

SERVING / REHEATING INSTRUCTIONS FATHER'S DAY MENU



Dishes with condiments have matching colour coded stickers on packaging.

BREAD

Warm bread in hot oven for 4-5 minutes. Serve with dip.

*This item is best consumed on the day.

*The bread is not Gluten Free.

MEJILLA DE VACA

BEER BRAISED BEEF CHEEKS (GF)

Remove from packaging. Place beef and sauce in a pot, add a little water if necessary. Cover pot with a lid and heat for 5 mins. Stir to avoid catching the bottom and to prevent burning. Remove lid and reduce to a low heat. Simmer until the core temperature of the beef is at least 68°C.

Tip= Reheat in a microwave as per manufacture directions. *This item can be frozen for up to 30 days.

VEGETALES AL HORNO

ROASTED VEGETABLES (GF)

Pre-heat oven to 200°C. Place vegetables onto a non-stick tray or on a tray with baking paper. Roast until the vegetables are hot in the center. (Approx 15 mins). Remove from the oven and place into a bowl. Season to taste.

ENSALADA / GARDEN SALAD (VE) (GF)

Place salad into a bowl, add dressing and a small pinch of salt, mix well.

MANZANAS

APPLE CRUMBLE, ALMOND CUSTARD

Pre-heat oven to 180°C. Remove lid of foil tray. Place in oven for 35-40 minutes. The crumble should change to a golden brown colour. Take the tray out to check if the apples are hot. If the apples aren't hot, return tray to the oven for a further few minutes.

Serve in bowls with the almond custard. *This crumble can be frozen for up to 30 days.

Menu items may contain or come into contact with wheat, all nuts and other allergens.

Please inform us of any dietary requirements when placing your order.