts, Spinach, Beetroot, Tomato, Red Onion
Italian Root Vegetable Salad	Parsnip, Carrot, Beetroot, Pumpkin, Potato, Quinoa, Kale, Oil, Basil,, Parsley, Italian dressing

Glossary

Menu item	Description
Japanese Fried Chicken	Fried Chicken, Broccoli, Capsicum, Green Beans, Water Chestnuts, Carrot, TomYum Paste, Plum Sauce, Egg, Rice, Ginger
Lamb and rosemary Pie	Lamb, Carrot, Celery, Onion, Parsnip, Coffee, Herbs, Tomato, Guinness, Sugar, Stock, Shortcrust Pastry
Lamb Chops and Gravy	Lamb, Gravy
Lamb Cous Cous	Lamb, Cous Cous, Almond, Dates, Chicken Stock, Butter, Cranberry, Gravy, Cranberry Sauce
Lamb Navarin Stew	Lamb, Peas, Carrot, Potato, Oil, Stock, Wine, Garlic
Leek, Asparagus and Pea Risotto	Onion, Oil, Risotto, Asparagus, Wine, Parmesan Cheese, Leek, Peas
Lemon Chicken	Chicken, Flour, Mirin, Sake, Honey, Chicken Stock, Ginger, Lemon
Lemon Pepper Fish	Hake, Lemon, Pepper, Oil, Breadcrumbs, Parsley, Paprika, Butter, Parmesan, Potato
Lentil and Vegetable Curry	Potato, Onion, Cauliflower, Curry Powder, Garlic, Ginger, Zucchini, Capsicum, Mushroom, Peas, Carrot
Macaroni Cheese	Pasta, Onion, Oil, Margarine, Mozzarella Cheese, Tasty Cheese, Flour, Milk, Cream, White Sauce, Breadcrumbs, Parmesan Cheese,
Marinated Vegetables and Pasta salad	Capsicum, Zucchini, Eggplant, Cucumber, Tomato, Red Onion, Basil, Parsley, Oil, Pasta, Vinegar, Dry Herbs
Massaman Lamb Curry	Lamb, Lemongrass, Brown Sugar, Garlic, Chilli, Shallot, Galangal, Shrimp, Coriander, Cumin, Lime leaves, Cardamon, Cinnamon, Nutmeg, Coconut Milk, Onion, Peanuts
Meatloaf and Gravy	Beef, Pork, Bacon, Onion, Potato, Tomato Paste, Mixed Herbs, Worcestershire Sauce, Parsley, Mustard, Gravy
Mixed Vegetable Pasta Bake	Onion, Oil, Pasta, Mushroom, Wine, Parmesan Cheese, Spinach, Asparagus, Pumpkin, Tomato, Carrot, Cauliflower, Cream
Moroccan Vegetables	Parsnip, Carrot, Beetroot, Pumpkin, Tomato, Onion, Garlic, Kale, Potato, Tomato, Sweet Potato Mash, Parsnip, Broccoli
Mushroom Gnocchi	Gnocchi, Mushroom, Garlic, Cream, Onion, Milk, Parmesan Cheese, Flour
Napolitana Fish	Basa, Onion, Tomato, Sugar, Garlic
Nasi Goreng	Egg, Onion, Broccoli, Capsicum, Water Chestnuts, Green Beans Carrot, Oil, Ginger, Soy Sauce, Spring Onion, Tofu, Rice
Pasta Pork and Veal Ragout	Pork, Veal, Onion, Carrot, Parsnip, Potato, Celery, Oil Garlic, Tomato, Wine, Basil, Pasta
Pickled Pork and Cabbage	Pork, White Sauce, Cabbage, Apple, Sugar, Wine, Potato, Carrot, Green and Yellow Beans
Pork Pear Ginger Pie	Pork, Pear, Ginger, Onion, Shortcrust Pastry, Garlic, Carrot, Celery, Stock, Apple, Corn Flour
Pork Schnitzel with Lemon	Pork, Egg, Flour, Breadcrumbs, Potato, Carrot, Green and Yellow Beans
Portuguese Chicken	Chicken, Garlic, Lemon Juice, Portuguese Seasoning, Potato, Broccoli, Carrot, Cauliflower, Green and Yellow Beans, Capsicum, Peas
Pulled Pork served on Potato	Pork, Bacon, Potato, Capsicum, Mustard, Balsamic Vinegar, Spring Onion, Chives, Dill, Egg
Ratatouille Lasagna	Onion, Capsicum, Zucchini, Eggplant, Tomato, Mozzarella Cheese, Parmesan Cheese, Gluten Free Pasta Milk
Roast Beef	Beef, Gravy
Roast Beef and Russian Salad	Beef, Carrot, Potato, Gherkin, Mayonnaise, Cucumber, Parsley
Roast Chicken	Chicken, Gravy
Roast Lamb	Lamb, Gravy, Mint Jelly

Glossary

Menu item	Description
Roast Lamb and Potato Salad	Lamb, Bacon, Potato, Capsicum, Seeded Mustard, Balsamic Vinegar, Spring Onion, Chives, Dill, Egg
Roast Pork	Pork, Apple Gravy
Roast Turkey	Turkey, Gravy, Cranberry Sauce
Roast Vegetable Frittata	Tomato, Pumpkin, Tasty Cheese, Egg, oil, Spinach, Cream, Carrot, Onion
Salmon and Pasta Salad	Salmon, Tomato, Onion, Cucumber, Carrot, Lettuce, Potato, Herbs, Oil, Vinegar
Salmon Patties	Salmon Patty, Lemon Wedge, Kale, Garlic, Oil,
Sausage Casserole	Onion, Carrot, Celery, Capsicum, Tomato, Wine, Oil, Beef Sausage, Borlotti Bean, Lima Bean, Carrot
Seafood Pasta	Prawn, Mussels, Clams, Fish, Calamari, Corn, Peas, Spinach, Tomato, Basil, Garlic, Pasta, Onion, Sweet Potato, Yellow Beans, Brussel Sprouts
Seafood Pie	Shrimp, Mussel, Clam, Squid, Fish, Corn, Pea, Milk, White Sauce, Spinach, Shortcrust Pastry, Potato, Cauliflower, Broccoli, Beetroot, White Sauce
Seafood Risotto	Prawn, Mussel, Calamari, Fish, Clam, Tomato, Onion, Basil, Garlic, Risotto, Stock, Parmesan Cheese
Shepherds Pie	Lamb, Onion, Carrot, Celery, Tomato, Worcestershire, Potato, Milk, Butter, Chicken Stock, Flour, Peas
Spinach and Ricotta Cannelloni	Pasta, Egg, Spinach, Ricotta, Parmesan Cheese, Tomato, Onion, Basil, Garlic, Sweet Potato, Yellow Beans, Brussel Sprouts
Steamed Ginger Fish	Lemon, Ginger, Spring Onion Basa
Teriyaki Fish	Fish, Sugar, Soy Sauce, Vinegar, Garlic, Onion
Thai Fish Cakes	Fish Cakes, Lemon
Thai Prawn Curry	Prawns, Sweet Chilli Sauce, Tomato, Cucumber, Carrot, Red Onion, Coriander, Lettuce, Mint Leaves, Vinegar, Sesame Seeds, Rice Noodles, Tofu, Oil
Thai Seafood Curry	Prawns, Mussels, Clams, Fish, Squid, Green Curry Paste, Coconut Cream, Broccoli, Capsicum, Water Chestnuts, Beans
Tomato and Basil Gnocchi	Gnocchi, Onion, Tomato, Basil, Garlic
Tuna Patties	Tuna Pattie, Lemon
Tuna Rice Salad	Tuna, Rice, Tomato, Cucumber, Sultanas, Eggplant, Zucchini, Yoghurt, Cumin, Rocket, Carrot
Turkey Cous Cous	Turkey, Cous Cous, Almond, Dates, Chicken Stock, Butter, Cranberry, Gravy, Cranberry Sauce
Turkey Rissoles	Turkey, Chicken, Rosemary, Sage, Egg, Carrot, Onion, Gravy, Cranberry Sauce
Vege Burger w/- Tomato Chutney	Potato, Carrot, Onion, Peas, Pumpkin, Cabbage, Spinach, Flour, Oil, Tomato Chutney
Vegetable Lasagna	Onion, Capsicum, Zucchini, Eggplant, Tomato, Mozzarella Cheese, Parmesan Cheese, Gluten Free Pasta Milk
Vegetable Pie	Short Crust Pastry, Cauliflower, Broccoli, Carrot, Corn, Pea, Lentil, Fetta Cheese, White Sauce
Vegetarian Chow Mein	Egg Noodles, Egg, Mushroom, Celery, Spring Onion, Oil, Soy Sauce, Sugar, Ginger, Broccoli, Green Beans, Onion, Carrot, Capsicum, Water Chestnut
Vegetarian Fried Rice	Egg, Onion, Broccoli, Capsicum, Water Chestnuts, Green Beans Carrot, Oil, Ginger, Soy Sauce, Spring Onion, Tofu, Rice
Vegetarian Poke Bowl	Onion, Rice, Tofu, Radish, Eggplant, Rice, Carrot, Pumpkin, Green Beans, Cucumber, Chilli Sauce, Mayonnaise
Zucchini and Cheese Slice	Zucchini, Flour, Eggs, Goats Cheese, Tasty Cheese, Parmesan Cheese, Spring Onion, Tomato, Basil
Zucchini Frittata	Eggs, Flour, Zucchini, Tasty Cheese, Parmesan Cheese, Spring Onion, Tomato, Basil, Goats Cheese, Sweet Potato, Yellow Beans, Brussel Sprouts

Contact Us

All enquiries

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banyule.vic.gov.au

Council Service Centres

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Hearing or speech impaired

Call us through the National Relay
Service on 133 677 (TTY) or
1300 555 727 (ordinary handset)
and contact 9490 4222.