



READY TO HEAT AT HOME PACKS

The Independent Gembrook provides all your favourite dishes to your home.
It's easy, just follow the instructions how to reheat meals.
Sit back, relax and enjoy.

Place your order by 4pm for next scheduled delivery day, alternatively you can collect from the restaurant
Thursday to Sunday from 11am to 4pm.

Deliveries will take place from 11am-4pm. We may be unable to deliver at the time you select when ordering.

Orders will be contactless. Deliveries will be dropped to your door. Pick ups are to be collected from the restaurant.

PICK UP AVAILABILITY:

Thursday to Sunday 11am to 8pm (please request if you require an alternate time).

DELIVERY AVAILABILITY:

-Pakenham, Upper Pakenham, Officer, Dewhurst, Berwick, Beaconsfield and Upper Beaconsfield
(Thursday and Saturday)

-Belgrave, Belgrave Heights, Belgrave South, Monbulk, The Patch, Kallista, Selby, Menzies Creek, Clematis,
Sassafras, Mount Dandenong and Olinda.
(Friday and Sunday)

Free delivery to:

-Gembrook, Cockatoo, Avonsleigh, Macclesfield, Emerald, Mount Burnett and Nar Nar Goon North
(Thursday to Sunday)

FURTHER INFORMATION:

- Please make note of any dietary requirements upon ordering. Menu items may contain or come into contact with wheat, egg, dairy, all nuts and other allergens.
- Dietaries that can be catered for are Vegetarian, Vegan, Dairy Free and Gluten Free.
- Photo ID is required upon delivery or pick up with orders including alcoholic beverages.
- Alternations to menu are unavailable.
- Menu is subject to change due to produce availability.
- Contents of this flyer are subject to change.

Order and pay online www.theindependentgembrook.com.au

Phone Thu – Sun 03 5968 1110

hola@theindependentgembrook.com.au

79 Main Street Gembrook, Vic, AU, 3783

READY TO HEAT AT HOME PACKS

TAPAS PACK *SERVES 2*

56

CARNE	Beef empanada (two) - beef, egg, olive
PALMITO	Palm heart, cauliflower, cashews (VE)(GF)
CHORIZO	Grilled chorizo (two), prune puree, chimichurri (DF)(GF)
HUMITA	Roasted pumpkin and sweetcorn stew (GF)(VE)
DONUTS	Cinnamon doughnuts (four), dulce de leche (V)

VEGAN PACK *SERVES 2*

56

PAPA	Potato empanada (two) - potato, caramelized onion, coconut cheese (VE)
CASARECCE	House made pasta, mushroom ragù (VE)
REMOLACHA	Roasted beetroot, pine nuts, coconut yoghurt (VE)
SORBETE	House made coconut sorbet- 710 ml (VE)(GF)

ROAST PACK *SERVES 4*

100

CORDERO	Boneless lamb shoulder (1.2kg), salsa criolla, carrots, chilli, coriander, peanuts (GF)(DF)
PAPAS	Roasted potato, garlic, parsley (GF)(V)
ZANAHORIA	Smoked maple carrot, chilli, coriander, peanuts (GF)(VE)
HELADO	House made dulce de leche ice cream - 710 ml (V)(GF)

(GF) gluten free (DF) dairy free (VE) vegan (V) vegetarian

BEVERAGES

GO ONLINE TO VIEW THE BEVERAGES WE ARE OFFERING THIS WEEK

SERVING / REHEATING INSTRUCTIONS



Meals with condiments will have matching colour coded stickers.

BREAD

Warm in hot oven for 4-5 minutes. Serve with dip. *This item is best consumed on the day order is collected.

*The bread is not Gluten Free.

TAPAS PACK

EMPANADAS / SOUTH AMERICAN PASTIE

Pre-heat oven to 200°C. Remove from packaging. Place on a non-stick tray or tray with baking paper. Warm up until pastry is crispy. (Approx. 5 – 10 mins). Serve with tomato and capsicum salsa. *This item can be frozen for up to 30 days.

PALM HEART / PALMITO

Remove from packaging and place into a bowl, add nuts and mix well. Serve with cassava crackers.

CHORIZO

Pre-heat oven to 200°C. Remove from packaging and place onto a non-stick tray or a tray with baking paper. Heat until core temp is over 68°C or cut in half and check if chorizo is very hot inside (approx. 10 – 15 mins). Toss the chorizos in the chimichurri in a small mixing bowl. Smooth the prune puree on a plate and serve the chorizo on top with the chimichurri.

*This item can be frozen for up to 30 days.

HUMITA / PUMPKIN AND SWEETCORN STEW

Place stew in a pot, add a little water if necessary. Simmer for 5 mins. Stir to avoid catching the bottom of the pot to prevent burning. Reduce flame to low, keep stirring until hot. To finish sprinkle the caramelized pumpkin seeds on top.

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

DOUGHNUTS / DONUTS

Pre-heat oven to 120°C. Place doughnuts onto a non-stick tray or on a tray with baking paper. Reheat until the doughnuts are soft and warm. (Approx 10 mins). Remove the doughnuts from the oven and place into a heatproof bowl. Dust doughnuts with the cinnamon sugar mix. Serve with dulce de leche sauce. *This item can be frozen for up to 30 days.

VEGAN PACK

EMPANADAS / SOUTH AMERICAN PASTIE

Pre-heat oven to 200°C. Remove from packaging. Place on a non-stick tray or tray with baking paper. Warm up until pastry is crispy. (Approx. 5 – 10 mins). Serve with tomato and capsicum salsa. *This item can be frozen for up to 30 days.

CASARECCE / PASTA, MUSHROOM RAGU

STOVETOP- Place pasta in a pot, add a little water if necessary. Stir to avoid catching the bottom to prevent burning.

MICROWAVE- Reheat in a microwave as per manufacture directions.

Drizzle with olive oil before serving and grate cheese on top. *This item can be frozen for up to 30 days.

BEETROOT / REMOLACHA

Place beetroot into a bowl. Drizzle with olive oil and one teaspoon of any good quality vinegar. Mix well. To assemble: spread the beetroot puree onto the plate, place beetroot pieces on top, dollop with coconut yoghurt. Sprinkle with pine nuts and spiced almond salt.

SORBETE / COCONUT SORBET

We suggest to take the sorbet out of the freezer 10 minutes prior to serving it.

*This item can be frozen for up to 30 days.

ROAST PACK

LAMB SHOULDER / CORDERO

Pre-heat oven to 170°C. Get an oven proof deep tray. Open bag and remove net, saving all the liquids. Place lamb, all juices and 200 ml water in the tray. Cover with foil and heat for 30 mins. Increase oven temperature to 200°C. Remove foil, from tray and return to oven basting every 5 mins for at least 20 mins. Lamb shoulder should be at least 68°C inside, with a nice brown golden crust. Remove from tray and serve with salsa criolla over the top. For carrots: follow instructions provided.

Tip= Strain off the juices from the tray, serve as a gravy. *This item can be frozen for up to 30 days.

ROASTED CARROTS / ZANAHORIA

Pre-heat oven to 200°C. Place carrots onto a non-stick tray or on a tray with baking paper. Roast until the carrots are hot in the center. (Approx 10 mins). Remove the carrots from the oven and place into a bowl. Add nuts and salt to taste. Mix well.

ROASTED POTATOES / PAPAS

Pre-heat oven to 200°C. Place potatoes onto a non-stick tray or on a tray with baking paper. Roast until golden in colour and hot on the inside. Remove potatoes from the oven, and place in a bowl.

HELADO / DULCE DE LECHE ICE CREAM

We suggest to take the ice cream out of the freezer 10 minutes prior to serving it.

*This item can be frozen for up to 30 days.

Thank you for supporting us!

Each Ready to Heat at Home Pack enters into a draw to win a dinner for two at home.
Winner will be notified at the end of each month.

TAKE AWAY

Friday 12pm - 8.30pm

Saturday 12pm - 8.30pm

Sunday 12pm - 4pm

Free delivery to Gembrook and Cockatoo to minimum orders of \$50, delivery is unavailable to other suburbs.

Pick up is from the restaurant – 79 Main Street Gembrook

EMPANADAS / SOUTH AMERICAN PASTIE (ALL SERVED WITH TOMATO CAPSICUM SALSA)

CARNE	Beef empanada	Beef, egg, olive	6.5
ATUN	Tuna empanada	Tuna, capsicum, egg, olive	6.5
PAPA	Potato empanada	Potato, caramelized onion, coconut cheese (VE)	6.5

PICADA / TO PICK AT

PALMITO	Palm heart, cauliflower, cashews (VE)(GF)	14
VIEIRAS	Lime cured scallops, shallot, green chilli, spiced salt, almonds (GF)(DF)	22
CHORIZO	Grilled chorizo (two), prune puree, chimichurri (DF)(GF)	12
CALAMAR	Crispy calamari, hummus, cucumber, spiced salt, aioli (DF)(GF)	24

PARA COMPARTIR / TO SHARE

POLLO	Chicken piccata (two breasts), herb butter, roasted potato, garlic, parsley (GF)	38
CORDERO	Boneless lamb shoulder (1.2kg), salsa criolla, carrots, chilli, coriander, peanuts (GF)(DF)	74
CASARECCE	House made pasta, mushroom ragù (VE)	27
ESTOFADO DE CARNE	Braised beef stew, beetroot, pine nuts, CHOBANI yoghurt, smoked almond salt (GF)	36
ÑOQUI	Ricotta gnocchi, chicken stew	31
CERDO	BBQ pork belly (two), apple, sunflower seeds (DF)(GF)	

33

HUERTA / GARDEN

HUMITA	Roasted pumpkin and sweetcorn stew (GF)(VE)	19
PAPAS	Roasted potato, garlic, parsley (GF)(VEA)	13
ZANAHORIA	Smoked maple carrot, chilli, coriander, peanuts (GF)(VE)	17
REMOLACHA	Roasted beetroot, pine nuts, CHOBANI yoghurt (VEA)	19
LECHUGA	Lettuce, mustard dressing, Pyengana cheddar (DF)(GF)	13

POSTRES / DESSERTS

DONUTS	Cinnamon doughnuts (four), dulce de leche (V)	14
HELADO	House made GIPPSLAND DAIRY vanilla yoghurt ice cream – 710 ml (V)(GF)	15
HELADO	House made dulce de leche ice cream - 710 ml (V)(GF)	15
SORBETE	House made coconut sorbet - 710 ml (VE)(GF)	20

(GF) gluten free (DF) dairy free (V) vegetarian (VE) vegan (VEA) vegan adaptable