

Ready-to-go

Ready to go meals make it easy for you when you arrive down south. Our freshly prepared range of meals and snacks can be collected from us at our convenient location in Dunsborough. If there's something you'd love but it's not on our menu, just ask – if we can, we will!

Pies & Tarts – 8 serves (25cm tin)

- Pissaladiere \$75
- Potato, bacon and rosemary tart \$65
- Chicken & asparagus quiche \$75
- Chicken, broccoli, pumpkin & fetta pie \$75

Pastas & Curries – 8 serves

- Hearty lasagne – beef or vegetarian \$90
- Pasta bake with fetta, sundried tomatoes & fresh veges \$80
- Trinidadian beef curry & rice (min. 8 serves) \$22pp
- Thai green chicken curry & rice (min. 8 serves) \$22pp
- Vegetarian curry with coconut & rice (min. 8 serves) \$22pp

Slow-cooked meats – whole cuts sliced, random weights, includes gravy

- Slow-cooked BBQ'd pork shoulder, (approx. 5kg) \$30/kg
- Slow-cooked lamb shoulder with Moroccan spices (approx. 2kg) \$40/kg
- Buttered buns – to put the meat in \$3.50 ea

Soup – 2.5L homemade naturally. \$65

- Thai pumpkin
- Chicken vegetable
- Minestrone
- Leek & potato

Other yummy options

- Home smoked salmon – min. 500g \$65/kg
- Chicken, rosemary and prosciutto rolls – min. 10 pieces \$14ea.
- Ham & asparagus rolls with Gruyere bechamel – min 10 pieces \$14ea
- Grieg's chicken liver pate 500g \$20
- Pork & fennel terrine (approx. 2kg) \$90

Salads – ten generous serves, \$50/bowl or three bowls for \$140

With Grieg's traditional vinaigrette unless stated. Some salads will be prepared with dressing on the side to preserve their freshness.

- Spinach, pear, rocket and walnut with blue cheese dressing
- Gourmet garden salad with summer vegetables
- Greek – fetta, olives, capsicum, cucumber, tomato & onion
- Pasta – penne with sundried tomatoes, red onion, olives, shaved parmesan and lime
- Couscous – roast eggplant, capsicum & pumpkin
- Asian coleslaw with kaffir lime, coriander & pepper
- Potato with Dijon and seed mustard dressing
- Burghul wheat salad with preserved lemon, coriander, olives, almonds & currants
- Baby beetroot with dukkah & red onion
- Watermelon, fetta, toasted almonds & basil
- Pilpelchuma carrot, salad (Spicy North African flavours)

Desserts for the fridge

• Pavlova with berries & cream	8 serves	\$70
• Lemon lime tart 22cm	8–10 serves	\$65
• Chocolate and Bailey tart 25cm	8–10 serves	\$85
• Passionfruit cheesecake 26cm	12–14 serves	\$90
• Baked New Yorker cheesecake 22cm	8–10 serves	\$90

Pantry treats – 20 good slices

• Lemon & coconut slice	\$60
• Date & apricot slice	\$70
• Caramel oat slice	\$70
• Chocolate brownie with walnuts (GF on request)	\$70/\$80
• Raspberry & coconut slice (GF on request)	\$80/\$90
• Choc chip cookies (20)	\$50
• Homemade Swedish crackers (300g)	\$16

How does it work?

All food is cold with heating instructions where required

Items are either:

- on crockery service platters (to be returned to us)
- in disposable boxes
- in plastic storage containers that can be kept in the fridge and transferred to your own service platters as needed (to be returned to us)

Minimum order \$350

Orders can be collected from us at our conveniently located commercial kitchen in Dunsborough.

No delivery available sorry

Thanks for contacting us, we look forward to helping to
make your event a great success 😊