

CLIENT CONTRIBUTION



Beef Stroganoff (GF) With basmati rice & vegetables in a creamy mushroom sauce

Corned Beef in White Sauce (GF) With mashed potatoes, carrots, broccoli & cauliflower



Curried Sausages (GF) With mashed potato, carrots, peas & corn

Beef/Veal Main Meals - \$4.30



Grilled Sausages with Onion Gravy (GF) With mashed potatoes and seasonal vegetables



Lasagne With carrots, peas & brussels sprouts

Malaysian Beef Rendang With rice and seasonal greens



Meatloaf with Gravy With mashed potato & vegetables

Rissoles with Gravy (GF) With mashed potato, carrots & creamy spinach

Roast Beef (GF) With potato & vegetables

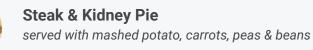


Savoury Mince & Vegetables (GF) With baby potatoes, mashed pumpkin & mixed vegetables



Spaghetti Bolognese (GF) With mashed potato, carrots, peas & beans







Veal Schnitzel With mashed potatoes & vegetables

(GF) - GLUTEN FREE (V) - VEGETARIAN (VG) - VEGAN





CLIENT CONTRIBUTION



Lamb Main Meals - \$4.30



Lamb Casserole with Mashed Potato (GF) With garden vegetables

Lamb Rissoles with Mashed Potato (GF) With vegetables



Lamb Schnitzel with Roast Potatoes With vegetables



Lambs Fry & Bacon (GF) With mashed potato & vegetables



Roast Lamb with Mint Gravy (GF) With roasted chat potatoes, pumpkin & mixed vegetables



Shepherds Pie With vegetables

Pork Main Meals - \$4.30



Honey Pork & Pineapple Casserole (GF) With rice, carrots & beans



Meatballs with Mushroom Sauce (GF) With mashed potato & vegetables



Pork Sausage (GF) With onion gravy, mashed potatoes, carrots & peas

Pork Steak Diane (GF)

Pork Vindaloo (GF) With rice & vegetables

With mashed potato & vegetables







Roast Pork (GF) With roast potatoes, sweet potato & mixed seasonal vegetables in an apple gravy

(GF) - GLUTEN FREE (V) - VEGETARIAN (VG) - VEGAN





CLIENT CONTRIBUTION





Cheesy Tune Bake With sweet potato & peas



Crumbed Fish Fillets with Wedges With potato wedges & vegetables



Salmon & Vegetable Pattie With baby potatoes, roast pumpkin & peas in a creamy parsley white sauce



White Fish with Mustard Sauce With vegetables

Chicken Main Meals - \$4.30



Almond Chicken Casserole With rice & vegetables



Apricot Chicken (GF) With mashed potato & vegetables

Butter Chicken with Rice (GF) With vegetables



Chicken Breast Mango (GF) With vegetables



Chicken Chowmein With hokkein noodles & vegetables



Chicken Curry (GF) With basmati rice & vegetables

With roast potato & vegetables





Chicken Mushroom Roast (GF)

Chicken Kiev with Cheese Sauce

With vegetables

(GF) - GLUTEN FREE (V) - VEGETARIAN (VG) - VEGAN



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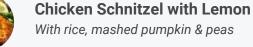


Chicken Parmigiana with Wedges With vegetables



Chicken Schnitzel with Gravy With potato and vegetables







Chicken with Tomato & Capers (GF) With potato & vegetables



Honey Chicken with Cashews With hokkein noodles, carrots & beans



Roast Chicken Breast with Cream Potatoes (GF) With carrots & peas



Satay Chicken (GF) With rice & mixed vegetables



Thai Green Curry Chicken *With rice & mixed vegetables*

Vegetarian & Vegan Main Meals - \$4.30



Brown Rice Vegetable Patties (VG) (GF) With a potato & sweet potato stack, green beans & a tomato-based sauce



Macaroni & Cheese (V) With vegetables



Mushroom Casserole with Mash (V) (GF) With mashed potatoes, spinach & carrots



Spinach & Ricotta Cannelloni (V) With vegetables

(GF) - GLUTEN FREE (V) - VEGETARIAN (VG) - VEGAN

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Chicken Main Meals (continued) - \$4.30



CLIENT CONTRIBUTION

Vegetarian & Vegan Mains (continued) - \$4.30 -



Vegetable Quiche (V) With roast potatoes, pumpkin & mixed vegetables



Vegetable Risotto with Mushroom(V) (GF) *With vegetables*



Vegetable Stir Fry (V) With noodles, cauliflower & beans



Vegetarian Parmigiana Roast (V) With roast potatoes & vegetables

Premium Main Meals - \$4.90



Barramundi with Lemon Butter (GF) With rice, cauliflower, broccoli & carrots



Braised Steak with Onion Gravy (GF) With mashed potato, sweet potato & beans



Chinese Chicken & Vegetable (GF) With Rice



Curry Prawns (GF) With Basmati rice & Asian greens



Lamb Chops with Creamy Gravy (GF) With mashed potato, carrots, peas & beans

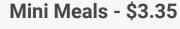


Roast Turkey (GF) With roast potato, sweet potato, peas & beans in a cranberry sauce

(GF) - GLUTEN FREE (V) - VEGETARIAN (VG) - VEGAN



CLIENT CONTRIBUTION







Butter Chicken with Rice With vegetables

Beef Bourguignon with Mash

Chicken Schnitzel with Lemon With rice, mashed pumpkin & peas



Cottage Pie (GF) With vegetables

With vegetables



Crumbed Fish (GF) With mashed potato & vegetables

Garlic Prawns (GF) With rice, broccoli, carrots & cauliflower in a creamy garlic sauce



Grilled Sausages with Onion Gravy (GF) With mash & seasonal vegetables



With cream potatoes, carrots, peas & gravy



Slow Cooked Beef (GF) With mashed potato, peas & carrots

Roast Chicken (GF)



Sweet & Sour Chicken Noodles With vegetables



Steak Pie With mashed potato & vegetables



Vegetable Mornay (V) (GF) With seasonal vegetables

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Lamb Casserole with Sweet Potato With vegetables



CLIENT CONTRIBUTION

Premium Mini Meals - \$3.95



Barramundi with Lemon Butter (GF) With basmati rice, broccoli, cauliflower & carrots



Chinese Chicken & Vegetables (GF) With rice & vegetables





Roast Lamb with Mint Gravy (GF) With roasted chat potatoes, pumpkin & mixed vegetables



Roast Turkey (GF) With roast potato, sweet potato, peas & beans

Soups - \$1.95



Beef, Barley & Vegetable



Chicken Stockpot

Pea & Ham (GF)



Pumpkin (V) (GF)

Thai Roast Sweet Potato (V) (GF)

(GF) - GLUTEN FREE (V) - VEGETARIAN (VG) - VEGAN



CLIENT CONTRIBUTION

Desserts - \$2.15



Apple & Rhubarb Crumble With custard









Berry Crumble with Custard (GF) With custard



Caramel Custard Tart With cream

Chocolate Mousse

With cream



Double Chocolate Pudding With custard



Fruit Salad with Cream (GF)





Lemon Meringue Pie With cream

Sticky Date Pudding With dates & caramel sauce

Tiramisu (GF)



Trifle with Fruit & Cream



Vanilla Tea Cake & Custard

(GF) - GLUTEN FREE (V) - VEGETARIAN (VG) - VEGAN







CLIENT CONTRIBUTION

Premium Desserts - \$2.30



Chocolate Bavarian With cream



Pavlova (GF)
With cream



Raspberry Cheesecake



Vanilla Panna Cotta with Berries (GF)

Drinks



Iced Coffee 500ml - \$1.85

Devondale Longlife Milk 1L - \$1.55



Juice - Apple & Blackcurrant 375ml - \$1.55



Juice - Breakfast 375ml - \$1.55

Juice - Orange & Passionfruit 2L - \$3.25



Sustagen - Chocolate or Vanilla 250ml - \$1.70

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Fresh From Our Cafe



Beef & Red Wine Pie - \$3.55

Vegetable Pie (V) - \$3.35







Mini Quiche Lorraines (2) - \$2.80

Cheese & Chive Scone (V) - \$2.50

Pork & Thyme Sausage Roll - \$2.55

Mini Vegetable Frittatas (2) (V) (GF) - \$2.75



White Bean Tabouli Salad (V) (GF) - \$3.15

Salad (V) (GF) - \$3.40 | With Meat - \$3.75





Apple & Cinnamon Muffin - \$2.90

Carrot Cake (GF) - \$2.80

Brownie (GF) - \$2.55



Fruit- Assorted Pieces (5) - \$3.50

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