TERM 2
WEEK 8
12/06/26

PRINCIPAL'S REPORT

The weeks are certainly flying by, and as always, there are so many wonderful things happening in and around our school community.

Last Monday, Port Fairy's Got Talent truly lived up to its name! Our students demonstrated incredible courage and confidence by stepping onto the stage and sharing their talents with others. It was a fantastic example of our values of Belonging and Respect, as students supported and celebrated one another throughout the event. A special thank you to our judges, Jenelle and Carli, who had the very difficult task of selecting the winner. And yes—it has already been asked many times whether this will become an annual event. We certainly hope so!

Our Twilight Market was another wonderful example of what makes our school community so special. The afternoon and evening showcased the strong sense of Belonging that exists within our school and the wider community. What our school delivers for our families and visitors is truly exceptional. Thank you to the organising committee and to the many volunteers who generously gave their time and energy to make the event such a success.

Swimming began this week, providing students with valuable opportunities for Learning both in and around the water. We are incredibly grateful to the many helpers who have been able to attend, particularly to support our junior students. Thank you also to families for ensuring swimming gear is packed and ready each day. Please continue to keep an eye on swimming dates so we can maintain this positive start to the program.

Continuing on next page...

Parent-Teacher Interviews will take place in the final week of term, and I encourage all families to book a time to meet with their child's teacher. These conversations are an important opportunity to celebrate learning, discuss progress and work together to support each student's growth. Semester reports will be available next Friday, with interviews being held on the following Tuesday and Wednesday evenings.

Finally, I will be on leave from Friday until Week 3 of Term 3. During this time, Emily will be Acting Principal. I know she will do a wonderful job leading our school community.

Thank you for your continued partnership, support and commitment to our values of Learning, Belonging and Respect. I wish everyone a safe, happy and gentle six weeks.

Kate

FORTNIGHTLY FEATURE



ART



LEARNING FOCUS

This semester in Art we have been learning Observational Drawing; drawing what we are looking at. Foundation students made drawings of fruit while looking carefully at their shape. All other students have created a two-dimensional still life artwork of a bowl of fruit. To do this we carefully observed actual bowls of (plastic!) fruit using Art Elements skills, including Line used to make Shape (particularly how the shapes fit together in the bowl or basket), adding Colour to the fruit as well as considering colour for the background, and Tone to make it look three dimensional. Students have shown terrific persistence and concentration in learning to see and use those skills in a way that an artist does to be able to draw anything they look at. Many students have been surprised at how well their artwork has turned out! Different types of art media (the physical things we use to make art) and techniques have been explored for this project.

In preparing our artwork for exhibition Years Five and Six selected an appropriate background colour and used our spatial skills to attach work neatly and accurately on a background. We have practised our folding skills while creating Art Journal covers for either ourselves or a journal for a younger student. In extra time we are working on a detailed mindful drawing. Our next project is using Form (art in three dimensions), which is another Art Element. Students are excited to work on the new imaginative sculptural Box Project!

In all year levels our Art Journals are used for exploring ideas, planning, developing and recording our artwork. Sometimes we go outside and use them for any ideas students would like to explore and we are learning to do this in our own quiet space. Drawings might be about experiences, what students see or from their imagination. This assists students to learn about creativity and the value of thinking about our own ideas (helpful for critical and creative thinking).



ART CONT.

Very soon the Foundation students will receive their very own Art Journal, prepared for them by their Year Six Buddy which included covering the books and writing their Buddy a short welcoming letter. We are learning about Line, Shape, Colour and Texture and will be putting up our very first exhibition in the Foyer Gallery at school.

Students in Years One to Four are currently working on creative titles and designs for the Story Kids Book Cover Challenge for the Warrnambool Storytelling Festival. These works are inspired by this year's theme, Flight. All their work will be proudly displayed in an exhibition at the Warrnambool Library and Learning Centre soon, and some may be featured in the September edition of Kelp magazine.

Year Three and Four students will be continuing to create work for the annual Port Fairy/Belfast Lions Club Art Show held during the Summer School Holidays and will be learning about Form as they create three-dimensional sculptures – including using clay.

Our Year Five and Six students are currently filling up spaces with very large boxes being used for an open-ended Box Project. Who knows what imaginative sculptures they will create to exhibit in our school spaces?!
The Young Portrait Show at the Warrnambool Art Gallery is coming up next term and many of our students will be making portraits of people they admire that will be exhibited at the Gallery from August 22 until October 18.
Also look out for artwork around the school next term about 'The Future World' by Years One and Two.

FOUNDATION





YEAR 3/4





YEAR 1/2



YEAR 5/6



PHYSICAL EDUCATION

TERM 2 – WEEK 8

UPCOMING EVENTS/DATES

Division Winter Sports, Warrnambool- Fri 12th June (Soccer)

PE NEWS

Our 5/6 winter sports teams (AFL, Netball) enjoyed a great day at Victoria Park last Friday. We had 2 football teams and 3 netball teams participating. Huge thank you to our parent "super coaches", Nicole Dwyer and Monica Carr, for the netball and Ash Wilkie for the football. These days don't happen without our wonderful volunteers, thank you. Jake was also on footy umpiring all day, thanks Jake! Our mixed "A" netball team came out on top and our "A" football team were unlucky to not make it through to the next round.
Good luck to our two soccer teams (Boys and Girls), who are playing today in the Division Championships in Warrnambool.

Harrison S. trialled for the Victorian Primary Schools State Basketball team. He was invited to 2 tryouts and performed extremely well but didn't make the final team of 10. What an amazing effort Harrison, you should be very proud to be in that top group from around the state, we are proud of you!

From all reports, our new swimming program has been a great hit with students and teachers alike. Thanks to the Splash Factory in Warrnambool for the awesome water safety lessons.

Brooke Green
Physical Education Coordinator





SAKGP

MENU

Lemon Myrtle & Garlic Damper, Yam Croquettes, Wattle Seed Pikelets, Native Mint Cream, Rhubarb Fruit Sauce, Warrigal Greens Risotto

IN THE KITCHEN

The Year 5/6 students enjoyed a delicious feast showcasing native Australian ingredients from the kitchen garden as part of Reconciliation Week. The menu featured lemon myrtle and garlic damper, warrigal greens risotto, wattle seed pikelets served with native mint cream and rhubarb sauce, and crispy yam daisy croquettes.

The kitchen was buzzing with excitement as students chopped, mixed, stirred and cooked their way through this flavour-packed menu. Along the way, they explored the unique flavours and cultural significance of native foods while demonstrating fantastic teamwork, organisation and cooking skills. It was wonderful to see students supporting one another, staying focused on their tasks and taking great pride in both their cooking and their clean-up efforts.

Out in the garden, the recent rain has worked its magic and our winter garden is growing beautifully. Of course, the weeds have enjoyed the rain too, so students have been busy chasing them before they take over the garden beds! We are getting ready to plant out our winter vegetables and prepare the chook area for the return of the girls. There is plenty happening as we race towards the end of term, and we look forward to seeing the garden full of fresh winter produce in the coming weeks. Watch this space as our garden continues to grow, flourish and keep us busy!






Kitchen

Lemon Myrtle & Wattle Seed Muffins

Ingredients

Dry ingredients:

- 2 cups self-raising flour
- ½ cup brown sugar
- 1 tsp ground lemon myrtle (adjust to taste)
- 1 tsp ground wattle seed
- Pinch of salt

Wet ingredients:

- 3 eggs
- 1 cup Greek yoghurt
- ⅓ cup milk
- ⅓ cup olive oil (or melted butter)
- 2 tbsp lemon juice
- 1 tsp vanilla (optional)

Method

1. **Preheat the oven** to 180°C (160°C fan) and line a muffin tray.
2. In a large bowl, **mix dry ingredients** together.
3. In another bowl, whisk **eggs, yoghurt, milk, oil, lemon juice, and vanilla** until smooth.
4. Pour wet ingredients into dry and **gently mix** until just combined (don't overmix).
5. Use 2 spoons to add the mix into muffin cases, filling about **¾ full**.
6. Bake for **18–22 minutes**, until golden and springy to touch.
7. Cool slightly before serving, sprinkle with icing sugar

Indigenous Flavours

- **Lemon myrtle** gives a fresh, lemony flavour (like lemon zest but softer).
- **Wattle seed** adds a warm, nutty, slightly coffee/chocolate flavour

Tips

- Start with **1 tsp lemon myrtle**—it can be strong.
- These are great for discussing **Indigenous bush foods** and sustainability.
- Best eaten fresh or stored in an airtight container for 2–3 days.

Sweet Potato Yam Croquettes

Celebrating Native Food Traditions

Sweet potatoes are often called "yams" in Australia and are a nutritious root vegetable enjoyed by many cultures. Indigenous Australians have sustainably harvested and cultivated a wide variety of native tubers and yam-like plants for thousands of years. These underground food plants were an important source of energy and formed part of traditional knowledge about caring for Country and seasonal food gathering.

This recipe celebrates the wonderful flavours and versatility of root vegetables and encourages students to explore the rich food traditions of Australia.

Makes: 20–24 croquettes

Ingredients

- 1 kg sweet potato (yam), peeled and chopped
- 1 cup grated cheese
- 1½ cups breadcrumbs
- 2 tbsp plain flour
- 2 tbsp milk or water
- 2 tbsp chopped herbs
- ½ tsp paprika
- Salt and pepper to taste
- Extra breadcrumbs for coating
- Olive oil spray

Method

1. Cook the sweet potato in boiling water until soft.
2. Drain well and mash until smooth.
3. Allow to cool slightly.
4. Add the cheese, breadcrumbs, flour, milk, parsley, paprika, salt, and pepper.
5. Mix until the mixture holds together. Add extra breadcrumbs if needed.
6. Roll tablespoons of mixture into small balls.
7. Coat in extra breadcrumbs.
8. Place on a lined baking tray and lightly spray with olive oil.
9. Bake at 200°C for 20–25 minutes, turning halfway through, until golden and crisp.

Kitchen Garden Connection

Students can compare different root vegetables grown in the garden, including sweet potatoes, potatoes, and pumpkins, and learn how Indigenous Australians used a variety of native tubers as an important food source. This provides a wonderful opportunity to explore food, culture, and sustainability through hands-on cooking.

Wattle Seed Pikelets

Served with Native Mint Cream and Rhubarb Sauce

Makes approximately 20 pikelets

About Wattle Seed

Wattle Seed comes from several species of Australian Acacia trees. For thousands of years, Aboriginal peoples harvested, roasted and ground wattle seeds to make flour and nutritious foods.

Wattle seed has a rich, nutty flavour with hints of coffee, chocolate and hazelnut. It is high in protein and fibre and is now one of Australia's most popular native food ingredients.

Acacia trees are found across Australia and have provided food, tools, shelter and medicines for First Nations peoples for tens of thousands of years.

Pikelet Ingredients

- 1 cup self-raising flour
- 1 tablespoon ground roasted wattle seed
- 1 tablespoon caster sugar
- 1 egg
- ¾ cup milk
- 1 tablespoon melted butter

Method

1. Mix Dry Ingredients

- Place flour, wattle seed and sugar in a bowl.
- Stir to combine.

2. Mix Wet Ingredients

- In a separate bowl whisk together egg, milk and melted butter.

3. Make the Batter

- Add the wet ingredients to the dry ingredients.
- Stir gently until combined.

4. Cook

- Heat a lightly greased frying pan over medium heat.
- Drop spoonfuls of batter into the pan.
- Cook until bubbles appear on the surface.
- Flip and cook until golden brown.

5. Serve

- Serve warm with Native Mint Cream and Rhubarb Sauce.

Native Mint Cream

A simple cream with a fresh native mint flavour.

Ingredients

- 300 ml thickened cream
- 1–2 tbsp dried native mint, finely crushed
- 1 tbsp caster sugar (or to taste)

Method

1. Place the cream, dried native mint, and sugar into a mixing bowl.
2. Stir gently to combine.
3. Allow the mixture to sit for 10–15 minutes so the mint can soften and flavour the cream.
4. Whip with a whisk or electric beaters until soft peaks form.
5. Serve immediately or chill until needed.

Serving Ideas

- Apple and cinnamon muffins
- Lemon myrtle and wattleseed muffins
- Fresh fruit
- Scones or pikelets

Bushfood Connection

Native mint (*Mentha australis*) has a refreshing flavour and has traditionally been used by Aboriginal peoples as a useful food and medicinal plant. This simple cream is an easy way to introduce native flavours into the kitchen while celebrating Australian plants. 🌿🍃

Simple Fruit Sauce - Rhubarb

A warm, naturally sweet fruit recipe that helps sustain the fruit harvest into winter by preserving it flavour and using in different ways for sweet toppings or baked into muffins

Ingredients

- Fresh fruit (4 cups)
- 1 cup water
- 1 tsp cinnamon
- 1 tbsp honey (optional)
- 1 tsp lemon juice

Method

1. Place the fruit water, cinnamon, and lemon juice into a saucepan.
2. Bring to a gentle simmer.
3. Cook for 10-15 minutes, stirring occasionally, until the fruit is soft.
4. Add honey or maple syrup if desired.
5. Leave chunky or mash lightly with a potato masher.
6. Serve warm or cold.

Delicious With

- Native mint cream
- Yoghurt
- Apple and cinnamon muffins
- Porridge
- Pancakes or pikelets

Kitchen Garden Tip

Try adding seasonal fruits such as rhubarb, plums, peaches, or berries to create different flavours throughout the year. 🍎🍐🍓

Warrigal Greens Risotto

Serves 6–8

About Warrigal Greens

Warrigal Greens (*Tetragonia tetragonioides*) are a native Australian leafy plant that grows naturally along coastal areas. For thousands of years, First Nations peoples have used Warrigal Greens as a nutritious food source. The leaves have a mild flavour similar to spinach and are rich in vitamins and minerals.

Traditionally, the leaves were harvested and prepared carefully before eating. Like spinach, Warrigal Greens contain naturally occurring oxalates, so they should be blanched briefly before cooking.

Today, Warrigal Greens are a popular bush food and are often grown in kitchen gardens as a hardy, edible native plant.

Ingredients

- 2 tablespoons olive oil
- 1 brown onion, finely diced
- 2 cloves garlic, crushed
- 1½ cups Arborio rice
- 1 litre vegetable stock, warmed
- 2 cups Warrigal Greens, washed and chopped
- ½ cup grated Parmesan cheese
- 1 tablespoon butter
- Salt and pepper to taste
- Optional: squeeze of lemon juice

Method

1. Prepare the Warrigal Greens

- Bring a saucepan of water to the boil.
- Add the Warrigal Greens and blanch for 1–2 minutes.
- Drain and rinse under cold water.
- Squeeze out excess water and chop finely.

2. Cook the Base

- Heat olive oil in a large saucepan.
- Add onion and cook until soft.
- Stir through garlic and cook for 1 minute.

3. Toast the Rice

- Add Arborio rice and stir for 1–2 minutes until coated.

4. Build the Risotto

- Add one ladle of warm stock.
- Stir until absorbed.
- Continue adding stock a little at a time, stirring regularly.

5. Add the Greens

- When the rice is almost cooked, stir through the chopped Warrigal Greens.

6. Finish

- Remove from heat.
- Stir through butter and Parmesan cheese.
- Season with salt, pepper and lemon juice if using.

7. Serve

- Spoon into bowls and enjoy.

Indigenous Food Connections

Warrigal Greens are one of many native Australian food plants that have sustained First Nations peoples for thousands of years. Learning about bush foods helps us understand the deep knowledge Aboriginal and Torres Strait Islander peoples have of Australia's plants, seasons and landscapes.

When we grow and cook native foods in our kitchen garden, we are exploring sustainable local ingredients and celebrating the rich food traditions of Australia's First Peoples.

Did you know? Warrigal Greens are sometimes called *New Zealand Spinach* and grow naturally around the Victorian coastline, making them a perfect native plant for coastal kitchen gardens.

Weekly Award Winners

This weeks awards will be presented at our assembly on Friday 19/6/26 in the school hall at 3:00pm.

00A - Ivy T

Ivy, for your enthusiastic approach to our literacy learning. You always listen carefully, share your ideas during class discussions, and try your best in everything you do. Your hard work in Heggerty, UFLI and Writing has helped you make fantastic progress this term, and you should be very proud of yourself. I love seeing your confidence grow and the positive attitude you bring to learning each day. Keep up the amazing work, Ivy!

1/2A - Hannah P & Lennox L

Hannah, for always being a wonderful classmate and lending a helping hand. Hannah, you are incredibly considerate of others and are always willing to help. You consistently demonstrate kindness and responsibility. You have also been doing an outstanding job with your schoolwork, particularly your reading, which has been phenomenal. Keep up the fantastic effort and continue being the caring and hardworking student that you are!

Lennox, for your amazing work in maths! You have been working incredibly hard on your Facts on Fire and your effort is really paying off. You are doing a fantastic job in Numeracy, showing that you are taking on board and applying what you are learning in class. I am also very proud of the confidence you are beginning to show in the classroom. Keep up the excellent work, Lennox!

1/2B - Ruby C & Rosa A

Ruby, for your consistent effort in the classroom. You take great pride in all of your schoolwork and always strive to do your best. You are currently producing some amazing pieces of writing during our Quick Writes, demonstrating an excellent narrative structure. Well done, Ruby. You are a fantastic leader in our classroom and a wonderful role model for your peers.

Rosa, for always trying your hardest in everything you do. I am so proud of the way you have been entering the classroom each morning and completing your Facts on Fire before the bell. Your hard work and consistency are paying off in the classroom. Your handwriting has also improved rapidly due to the care and effort you are putting into your work. Well done, Rosa. You should be very proud of yourself.

3/4A - Micah B

Micah, for being a thoughtful and kind member of our class. You consistently share with and support others without being asked. Your kindness, generosity, and positive attitude do not go unnoticed. Thank you for helping make our classroom a caring and inclusive place.

3/4B - Logan S

Logan, for showing bravery and determination at swimming lessons this week. It has been so wonderful to see you thrive in the pool this week. Well done Logan!

5/6A - Julian D & Felix G

Julian, it has been a pleasure to see your vigorous thirst for knowledge and learning. You're always up for a challenge while taking on each task with both hands and a full head of steam. Keep up the great work, Julian!

Felix, you continue to pose interesting and insightful questions that keep our class on its toes. I was particularly impressed with your effort and thoroughness during our Writing moderation task - some of your best work. Keep showing us all that you have to offer.

5/6B - Stella A

Stella, who is always on task, consistently tries her best, confidently answers questions, and goes above and beyond when completing her classroom jobs. Your responsibility, positive attitude, and dedication set an excellent example for others. Well done!

SCHOOL UNIFORM SUPPLIER

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PORT FAIRY CONSOLIDATED SCHOOL

Online Uniform Service

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WELCOME TO SPARTAN SCHOOL WORLD



The Port Fairy Consolidated School uniform range is now available online at:

www.spartanschoolworld.com.au

Select Port Fairy Consolidated School from the "FIND MY SCHOOL" list of schools.

Place your order.

Choose weekly delivery to school or home/private address.

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Ordersusing State SchoolRelief Voucherswill need to be placed by phone. Please call our Customer Service line. You will need to provide details of your required items/sizes and have your voucher details ready.
Free Call: 1800 815 557

SHIPPING OPTIONS

School Delivery - Free

Weekly during school terms. Orders received by Tuesday will be despatched on Wednesday

Please allow 4 - 5 days for delivery after despatch of your order.

Postage to private address

$12.50 per order.

An order confirmation email will be sent once your order is processed.

Contact Us:

onlineorders@spartanss.com.au

Customer Service

1800 815 557

Order online
Free delivery to school

VICTORIAN SCHOOLS

END OF TERM UNIFORM DELIVERY INFORMATION

SPARTAN SCHOOL WORLD

TERM 2 BREAK 2026

16 JUNE — FINAL ORDERS

need to be placed by Tuesday 16th June

19 JUNE — FINAL DELIVERY TO SCHOOL FOR TERM 2

Friday 19th June (approx ETA)

There is no uniform delivery to school in the last week of term.

BREAK — HOLIDAY BREAK

orders placed during the break will be held for despatch when school reopens

17 JULY — FIRST DELIVERY TO SCHOOL FOR TERM 3

Friday 17th July (approx ETA)

During the Holidays

SPARTAN SCHOOL WORLD STORES
Trading as normal

HOME DELIVERY
Available as normal

CLICK & COLLECT
Available as normal

Need Help? Please contact us at:
onlineorders@spartanss.com.au

PORT FAIRY CONSOLIDATED SCHOOL

Parents and Community Volunteering Survey

Time to have your say!

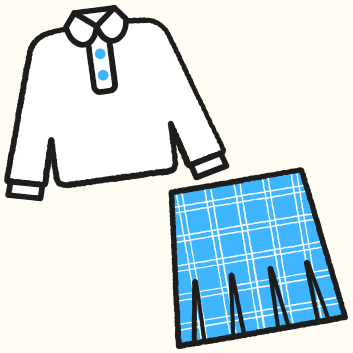
The PFCS Parents and Community Group is running a short survey (5 minutes) to see how the school community wants to support school programs and events in to the future.
To do this well, we would love to know your appetite for being involved in the many opportunities offered at PFCS.

The survey is about all types of volunteering and participation (not just event fundraising) so the more responses the better to plan these opportunities for the rest of 2026 and into the future.
Please complete the survey below before Friday 12 June

https://forms.gle/HxKuajYMyhQPnKTV6

Next Meeting Date	Want a say?
21 July 2026 (Online)	Respond by 12 June

SECOND-HAND UNIFORM SHOP



The Second-Hand Uniform Shop will be open in Gallery One on the following dates...



3.30pm Friday 12th June

3.30pm Thursday 25th June



BREAKFAST CLUB!

EVERYONE WELCOME

TUESDAYS AND THURSDAYS
8:15AM TO 8:45AM



Starting 23/04/26

PORT FAIRY CONSOLIDATED SCHOOL

Belonging · Learning · Respect



EVERY MONDAY, LUNCH TIME

@LIBRARY

ALL AGES WELCOME!

MATHS CLUB

Meet Ollie



COMING SOON TO PFCS

Ollie (Olive) is our school BELONGING BUDDY and Therapy Dog. She's a friendly miniature labradoodle and loves cuddles, walks, watching Bluey, and swimming.
Ollie can't wait to meet everyone at PFCS.

PORT FAIRY CONSOLIDATED SCHOOL

RESPECT - LEARNING - BELONGING

LUNCHTIME ACTIVITIES

Something for everyone

MONDAY

WELLBEING ROOM MATHS CLUB/JUNIOR SCHOOL COUNCIL

TUESDAY

LIBRARY

WEDNESDAY

WELLBEING ROOM

GREEN TEAM

THURSDAY

REST & RESET ROOM (MRS. MCLAUCHLAN'S ROOM)

FRIDAY

ASSEMBLY SET-UP

PORT FAIRY COMMUNITY HOUSE
Winter School Holiday Program

Bookings Essential 5568 2681 or online www.portfairycommunityhouse.com.au



Crafty Kids with Sue McComish

Turn everyday recyclables into extraordinary creations in this fun, hands-on workshop that sparks creativity while helping kids learn.

Wednesday 1 July

9:30 to 11:00 am

Aged 8 years and above

$10 per child

Hoop Jam with Kezadeeya

Join Kez for this fun and beginner-friendly hoop jam focused on movement, confidence, and play, with all hoops provided.

Wednesday 1 July

11:00 to 12:00 noon

Primary Aged Children

$10 per child





Mini Chefs with Wendy Lane

A hands-on biscuit workshop where kids mix creativity and tasty ingredients to build, decorate, and invent delicious edible masterpieces.

Thursday 2 July

Session one: 10:00 to 10:45 am

Session two: 11:30 am to 12:15

Primary Aged Children

$10 per child

Limited spots available so book in early!





Solstice Dip

for mnd Victoria

st
Sunday 21 June 7am
Port Fairy Surf Life Saving Club

Breakfast &hot drinksby donation
All funds raised gotoMND Victoria

Can't make it?
Scan the QR code to
donate online





TheirCare
Where Kids love to be!

Port Fairy Consolidated School
Times 7:00am - 6:30pm
Location Port Fairy Consolidated School Albert Street, PORT FAIRY VIC 3284
Call 0484 311 277

Excursion | Super Excursion | Special Activities | In-house Fun | Public Holiday

*With the maximum CHILD CARE SUBSIDY. **Without the CHILD CARE SUBSIDY. Please note all prices are current at the time of printing and may be subject to change without notice.

Excursion & Super Excursions days: Arrive at the service by 8:00 am. Pick-up after 3:30 pm - please note this is an indicative time only, check with service coordinator to confirm pick-up times. Wear runners & socks.

There are 2 types of Child Care Payments.

1. Child Care Subsidy

The **amount you can get** depends on:

1. your family's income
2. the type of childcare you use
3. the age of your child
4. the hours of recognised activities you and your partner do

Up to **90%** of Child Care costs can be covered by Child Care Subsidy!

2. Additional Child Care Subsidy

This is **extra support** for some families including:

1. grandparents / great grandparents
2. families moving from an income support payment to work
3. those experiencing temporary hardship

Claim these subsidies via **myGov**



For more information, call Theircare on 1300 072 410

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
29 JUN	**30 JUN**	**1 JUL**	**2 JUL**	**3 JUL**
				
Spellbound Kingdom	**Pass the Popcorn**	**Talking T-Rex**	**Hero Training Academy**	**Car-Chow!**
Join us as we explore a world of dragons, fairies, and fantasy through exciting activities. Take part in the thrilling Dragon Crossing group game, get creative with enchanted crown crafts, and design your very own nature wand using magical treasures from nature. To finish the day, enjoy a sweet treat with enchanted apple pops.	Lets go to the movies and see Toy Story 5! The toys are back and this time, Buzz Lightyear, Woody, Jessie and the rest of the gang's jobs are challenged when they come face-to-face with Lilypad. Back at service, we will make our own Fork Friend, and compete in a group challenge of Pin the Face on the Potato.	Lets make our own Talking T-Rex teddy! Stuff your own dino friend, record a special message and tuck it inside – will it roar, tell a joke, or share a secret? It is your voice, your dino, and endless fun in one cuddly plushie! Then, enjoy DIY slinky dog craft, dinosaur hat craft, and a fizzy dino eggs STEM experiment!	Get ready for epic team challenges during our heroes-in-making bootcamp! Work together to conquer physical and cognitive challenges, it's all about teamwork, strategy and non-stop fun. We will then make our very own Mad Hatter inspired top hat, and play a fun game of line tag and musical hoop search.	Get ready for an action packed day all about cars, speed, and creativity! Kick things off with the traffic lights group game, get crafty and design your own Popsicle Stick Cars and inventive as we build and race balloon powered cars. To finish the day, test your speed in the ultimate challenge, the parking boy dash!
From as low as $7.76* **Full Fee** $77.88**	**From as low as** $10.77* **Full Fee** $107.76**	**From as low as** $8.66* **Full Fee** $86.58**	**From as low as** $9.54* **Full Fee** $95.40**	**From as low as** $7.79* **Full Fee** $77.88**

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
6 JUL	**7 JUL**	**8 JUL**	**9 JUL**	**10 JUL**
				
Heroes v Villains	**Fast Lane Bowling**	**Minions and Monsters**	**Fish are Friends Globe**	**Animal Sidekick Safari**
Get ready for an action-packed day of fun and super-sized challenges! Create your very own superhero mask and design a shield frisbee. Bring your characters to life with fun Pipa Cleaner Super Heroes, then test your skills in an exciting game of 'Hero vs Villain Tag'! Will heroes save the day, or will the villains take over?	Step into the world of Ten Pin Bowling! Put on your bowling shoes and put your skills to the test as we take on the bowling lanes! After knocking down the pins, let's roll into some cool crafting and create a fire breathing dragon, followed by a competitive game of ice skate tag.	Follows the Minions in 1920s Hollywood as they search for frightening creatures for their monster movie, partner with a green creature, and must save the planet after unleashing monsters. Only in Cinemas 1 July.	Create your own underwater scene with a cute Lego clownfish at the center! Decorate your globe, fill it with swirls that drift like ocean currents. Give it a shake and just keep glowing as your clownfish swims through its shimmering sea. Afterwards, we have some super fun snow activities planned for us to get our STEM on!	Get ready for a wild adventure today, you will create your very own Safari Binoculars to spot creatures up close, then get moving in a silly game of crab walk tag. Unleash your creativity with a playful slinky dog craft, and finish the day with the classic favourite game doggy doggy, where is your bone?
From as low as $7.79* **Full Fee** $77.88**	**From as low as** $10.77* **Full Fee** $107.76**	**From as low as** $8.71* **Full Fee** $87.09**	**From as low as** $8.66* **Full Fee** $86.58**	**From as low as** $7.79* **Full Fee** $77.88**

TheirCare
Where Kids love to be!

The place to be these holidays!

White as Snow

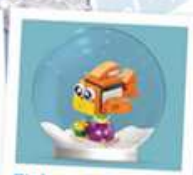
WINTER 2026 HOLIDAY PROGRAM




Toy Story 5


Talking T-Rex


Animal Sidekick Safari


Fish are Friends!

Book now at **TheirCare.com.au**
Save up to 90% with the Child Care Subsidy

Scan to find your nearest holiday program location

Holiday Program Important Information!

What to bring

- [ ] A healthy morning tea and lunch
- [ ] A labelled drink bottle for water
- [ ] Suitable clothing for an active day – closed toe shoes and jacket if wet/cold
- [ ] SunSmart hat for Spring and Summer holidays
- [ ] Medical Management Plan & Medication if applicable – see below for details

Don't forget!

- [ ] Keep your lunchbox nut-free to keep everyone safe
- [ ] Do not include food items that need to be reheated
- [ ] Label all items with child's name!
- [ ] Bus departure and arrival times are indicative only. For an accurate estimated time of arrival and departure please contact your service directly.

Personal belongings

Electronic devices, money and other valuables should be left at home.

If brought to the service, these items remain the responsibility of the family. TheirCare does not accept responsibility for loss or damage.

TheirCare provides

- [x] Breakfast and afternoon tea snack
- [x] Sunscreen
- [x] Water to refill bottles

Unexpected changes to activities

In the unlikely event that an activity is unable to run, an alternative activity will be provided.

Activities and times are subject to change due to unforeseen circumstances such as severe weather or provider availability. If an alternative cannot be sourced we will update your invoice to reflect this.

General daily advertised activities are subject to change due to unforeseen circumstances, at the discretion of the service coordinator.

Serious stuff!

Medical Management Plan & Medication

All children who have been diagnosed with a medical condition including allergies, food/chemical intolerances, anaphylaxis, asthma, epilepsy will need to provide:

- [ ] a completed Medical Management Plan with a colour photo
- [ ] necessary medication

Please note it is a legal requirement under the Education & Care National Regulations and the Terms and Conditions for booking that these are provided.

In the interests of child safety, care may be refused on the day should the appropriate documentation or medication or medication not be supplied.

Child Care Subsidy

Please note that subsidised hours are calculated and allocated by Centrelink on a fortnightly basis. Check Centrelink for eligibility.

Fortnightly childcare subsidised hours

Each session is calculated using the full service operational hours, not the hours attended by the child.

Additional Child Care subsidy will not cover any hours beyond the subsidised hours per fortnight.

Refer to TheirCare Holiday Program FAQ https://theircare.com.au/holiday-programs/ for further information and example.

Changes to your booking

Simply log into your account anytime to make the relevant changes or call us between 6:30am – 9:00pm weekdays on 1300 072 410.

Fees for changes to your booking

More than 5 days	Less than 5 days *	On the day
No Charge	$10.00	Full Fee

*Less than 5 days from the start of the booking (120 hours from the start of the session).

When making additional bookings, the $10.00 fee is eligible for the Child Care Subsidy, which means you may only need to pay the gap, depending on your families' circumstances.

TheirCare
Where Kids love to be!

If you have any questions, please speak with one of our friendly Educators or call Customer Support on 1300 072 410.