COWRA/GRENFELL FROZEN MEAL SERVICE MENU - Dec 2022

PICK UP FROM OFFICE – OR DELIVERY WEDNESDAYS & FRIDAYS PHONE 6342 4165

CODES FOR MEALS: (S) SOFT TEXTURED FOOD (GF) GLUTEN FREE (LS) LOW SALT (DF) DAIRY FREE

Two Suppliers - Bathurst Meals on Wheels and My Chef from Wagga MAIN MEALS MAIN MEALS BEEF - \$6.50 **ROASTS** -Braised Steak & Onion Gravy (GF) (LS) Roast Beef & Gravy (GF,LS) \$6.50 Corned Silverside & Parslev Sauce (GF) (LS) Roast Chicken & Gravy (GF,LS) \$6.50 Cottage Pie (GF) (LS) Roast Lamb & Gravy (GF,LS) \$8.00 **Curried Sausages** Roast Pork & Gravy (GF,LS) \$6.50 Grilled Sausages, Onions & Gravy Roast Turkey & Gravy (GF) \$6.50 Hi Fibre Rissoles & Gravy (GF) (LS) Roast Lamb & Gravy (GF) \$7.50 Savoury Mince & Vegetables (GF) (LS) Steak & Kidney Pie (LS) **SEAFOOD - \$6.50** Cheesy Tuna Pasta Bake Crumbed Fish with Potato Bake **CHICKEN - \$6.50** Salmon Patties Steamed Barramundi with Lemon Sauce (LS) Apricot Chicken (LS) Chicken Casserole (GF) (LS) Chinese Chicken and Vegetables (GF) Lemon Chicken Schnitzel & Veg. **VEGETARIAN - \$6.50** Mild Chicken Curry (GF) (LS) Mild Satay Chicken Vegetable Pasta Bake (LS) Vegetable Patties - Crumbed (GF) **LAMB** Vegetable Quiche (LS) Lamb Casserole (LS) Pumpkin, Spinach & Fetta Frittata (GF) \$7.20 Lambs Frv. Bacon & Gravy (LS) \$6.50 Vegetarian Stir Frv \$7.00 **DELUXE:** - \$7.00 PASTA - \$ 6.50 **Seafood Crepe** Creamy Chicken & Bacon Pasta (LS) Steak Dianne (GF) (LS) Lasagne & Vegetables (LS) Honey Chicken with Cashews PORK - \$6.50 Honey Pork & Pineapple Casserole (GF) (LS) Smothered Pork Steaks with Apple (GF) (LS) Sweet & Sour Pork (GF) Assorted Pureed Meals available in both Main Meals and Mini Meals

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PREMIUM RANGE: Main Meals	SNACKS			
Slow Cooked Lamb Shanks with Creamy Mash (GF) - \$7.90	Spirali Bolognaise \$3.50			
BBQ Pulled Pork with Potato Gratin (GF) - \$7.90	Chicken Fried Rice (GF,DF) \$3.50			
Grilled Atlantic Salmon Fillet, Lemon & Dill Cream Sauce with Steamed Potato - \$8.90	Ham & Cheese Croissant \$6.00			
Iris Lamb Stew with Steamed Potato \$8.00				
	FAMILY MEALS			
<u>BEEF</u> - \$7.00	Assorted Family 1Kg Meals - \$18 (See separate list)			
Beef & Red Wine Casserole/Mashed Potato	Curried Prawns (DF)			
Shepherds Pie (GF)	Beef and Red Wine Casserole (DF)			
Beef Rissoles & Onion Gravy/Mashed Potato (GF)	Savoury Beef Mince (GF)			
Savoury Beef Mince with Creamy Mashed Potato (GF)	Chicken Honey Chicken (DF)			
Beef Stroganoff with Macaroni	Beef Stroganoff			
	Creamy Chicken & Mushroom Casserole			
	Curried Sausages Tuna Mornay			
CHICKEN	Pork & Apple Casserole (DF) (GF)			
Chicken Breast Parmigiana/Creamy Mash \$7.00	Sweet & Sour Pork (DF) (GF)			
Chicken Honey Curry with Steamed Rice (DF) \$7.00	Butter Chicken (Milk) (GF)			
Pan Grilled Chicken Breast/Grain Mustard Sauce & Steamed Potato \$7.90	Irish Lamb Stew (DF)			
Creamy Chicken & Mushroom Casserole with Couscous \$7.00	Apricot Chicken			
Indian Butter Chicken with Steamed Rice \$7.00	Shepherd Pie (GF)			
Chicken Mornay with Spiral Pasta \$7.50	Fried Rice (DF) (GF)			
	Spaghetti Bolognaise			
SEAFOOD	Braised Lamb (DF) (GF)			
Grilled Barramundi Fillet with Ginger, Lime & Shallot Butter on Rice Pilaf (GF) - \$7.90				
Grilled Fish Fillet with White Wine Cream Sauce & Steamed Potatoes - \$7.60	Potato Bake 800g - \$16			
King Prawns with Garlic Cream Sauce & Steamed Rice - \$8.60	Beef Lasagna 1.8KG \$28			
Curried Prawns with Steamed Rice (DF) - \$7.60	Ragu Lasagna 2KG \$35			
Tuna Mornay with Creamy Mashed Potato - \$7.00				
	<u>SOUPS</u> - \$3.00			
PASTA & PASTRY	Beef, Barley & Vegetable Soup (LS)			
Quiche with Bacon, Spinach & Cheese \$7.00	Potato & Leek Soup (GF,LS)			
Spaghetti Bolognese \$7.00	Pea & Ham Soup (GF)			
Spaghetti and Meatballs \$7.50	Pumpkin Soup (GF) (LS)			
Fettucine with Creamy Bacon Sauce \$7.50	Chicken & Vegetable (GF)			
	Classic Minestrone (GF,DF)			
	Chicken & Corn (GF)			

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COWRA/GRENFELL FRO	ZEN M	EAL SERVICE MENU – Dec 20	022
MINI & PETITE MEALS		DESSERTS	
ROASTS –		Apple & Rhubarb Brown Betty (LS)	\$3.20
Roast Beef & Gravy (GF,LS)	\$5.30	Apple Pie and Cream (LS)	\$3.20
Roast Chicken & Gravy (GF,LS)	\$5.30	Apricot Crumble and Custard (LS)	\$3.20
Roast Lamb & Gravy (GF,LS) \$7.00		Chocolate Steamed Pudding and Custar	rd (LS)
			\$3.20
Roast Pork & Gravy (GF,LS)	\$5.30	Creamy Rice with Rhubarb (GF) (LS)	\$3.20
Roast Turkey & Gravy	\$5.30		
		Fruit Salad and Cream (GF) (LS)	\$3.20
BEEF - \$5.30		Fruit Trifle and Cream (LS)	\$3.20
Braised Steak & Onion Gravy (GF) (LS)		Peaches and Jelly (GF) (LS)	\$3.20
Corned Silverside & Parsley Sauce (Connection of the Connection of the Connec	SF)(LS)		
Cottage Pie (GF) (LS)		Bread and Butter Pudding & Peaches	\$3.20
Curried Sausages		Butterscotch Sultana Pudding & Custaro	\$3.20
Grilled Sausages & Gravy		Chocolate Fudge Brownie (GF)	\$3.20
Hi-Fibre Rissoles & Gravy (GF)(LS)		Lemon Meringue Pie & Cream	\$3.20
Savoury Mince & Vegetables (GF) (LS	S)	Sticky Date Pudding & Caramel Sauce	\$3.20
Steak & Kidney Pie (LS)		Vanilla Panacotta with Mixed Berries	\$3.20
Spaghetti Bolognese		Lemon Cheesecake with Fresh Cream	\$3.20
Beef & Red Wine Casserole/Mashed	Potato	Chocolate Mud Cake with Fresh Cream	\$3.20
CHICKEN - \$5.30		Apple Crumble with Custard	\$3.20
Chicken Honey Curry		Golden Syrup Dumpling	\$3.20
Creamy Chicken & Mushroom Casser	ole	Banana Pudding with Caramel Sauce	\$3.20
Mild Satay Chicken		Baked Lemon Pudding with Custard	\$3.20
Apricot Chicken (LS)		Plum Pudding w Brandy Cream Custard	\$3.20
Chicken Casserole (GF) (LS)			
Chinese Chicken & Vegetables (GF)		· · · · · · · · · · · · · · · · · · ·	3.50
Lemon Chicken Schnitzel & Vegetables			3.50
Mild Chicken Curry (GF,LS)			3.50
Chicken Mornay with Spiral Pasta		Raspberry Cheesecake \$	3.50
Mild Satay Chicken			
LAMB – Varied			
Lamb Casserole (LS)	\$6.20		
Lambs Fry Bacon & Gravy (LS)	\$5.30		
<u>SEAFOOD</u> - \$5.30	San		
Cheesy Tuna Bake			
Crumbed Fish with Potato Bake			10
Salmon Patties			
Steamed Barramundi & Lemon Sauce	(LS)		
Curry Prawns with Steamed Rice (DF)		
VEGETARIAN / PASTA - \$5.30			
Vegetable Quiche (LS)		-	
Creamy Chicken & Bacon Pasta (LS)			
Lasagne & Vegetables (LS)			
<u>PORK</u> - \$5.30			
PORK - \$5.30 Honey Pork & Pineapple Casserole (Sweet & Sour Pork (GF)	GF) (LS)		



MICROWAVE HEATING INSTRUCTIONS

It is important that the meals are placed in your freezer as soon as they are delivered.

Microwave - Frozen Main or Mini Meal

- DO NOT pierce or remove the film.
- Place the meal in the microwave oven in the centre of the turntable.
- Thaw on defrost for 3-5 minutes, then heat main meals on high for 2-4 minutes for mini meals on high for 1-2 minutes.

Microwave - Frozen Soup

- Remove the lid from the container.
- Cover soup with cling wrap, pierce twice, and then place the soup in the microwave, in the centre of the turntable.
- Thaw on defrost for 2-4 minutes, stir, then heat on high for 2-4 minutes.

Microwave - Frozen Desserts

- Remove the lid from the container.
- Place the dessert in the center of the turntable.
- Thaw on defrost for 2-3 minutes, stir, then heat on high for 1-2 minutes

Note it is safe to put the foil containers in the microwave providing that the container does not touch the sides of the microwave.

Microwave - Thawed Main or Mini Meal

- DO NOT pierce or remove the film.
- Place the meal in the centre of the turntable
- Heat main meals on high for 3-5 minutes and mini meals on high for 3-4 minutes.

Microwave - Thawed Desserts

- Remove the lid from the container.
- Place the dessert in the centre of the turntable.
- Heat on high for 2-4 minutes.

OVEN HEATING INSTRUCTIONS

Oven - Frozen Main or Mini Meal

- Preheat oven to 170°C or 330°F.
- Place meal in the oven with film on, and heat main meals for 35-45 minutes and mini meals for 25-35 minutes.

Oven - Frozen Dessert

- Preheat oven to 170°C or 330°F.
- Place frozen dessert, with the lid on, into the oven and heat for approximately 15-25 minutes.

Oven - Thawed Main or Mini Meal

- Preheat oven to 170°C or 330°F.
- Place meal in the oven with film on, and heat main meals for 25-35 minutes and mini meals for 15-25 minutes.

Oven - Thawed Desserts

 Place thawed dessert, with the lid on, into the oven and heat for 10-15 minutes.

Note cold desserts should be thawed in the refrigerator.

- Best practice for your frozen meals is to thaw for up to 24 hours in the coldest part of the fridge.
- All meals have different heating times. Reheating times are approximate and depend on oven types.
- CAUTION FILLING MAY BE HOT PLEASE CHECK BEFORE CONSUMING

IMPORTANT

Always use meals within 24 hours of removing from the freezer

Never thaw meals at room temperature

Never re-freeze thawed meals

Never leave oven, microwave or stove unattended