



This week's prepared take home meals Ready in the fridge to take away and reheat ...Until sold out....

FRESH AND FROZEN MEALS

The Larder's Spinach and Red Lentil Dahl **V, GF**
\$13.95

Pumpkin and almond ravioli **V**
\$15.95

Macaroni and four cheese with organic garlic herb crumble **V**
\$15.95

Blue cheese & pear penne with toasted walnuts **V**
\$15.95

Lentil and mushroom cottage pie with whipped potato **V, GF**
\$15.95

Good old fashioned spaghetti and meatballs
\$16.95

Classic beef lasagne
\$17.50 (serves 2)

East Indian vegetable curry with coconut, tomato, cinnamon and spinach **V, GF**
\$15.95 (serves 2)

Thai green chicken curry with coconut, baby corn and lemongrass **GF**
\$17.50 (serves 2)

Thai red chicken and pumpkin curry with kaffir lime and coconut **GF**
\$17.50 (serves 2)

Balinese chicken and pumpkin curry with lemongrass, coconut and palm sugar
\$17.50 (serves 2)

Chicken Tikka Masala with pumpkin, coriander and lemon **GF**
\$17.50 (serves 2)

Darjeeling beef and potato curry with tomato and fenugreek **GF**
\$17.50 (serves 2)

Kashmiri style chicken and pumpkin curry with saffron, yoghurt and toated almonds **GF**
\$17.50 (serves 2)

Indonesian style beef satay with baby corn, coconut and peanuts
\$17.50 (serves 2)

South Indian style beef and potato korma curry with coconut, coriander and cashews **GF**
\$17.50 (serves 2)

Pakistani style chicken and pumpkin curry with tomato, cardamom and toasted almonds **GF**
\$17.50 (serves 2)

Singapore style beef and potato curry with coconut, lemongrass and coriander
\$17.50 (serves 2)

V=vegetarian | **GF** = gluten free