



Christmas Eve Delivery Menu 22/09/2023

Menus and prices are subject to change and availability. Additional 10% GST applies.

Delivered in disposable platters ready to serve or heat,

Let us take the stress out of cooking for your family this Christmas.

Delivery fee to your area applies.

Orders must be in by Tuesday 12th December 2023 – Delivery 24th December - Sunday rate delivery fee will apply – A 2 hour delivery time window will be given the week prior.

minimum 4 meals per order

Roast meats - Foil tray ready to heat or serve

Serves approx. 6-10 people. (1.2 kg of Cooked and sliced meat) Includes 1 x 650ml gravy)

Tender Roast Beef sliced (gf)	\$79.00
Succulent Roast Pork sliced (gf)	\$69.00
Juicy Lamb sliced (gf)	\$95.00
Seasoned boned and rolled Turkey breast sliced (gf)	\$84.00
Honey baked bone ham Sliced (gf)	\$66.00
650ml container of rich house gravy (gf)	\$5.00
Whole or half honey baked leg of ham POA	

Platters serve approx. 10-15 pax

Cold meat platter (GF)	\$82.50
Honey ham, mild Hungarian salami, Roast Turkey, kabana sausage	
Gourmet cold meat platter	\$110.00
Smoked salmon, Mild Hungarian salami, chorizo, prosciutto	
Cold peeled Prawn Platter w, thousand Island and fresh lemon (GF)	\$78.00
1 kg	
Marinated chicken Tenderloins (GF)(DF)	\$76.50
25 pieces	
Moroccan Chicken, roast pumpkin, feta and spinach Frittata (GF)	\$76.50
30 pieces	
Individual broccoli, spinach, feta & semi fried tomato frittatas (GF)(V)	\$80.50
24 pieces	



Salmon sweet potato patties w, avocado yogurt dip (GF) 24 pieces	\$78.50
Sweet potato turmeric felafel skewers w, tahini sauce (GF)(VG) 24 pieces	\$78.50
Fresh vegetables cheese & dip Platter (GF) Carrots, celery, cucumber, cheese, cherry tomato, sugar snap, radish and trio of colourful house dips	\$52.50
Antipasto Platter (GF) Hungarian salami, Italian sausage, marinated fetta & Olives, camembert, semi dried tomatoes, pickled onions, Dried fruit, nuts, chutney and lavosh.	\$69.50
Cheese Platter An assortment of soft and hard cheeses with house relish, dried fruit, nuts, grapes, relish & lavosh.	\$87.00
Salads Foil tray. 1 – 1.8 kg. Serves approx. 8-12 (small side serve)	
\$45.00 Classic Caesar , baby cos, crispy bacon, boiled egg, shaved parmesan garlic croutons, dressing Leafy Greek , feta, cucumber, tomato, Spanish onion, baby spinach, olives, herb red wine dressing (gf) Red cabbage apple and cranberry creamy slaw (gf) Beetroot and feta , Baby Spinach, Candied walnut, sweet corn, Spanish onion, red wine vinegar (gf)(v) Bacon rocket and parmesan salad , Crispy bacon, pine nuts, cherry tomatoes, parmesan, dressing (gf) Garlic and fresh herb potato salad , Royal blue, fresh parsley, confit garlic, extra virgin olive oil (gf)(vg)	
\$48.00 Provençal potato salad , garlic, parsley, capers, green olives, garlic Dijon vinegarette (gf)(vg) Creamy Potato Salad , Royal blue, bacon, egg, spring onion, Dijon, seeded mustard, mayo (gf) Roast Pumpkin Risoni Pasta Salad , Feta, baby spinach, Spanish onion, honey mustard dressing (v) Thai rice noodle Salad , vermicelli, fresh herb and vegetable salad, peanuts, chili lime dressing (gf) (vg) Mediterranean Pearl Cous Cous , Roasted capsicum, semi dried tomato, chilli, Spanish onion, olives, baby spinach, pesto (v) Moroccan pumpkin Cous Cous , Roast pumpkin and Spanish onion, baby spinach, feta, lemon dressing (v) Pesto bacon pasta salad , Penne, roasted cherry tomato & Spanish onion, red capsicum, pine nuts, baby spinach. Tuna chili pasta salad , Penne, chilli, herbs, roasted cherry tomato, confit garlic, crunchy roasted broccoli, green onion Mexican Brown Rice Salad , Roasted capsicum, corn, black beans, Spanish Onion, cherry tomato, cilantro, jalapenos, spiced honey & lime dressing (gf)(vg)	



Roasted root vegetable Salad, Honey seeded mustard on a bed of rocket (gf)(v)

Zucchini cous cous salad, mint, pistachio, cranberries, spring onion, Spanish onion, feta, lemon zest herb dressing

Sweet potato, cranberry, and leek brown rice salad, baby spinach, pepitas, orange Dijon dressing (gf)

\$50.00

Char Grilled zucchini and prosciutto salad, Parmesan, rocket, Spanish onion, red wine vinaigrette (gf)

Quinoa & Chickpea Salad, Fresh parsley and garlic, kale, green onion, tomato, cucumber, red capsicum, dressing (gf)(vg)

Char-Grilled halloumi & Zucchini Salad, radish, semi dried tomato, rocket, pumpkin seed, yoghurt dressing (gf)(v)

Chorizo Zucchini and Pea pearl cous cous, Crispy chorizo, feta, cherry tomato, charred zucchini, peas, chili, dressing

\$55.00

Lentil salad, kale, baby spinach, green beans, Spanish onion, cherry tomato, mint, lemon Dijon dressing (gf)(vg)

Quinoa & crunchy broccoli slaw, curly kale, shaved Brussel sprouts, almonds, mixed seeds, house honey mustard dressing (gf)(vg)

Spiced roasted chickpea salad, baby coz, cherry tomato, cucumber, avocado, radish, tahini dressing (gf)(vg)

Roasted carrot, cauliflower & quinoa salad, green onion, parsley, coriander, dates, almonds, peas, spiced lemon tahini dressing (gf)(vg)

Vegetables - Foil tray ready to heat or serve

2500ml tray. Serves approx. 8-10

Creamy potato bake (gf)

Cauliflower and broccoli gratin

Honey mustard roasted root vegetables (gf)

\$40.00

Seasoned roast potatoes (gf)

Honey orange roasted carrots, slithered almonds (gf)

Seared red cabbage with cranberries (gf)

Roasted broccoli, confit garlic, slithered almonds (gf)

Seasoned roast pumpkin and Spanish onion (gf)

\$32.00



Dessert - 10 per tray

Warm plum puddings w, custard	\$49.50
Sticky Date Puddings w, butterscotch sauce	\$49.50
Individual choc mud pudding w, choc sauce	\$49.50
Individual pavlovas, whipped cream, fresh strawberry, Kiwi, and passion fruit pulp	\$49.50
House gourmet fruit mince pies	\$49.50
Assorted cake bites and slices platter (36 pieces)	\$68.00
Gourmet cake bites platter (36 pieces)	\$84.50
Full pavlova, whipped cream, seasonal fruit, and passionfruit pulp	\$58.00



Care Information

- All meals have a 3-day shelf life in the refrigerator and a 3-month freezer life.
- All meals can be frozen
- Make sure you thaw meals in the refrigerator the day before Heating.
- Reheat in Oven. Remove lid (cannot go in oven) and cover with foil. A general guide would be to cover with foil and heat on 160 - 180 for 25-35 mins
- You can also transfer food onto a plate/container and heat in the microwave.

Please contact our team if you have any questions ☺

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