

# Susanna's Menu

Prepared in individual casserole dishes, the meals come with instructions to heat and serve. Please order from Tessa and Stewart by 6pm.

## **Entree**

### **Savoury Pastries**

Selection of small savoury pastries to serve two. Ideal as a starter or to serve with drinks. \$15

**Pumpkin soup \$7.50 GF**

## **Main Course**

### **Lemon Chicken**

Lemon baked chicken with baby vegetables and roast potato \$17.50 **GF**

### **Lamb Tagine**

Lamb and vegetable tagine on lemongrass couscous \$17.50\*

### **Lamb Kofta**

Middle eastern meatballs with tomato, coriander, spinach and olives on fragrant rice  
\$17.50 **GF**

### **Sri Lankan Curry**

Medium hot beef curry with jasmine rice \$17.50 **GF**

### **Lasagne**

Vegetarian lasagne with spinach, eggplant, lima beans and pumpkin \$17.50

## **Dessert**

Flourless Chocolate and Almond cake \$7.50 **GF**

\*Can be served with rice for GF

Some selections may not be available if ordered at short notice.

Meals are prepared by Yarra Valley chef Susanna Luebbers