

# Delivered dinners



As at 01 April 2026. Menus subject to change.

(gf) Gluten Free | (df) Dairy Free | (v) Vegetarian | (vg) Vegan | (n) Contains nuts

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## Delivered Dinner - Starters

- Grilled herb oil ciabatta with a black garlic and prosciutto butter, baby rocket and shaved pecorino - \$8.50

## Delivered Dinner - Mains

- Fillet of beef sous vide to medium rare, coated in a savoury blend of breadcrumbs, parmesan and fresh herbs with garlic and herb butter (gf) - \$20.00

- Baked free range chicken breast, bacon, mushroom and leek sauce (gf) - \$20.00

- Slow cooked lamb shoulder braised with herbs and aromatics, rolled and served with a red wine jus (df | gf) - \$20.00

- Roasted pumpkin and spinach risotto cake, tomato and olive sauce (gf | v) - \$20.00

- Vegan option - Chef's choice - \$23.00

## Delivered Dinner - Sides

- Garlic roasted potatoes with a lemony herb gremolata (df | gf | vg) - \$6.00

- Cumin roasted carrots, baby spinach, marinated sultanas, olive oil dressing and a coconut yoghurt drizzle (df | gf | vg) - \$6.00

- Rocket, roast beetroot, orange, feta and mint salad with seed dukkah and a citrus dressing (gf | v) - \$6.00

## Delivered dinner - Desserts

- White chocolate and blueberry cheesecake, creme fraiche, berry compote, chocolate shards (gf | n | v) - \$8.50

- Pistachio, walnut and hazelnut baklava with an orange blossom syrup (n | vg) - \$8.50