SUMMER MENU



RSE

DESSERT

(Frozen Meals)

DECEMBER 2024 – FEBRUARY 2025

PUMPKIN VEGETARIAN - GLUTEN & DAIRY FREE

Smooth Creamy Pumpkin Soup

MOROCCAN SPICED CAULIFLOWER VEGETARIAN - DAIRY FREE

Pureed Moroccan Spiced Cauliflower Soup

BUTTER CHICKEN

GLUTEN & DAIRY FREE

Chicken with Mild

Traditional Indian Spices

Served with Steamed Rice

SWEET CORN & COCONUT VEGETARIAN - GLUTEN FREE

Creamy Sweet Corn & Coconut Soup

TOMATO & BACON GLUTEN & DAIRY FREE

New Season Tomato & Bacon Soup

CHICKEN & VEGETABLE GLUTEN & DAIRY FREE

Chicken & Summer Vegetable Soup

STEAMED FISH **GLUTEN & DAIRY FREE**

White Fish Fillets topped with a Lemon & Chive **Butter Sauce**

IRISH STEW

Traditional Tender Beef in a Savory Sauce served

PORK SAUSAGES GLUTEN & DAIRY FREE

Sausages in Mushroom, Onion & Tomato Gravy with Creamy Mash

TOFU & VEGETABLE STIRFRY

VEGETARIAN – GLUTEN & DAIRY FREE

Wok Cooked Tofu & Vegetables with a Spicy Plum Sauce & Rice Noodle

POTATO & ZUCCHINI ROSTI

Potato & Zucchini Fritter with a Tomato Chutney

CHICKEN MIGNON

Chicken Breast wrapped in Bacon with a Creamy Garlic Sauce & Mash

GLUTEN & DAIRY FREE

with a Creamy Mash

LAMB RAGU

Lamb & Vegetable Casserole in a Red Wine Sauce Pappardelle Pasta

ROAST CHICKEN GLUTEN & DAIRY FREE

Roasted Chicken Breast with Roast Vegetables & Gravy

BEEF LASAGNE

Layered Pasta Sheets Beef **Bolognaise and Cheesy** White Sauce

BLUEBERRY CHEESECAKE

Creamy Blueberry Cheesecake on a Crunchy Biscuit Base

APPLE COBBLER GLUTEN & DAIRY FREE OPTIONS

Stewed Apples & Cinnamon with a Vanilla Custard

PEACH PANNA COTTA

Peach Flavoured Panna Cotta with a Mixed Berry Compote

CHOCOLATE ANGEL CAKE

Light & Fluffy Chocolate Sponge Topped With Chocolate Mousse

LEMON MERINGUE PIE GLUTEN & DAIRY FREE

Almond & Coconut Base with a Lemon Curd Topped with Meringue

ORDERS - 1800 786 227

www.suncare.org.au

