|  |  |  |  |  | Ohicken |  |  |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: |
| MILD THAI GREEN CHICKEN CURRY with coconut milk and green beans | $\begin{aligned} & 320 \mathrm{~g} \\ & 640 \mathrm{~g} \\ & 1.28 \mathrm{~kg} \end{aligned}$ | (Serves 1) <br> (Serves 2) <br> (Serves 4) | $\begin{aligned} & \text { R100 } \\ & \text { R185 } \\ & \text { R355 } \end{aligned}$ | CORONATION CHICKEN <br> with toasted almonds and parsley | 320 g <br> 640 g <br> 1.28 kg | (Serves 1) <br> (Serves 2) <br> (Serves 4) | $\begin{aligned} & \text { R100 } \\ & \text { R180 } \\ & \text { R335 } \end{aligned}$ |
| CHICKEN ALFREDO <br> with mushrooms and parsley | 400 g <br> 800g <br> 1.6 kg | (Serves 1) <br> (Serves 2) <br> (Serves 4) | $\begin{aligned} & \text { R110 } \\ & \text { R210 } \\ & \text { R395 } \end{aligned}$ | CHICKEN ENCHILADAS <br> a spicy Mexican favourite | 320 g <br> 640 g <br> 1.28 kg | (Serves 1) <br> (Serves 2) <br> (Serves 4) | $\begin{aligned} & \text { R100 } \\ & \text { R190 } \\ & \text { R365 } \end{aligned}$ |
| CHINESE CHICKEN CHOW MEIN with stir-fried egg noodles and vegetables | 320 g <br> 640 g <br> 1.28 kg | (Serves 1) <br> (Serves 2) <br> (Serves 4) | $\begin{aligned} & \text { R95 } \\ & \text { R175 } \\ & \text { R330 } \end{aligned}$ | STICKY CHICKEN <br> with a sweet and sticky glaze | 3 Pieces <br> 12 Pieces | (Serves 1) <br> (Serves 4) | $\begin{aligned} & \text { R105 } \\ & \text { R375 } \end{aligned}$ |
| CHICKEN A LA KING PIE with puff pastry | 340 g 640 g 1.28 kg | (Serves 1) <br> (Serves 2) <br> (Serves 4) | $\begin{aligned} & \text { R110 } \\ & \text { R195 } \\ & \text { R360 } \end{aligned}$ | CHICKEN BAKE <br> with an artichoke and spinach gratin | $\begin{aligned} & 310 \mathrm{~g} \\ & 620 \mathrm{~g} \\ & 1.24 \mathrm{~kg} \end{aligned}$ | (Serves 1) <br> (Serves 2) <br> (Serves 4) | $\begin{aligned} & \text { R105 } \\ & \text { R205 } \\ & \text { R395 } \end{aligned}$ |
| BUTTER CHICKEN CURRY <br> with coconut milk and aromatic spices | $\begin{aligned} & 2.4 \mathrm{~kg} \\ & \\ & 320 \mathrm{~g} \\ & 640 \mathrm{~g} \\ & 1.28 \mathrm{~kg} \end{aligned}$ | (Serves 6-8) <br> (Serves 1) <br> (Serves 2) <br> (Serves 4) | $\begin{aligned} & \text { R670 } \\ & \text { R100 } \\ & \text { R180 } \\ & \text { R350 } \end{aligned}$ | CHICKEN LASAGNE <br> with spinach, hints of rosemary and mozzarella | 430g 860g 1.72 kg 3.44 kg | (Serves 1) <br> (Serves 2) <br> (Serves 4-6) <br> (Serves 8-10) | $\begin{aligned} & \text { R105 } \\ & \text { R195 } \\ & \text { R360 } \\ & \text { R690 } \end{aligned}$ |
| MILD BUTTER CHICKEN CURRY with coconut milk and aromatic spices | 320 g <br> 640 g <br> 1.28 kg | (Serves 1) <br> (Serves 2) <br> (Serves 4) | $\begin{aligned} & \text { R100 } \\ & \text { R180 } \\ & \text { R350 } \end{aligned}$ | KAREN'S ASIAN CHICKEN marinated in soya sauce and ginger | $\begin{aligned} & 180 \mathrm{~g} \\ & 360 \mathrm{~g} \\ & 720 \mathrm{~g} \end{aligned}$ | (Serves 1) <br> (Serves 2) <br> (Serves 4) | R95 <br> R185 <br> R350 |
| THAI GREEN CHICKEN CURRY with coconut milk and green beans | $\begin{aligned} & 320 \mathrm{~g} \\ & 640 \mathrm{~g} \\ & 1.28 \mathrm{~kg} \end{aligned}$ | (Serves 1) <br> (Serves 2) <br> (Serves 4) | $\begin{aligned} & \text { R100 } \\ & \text { R185 } \\ & \text { R355 } \end{aligned}$ | GRANDPA'S CHICKEN STEW healthy and wholesome | $\begin{aligned} & 420 \mathrm{~g} \\ & 840 \mathrm{~g} \\ & 1.68 \mathrm{~kg} \end{aligned}$ | (Serves 1) <br> (Serves 2) <br> (Serves 4) | $\begin{aligned} & \text { R90 } \\ & \text { R170 } \\ & \text { R320 } \end{aligned}$ |
| COQ AU VIN <br> with mushrooms and crispy bacon | $\begin{aligned} & 360 \mathrm{~g} \\ & 720 \mathrm{~g} \end{aligned}$ | (Serves 1) <br> (Serves 2) | $\begin{aligned} & \text { R105 } \\ & \text { R205 } \end{aligned}$ |  |  |  |  |


| DURBAN LAMB CURRY with fresh coriander | $\begin{aligned} & 320 \mathrm{~g} \\ & 640 \mathrm{~g} \end{aligned}$ | (Serves 1) <br> (Serves 2) | $\begin{aligned} & \text { R165 } \\ & \text { R325 } \end{aligned}$ | LAMB CURRY with fresh coriander | 320 g <br> 640 g <br> 1.28 kg | (Serves 1) <br> (Serves 2) <br> (Serves 4) | R210 <br> R415 <br> R815 |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: |
| LAMB TAGINE <br> with spicy Moroccan flavours | $\begin{aligned} & 320 \mathrm{~g} \\ & 640 \mathrm{~g} \end{aligned}$ | (Serves 1) <br> (Serves 2) | $\begin{aligned} & \text { R185 } \\ & \text { R360 } \end{aligned}$ | SLOW COOKED LAMB SHANKS with fresh rosemary and wine | 1.3 kg | (Serves 2) | R580 |
| LAMB MINT AND PUMPKIN PIE with puff pastry and toasted cumin seeds | $\begin{aligned} & 340 \mathrm{~g} \\ & 640 \mathrm{~g} \end{aligned}$ | (Serves 1) <br> (Serves 2) | $\begin{aligned} & \text { R175 } \\ & \text { R335 } \end{aligned}$ | LAMB KNUCKLE BREDIE <br> a classic South African dish | 320 g <br> 640 g 1.28 kg | (Serves 1) <br> (Serves 2) <br> (Serves 4) | $\begin{aligned} & \text { R175 } \\ & \text { R345 } \\ & \text { R665 } \end{aligned}$ |
|  |  |  |  |  |  | Beef |  |
| BALSAMIC FILLET MEDALLION with a light mustard sauce | $\begin{aligned} & 180 \mathrm{~g} \\ & 360 \mathrm{~g} \\ & 720 \mathrm{~g} \end{aligned}$ | (Serves 1) <br> (Serves 2) <br> (Serves 4) | $\begin{aligned} & \text { R145 } \\ & \text { R265 } \\ & \text { R535 } \end{aligned}$ | SLOW COOKED OXTAIL <br> with butter beans and brandy | 1.3 kg | (Serves 2) | R485 |
| BEEF LASAGNE | 400 g | (Serves 1) | R100 R195 | BEEF BOURGUIGNON with red wine and bacon | $\begin{aligned} & 640 \mathrm{~g} \\ & 1.28 \mathrm{~kg} \end{aligned}$ | (Serves 2) <br> (Serves 4) | $\begin{aligned} & \text { R310 } \\ & \text { R580 } \end{aligned}$ |
| with traditional Bolognese and white sauce | $\begin{aligned} & 800 \mathrm{~g} \\ & 1.6 \mathrm{~kg} \\ & 3.2 \mathrm{~kg} \end{aligned}$ | (Serves 2) <br> (Serves 4-6) <br> (Serves 8-10) | $\begin{aligned} & \text { R195 } \\ & \text { R355 } \\ & \text { R665 } \end{aligned}$ | TRADITIONAL COTTAGE PIE filled with vegetables | $\begin{aligned} & 400 \mathrm{~g} \\ & 800 \mathrm{~g} \\ & 1.6 \mathrm{~kg} \end{aligned}$ | (Serves 1) <br> (Serves 2) <br> (Serves 4-6) | $\begin{aligned} & \text { R95 } \\ & \text { R180 } \\ & \text { R330 } \end{aligned}$ |
| PASTA-FREE LASAGNE <br> with courgettes | $\begin{aligned} & 400 \mathrm{~g} \\ & 800 \mathrm{~g} \\ & 1.6 \mathrm{~kg} \end{aligned}$ | (Serves 1) (Serves 2) (Serves 4-6) | $\begin{aligned} & \text { R120 } \\ & \text { R225 } \\ & \text { R425 } \end{aligned}$ | FAMILY FAVOURITE BOLOGNESE filled with vegetables | $450 \mathrm{~g}$ $900 \mathrm{~g}$ | (Serves 2-3) <br> (Serves 4-6) | $\begin{aligned} & \text { R100 } \\ & \text { R185 } \end{aligned}$ |
| SPICY BEEF BOBOTIE <br> our take on this South African dish | $\begin{aligned} & 320 \mathrm{~g} \\ & 640 \mathrm{~g} \\ & 1.28 \mathrm{~kg} \end{aligned}$ | (Serves 1) <br> (Serves 2) <br> (Serves 4) | $\begin{array}{r} \text { R85 } \\ \text { R145 } \\ \text { R265 } \end{array}$ | STEAK PIE <br> with short rib and puff pastry | 340 g <br> 640 g <br> 1.28 kg | (Serves 1) <br> (Serves 2) <br> (Serves 4) | $\begin{aligned} & \text { R140 } \\ & \text { R275 } \\ & \text { R525 } \end{aligned}$ |
| FRAGRANT MALAY BOBOTIE a South African favourite | $\begin{aligned} & 320 \mathrm{~g} \\ & 640 \mathrm{~g} \\ & 1.28 \mathrm{~kg} \end{aligned}$ | (Serves 1) <br> (Serves 2) <br> (Serves 4) | $\begin{array}{r} \text { R85 } \\ \text { R145 } \\ \text { R265 } \end{array}$ | BEEF STROGANOFF with Crème fraîche | 320 g <br> 640 g <br> 1.28 kg | (Serves 1) <br> (Serves 2) <br> (Serves 4) | $\begin{aligned} & \text { R125 } \\ & \text { R245 } \\ & \text { R475 } \end{aligned}$ |



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| VEGETABLE BIRYANI | $\begin{aligned} & 400 \mathrm{~g} \\ & 800 \mathrm{~g} \\ & 1.6 \mathrm{~kg} \end{aligned}$ | (Serves 1) <br> (Serves 2) <br> (Serves 4) | $\begin{aligned} & \text { R85 } \\ & \text { R160 } \\ & \text { R300 } \end{aligned}$ | RATATOUILLE <br> made with fresh aubergines, courgettes and red peppers | $\begin{aligned} & 320 \mathrm{~g} \\ & 640 \mathrm{~g} \end{aligned}$ | (Serves 1-2) <br> (Serves 2-4) | $\begin{aligned} & \text { R70 } \\ & \text { R130 } \end{aligned}$ |
| SPINACH \& RICOTTA CANNELLONI with mozzarella | 400g 800 g 1.6 kg | (Serves 1) <br> (Serves 2) <br> (Serves 4) | $\begin{aligned} & \text { R100 } \\ & \text { R190 } \\ & \text { R360 } \end{aligned}$ | SPINACH AND FETA QUICHE with a healthy whole-wheat and oat pastry | $\begin{aligned} & 320 \mathrm{~g} \\ & 1.2 \mathrm{~kg} \end{aligned}$ | (Serves 1-2) <br> (Serves 8-10) | $\begin{aligned} & \text { R145 } \\ & \text { R495 } \end{aligned}$ |
|  |  |  | R60 | VEGAN BOLOGNESE <br> made with lentils, carrots and broccoli | $\begin{aligned} & 450 \mathrm{~g} \\ & 900 \mathrm{~g} \end{aligned}$ | (Serves 2-3) <br> (Serves 4-6) | $\begin{aligned} & \text { R85 } \\ & \text { R165 } \end{aligned}$ |
| VEGETABLE AND CHICKPEA CURRY <br> with mixed masala spice and yoghurt | $\begin{aligned} & 320 \mathrm{~g} \\ & 640 \mathrm{~g} \end{aligned}$ | (Serves 2) | R105 |  |  |  |  |
|  |  |  | R195 | MELANZANE PARMIGIANA <br> with tomato, aubergine, mozzarella and basil | $\begin{aligned} & 410 \mathrm{~g} \\ & 820 \mathrm{~g} \end{aligned}$ | (Serves 1-2) <br> (Serves 2-4) | $\begin{aligned} & \text { R140 } \\ & \text { R270 } \end{aligned}$ |
| VEGETARIAN BEAN CURRY <br> with sweet potato and chilli | $\begin{aligned} & 320 \mathrm{~g} \\ & 640 \mathrm{~g} \end{aligned}$ | (Serves 1) <br> (Serves 2) | $\begin{aligned} & \text { R75 } \\ & \text { R130 } \end{aligned}$ |  | 1.64 kg | (Serves 4-6) | R500 |
|  | 1.28 kg | (Serves 4) | R235 | VEGAN CHILLI CON 'CARNE’ <br> meat-less version of this Mexican dish | 450 g | (Serves 2-3) | R120 |
| BUTTERNUT SAGE AND LENTIL LASAGNE | 400g | (Serves 1) | R115 |  |  |  |  |
| with a creamy sage sauce |  | (Serves 2) <br> (Serves 4-6) | $\begin{aligned} & \text { R220 } \\ & \text { R420 } \end{aligned}$ | MAC AND CHEESE <br> with a crispy bread crumb topping | $\begin{aligned} & 400 \mathrm{~g} \\ & 800 \mathrm{~g} \\ & 1.5 \mathrm{~kg} \end{aligned}$ | (Serves 1) <br> (Serves 2) <br> (Serves 4-6) | $\begin{aligned} & \text { R60 } \\ & \text { R100 } \\ & \text { R180 } \end{aligned}$ |
| VEGETARIAN COTTAGE PIE <br> topped with creamy butternut and sweet potato mash | $\begin{aligned} & 400 \mathrm{~g} \\ & 800 \mathrm{~g} \\ & 1.6 \mathrm{~kg} \end{aligned}$ | (Serves 1) <br> (Serves 2) <br> (Serves 4-6) | R60 <br> R110 <br> R200 | MAC AND CHEESE with truffle oil and thyme | 800g | (Serves 2) | R115 |
| BLACK BEAN ENCHILADAS <br> a mildly spiced Mexican vegetarian favourite | 320 g 640 g 1.28 kg | (Serves 1) <br> (Serves 2) <br> (Serves 4) | $\begin{aligned} & \text { R105 } \\ & \text { R205 } \\ & \text { R395 } \end{aligned}$ |  |  |  |  |
| MINESTRONE SOUP <br> without the pasta | $\begin{aligned} & 450 \mathrm{ml} \\ & 900 \mathrm{ml} \end{aligned}$ | (Serves 1) <br> (Serves 2) | $\begin{aligned} & \text { R55 } \\ & \text { R100 } \end{aligned}$ | MINTED PEA SOUP with fresh cream | $\begin{aligned} & 450 \mathrm{ml} \\ & 900 \mathrm{ml} \end{aligned}$ | (Serves 1) <br> (Serves 2) | $\begin{aligned} & \text { R60 } \\ & \text { R110 } \end{aligned}$ |
| COUNTRY VEGETABLE SOUP | $\begin{aligned} & 450 \mathrm{ml} \\ & 900 \mathrm{ml} \end{aligned}$ | (Serves 1) <br> (Serves 2) | $\begin{aligned} & \text { R55 } \\ & \text { R105 } \end{aligned}$ | ROASTED TOMATO SOUP <br> with a hint of chilli and fresh basil | $\begin{aligned} & 450 \mathrm{ml} \\ & 900 \mathrm{ml} \end{aligned}$ | (Serves 1) <br> (Serves 2) | $\begin{aligned} & \text { R65 } \\ & \text { R120 } \end{aligned}$ |
| CREAMY MUSSEL SOUP with white wine and garlic | $\begin{aligned} & 450 \mathrm{~g} \\ & 900 \mathrm{~g} \end{aligned}$ | (Serves 1) <br> (Serves 2) | $\begin{aligned} & \text { R115 } \\ & \text { R205 } \end{aligned}$ | WILD MUSHROOM SOUP <br> with a hint of truffle oil and fresh parsley | 450 ml | (Serves 1) | R135 |


| ROASTED CARROT SOUP | 450 ml | (Serves 1) | R50 |
| :--- | :--- | :--- | ---: |
| Rith coconut cream, lime and sumac  <br>   <br> BUTTERNUT SOUP 450 ml | (Serves 1) | R45 |  |
| with coconut cream and orange | 900 ml | (Serves 2) | R80 |
|  |  |  | R70 |
| CHORIZO BEAN AND BACON SOUP | 450 ml | (Serves 1) | R120 |


| HEARTY BEEF GOULASH SOUP with smoked paprika | 450ml 900ml | (Serves 1) <br> (Serves 2) |
| :---: | :---: | :---: |
| CHICKEN SOUP for the soul | $\begin{aligned} & 450 \mathrm{ml} \\ & 900 \mathrm{ml} \end{aligned}$ | (Serves 1) (Serves 2) |


| VEGAN \& GLUTEN FREE BROWNIES <br> with chocolate and pecan nuts | 280 g | (8 pieces) | R110 |
| :---: | :---: | :---: | :---: |
| DATE SQUARES <br> with crunchy biscuit and coconut | 280g | (16 pieces) | R85 |
| CHOCOLATE ROULADE with white chocolate mousse | 1 kg | (Serves 10-12) | R200 |
| TARTE AU CITRON made with fresh lemons | $\begin{aligned} & 230 \mathrm{~g} \\ & 800 \mathrm{~g} \end{aligned}$ | (Serves 1-2) <br> (Serves 10-12) | $\begin{array}{r} \text { R70 } \\ \text { R210 } \end{array}$ |
| MERINGUE ROULADE with raspberry cream | 450 g | (Serves 10-12) | R260 |
| CHOCOLATE YOGHURT CAKE with a sticky chocolate ganache | 800g | (Serves 10-12) | R110 |
| WHITE CHOCOLATE CROISSANT BREAD AND BUTTER PUDDING with whiskey | $\begin{aligned} & 250 \mathrm{~g} \\ & 1 \mathrm{~kg} \end{aligned}$ | (Serves 1-2) (Serves 10-12) | $\begin{array}{r} \text { R90 } \\ \text { R230 } \end{array}$ |


| APPLE CAKE | 250g | (Serves 2-3) <br> (Serves 10-12) | $\begin{array}{r} \text { R70 } \\ \text { R235 } \end{array}$ |
| :---: | :---: | :---: | :---: |
| in a caramel sauce | 1 kg | (Serves 10-12) | R235 |
| TRADITIONAL BAKED CHEESECAKE <br> best served with cream, seasonal fruit or Berry Coulis | $\begin{aligned} & 220 \mathrm{~g} \\ & 1 \mathrm{~kg} \end{aligned}$ | (Serves 1-2) (Serves 10-12) | $\begin{aligned} & \text { R105 } \\ & \text { R440 } \end{aligned}$ |
| OUR FAMOUS CHOCOLATE BROWNIES best served with our Salted Caramel Sauce | 350 g | (8 pieces) | R110 |
| BERRY COULIS <br> delicious on Traditional Baked Cheesecake, ice-cream or roulade | 200 g | (Serves 6) | R75 |
| SALTED CARAMEL SAUCE <br> Karen's kid's favourite served hot on ice cream | 200 g | (Serves 6) | R70 |
| CARROT CAKE <br> with cream cheese icing | 800 g | (Serves 10-12) | R175 |
| TIRAMISU <br> with mascarpone, brandy and coffee | $\begin{aligned} & 215 \mathrm{~g} \\ & 430 \mathrm{~g} \end{aligned}$ | (Serves 1-2) <br> (Serves 2-3) | $\begin{array}{r} \text { R80 } \\ \text { R150 } \end{array}$ |


| APPLE AND SAGE SAUSAGE ROLLS made with pork sausage | $\begin{aligned} & 340 \mathrm{~g} \\ & \text { (9 sausage rolls) } \end{aligned}$ |  | R105 |
| :---: | :---: | :---: | :---: |
| CHARLIE'S CRISPY CHICKEN WINGS served with a sticky Vietnamese sauce | 650 g <br> 16 Pieces) |  | R295 |
| MASHED PUMPKIN | $\begin{aligned} & 310 \mathrm{~g} \\ & 620 \mathrm{~g} \end{aligned}$ | (Serves 2-3) <br> (Serves 2-4) | $\begin{aligned} & \text { R35 } \\ & \text { R65 } \end{aligned}$ |
| EGG FRIED RICE | $\begin{aligned} & 250 \mathrm{~g} \\ & 500 \mathrm{~g} \end{aligned}$ | (Serves 1-2) <br> (Serves 2-4) | $\begin{array}{r} \text { R55 } \\ \text { R105 } \end{array}$ |
| CAULIFLOWER AND BROCCOLI <br> in a cheese sauce | $\begin{aligned} & 310 \mathrm{~g} \\ & 620 \mathrm{~g} \end{aligned}$ | (Serves 1-2) <br> (Serves 2-4) | $\begin{array}{r} \text { R70 } \\ \text { R135 } \end{array}$ |
| CHICKEN GRAVY <br> made the traditional way | 450 ml | (Serves 4-8) | R60 |
| SLOW COOKED LAMB GRAVY made with rosemary | 450 ml | (Serves 4-8) | R65 |
| DAUPHINOIS POTATOES <br> with a crispy parmesan topping | $\begin{aligned} & 310 \mathrm{~g} \\ & 620 \mathrm{~g} \\ & 1.24 \mathrm{~kg} \end{aligned}$ | (Serves 1-2) <br> (Serves 2-4) <br> (Serves 6-8) | $\begin{aligned} & \text { R65 } \\ & \text { R115 } \\ & \text { R210 } \end{aligned}$ |
| MINTED PEAS <br> with sautéed leeks and fresh mint | $\begin{aligned} & 180 \mathrm{~g} \\ & 360 \mathrm{~g} \end{aligned}$ | (Serves 1-2) <br> (Serves 2-4) | $\begin{aligned} & \text { R50 } \\ & \text { R95 } \end{aligned}$ |
| BAKED CAULIFLOWER GRATIN <br> a sophisticated dish with a robust Gruyère sauce | 310 g | (Serves 1-2) | R85 |
| FRAGRANT WHITE BASMATI RICE with fresh coriander | $\begin{aligned} & 250 \mathrm{~g} \\ & 500 \mathrm{~g} \end{aligned}$ | (Serves 1-2) <br> (Serves 2-4) | $\begin{aligned} & \text { R30 } \\ & \text { R50 } \end{aligned}$ |
| SPICED YELLOW RICE with turmeric | $\begin{aligned} & 250 \mathrm{~g} \\ & 500 \mathrm{~g} \end{aligned}$ | (Serves 1-2) <br> (Serves 2-4) | $\begin{aligned} & \text { R35 } \\ & \text { R60 } \end{aligned}$ |
| QUINOA SALAD <br> with butternut, feta and toasted pumpkin seeds | $\begin{aligned} & 310 \mathrm{~g} \\ & 620 \mathrm{~g} \end{aligned}$ | (Serves 1-2) <br> (Serves 2-4) | $\begin{array}{r} \text { R90 } \\ \text { R170 } \end{array}$ |
| CREAMY MASHED POTATOES with real butter | $\begin{aligned} & 400 \mathrm{~g} \\ & 800 \mathrm{~g} \end{aligned}$ | (Serves 1-2) <br> (Serves 2-4) | $\begin{aligned} & \text { R50 } \\ & \text { R95 } \end{aligned}$ |
| CREAMED SPINACH | $\begin{aligned} & 310 \mathrm{~g} \\ & 620 \mathrm{~g} \end{aligned}$ | (Serves 2-3) <br> (Serves 4-6) | $\begin{aligned} & \text { R50 } \\ & \text { R90 } \end{aligned}$ |


| CRISPY ROAST POTATOES <br> a family favourite | $\begin{aligned} & 250 \mathrm{~g} \\ & 500 \mathrm{~g} \end{aligned}$ | (Serves 2) <br> (Serves 4) | $\begin{aligned} & \text { R55 } \\ & \text { R100 } \end{aligned}$ |
| :---: | :---: | :---: | :---: |
| BUTTERNUT FRITTERS <br> with caramel sauce | 12 Fritters | (Serves 4) | R90 |
| RAINBOW COUSCOUS SALAD <br> with pomegranate rubies and edamame beans | $\begin{aligned} & 310 \mathrm{~g} \\ & 620 \mathrm{~g} \end{aligned}$ | (Serves 1-2) <br> (Serves 2-4) | $\begin{array}{r} \text { R75 } \\ \text { R150 } \end{array}$ |
| FOUR BEAN SALAD <br> add fresh peppers and chilli for colour and crun | 310 g | (Serves 2-3) | R55 |
| CHERRY TOMATO PASTA SAUCE with fresh tomatoes and basil | 450 g | (Serves 2-3) | R115 |
| PREGO SAUCE <br> with chilli, garlic, paprika and cream | $\begin{aligned} & 450 \mathrm{ml} \\ & 900 \mathrm{ml} \end{aligned}$ | (Serves 4-8) <br> (Serves 10-12) | $\begin{array}{r} \text { R85 } \\ \text { R160 } \end{array}$ |
| CREAMY MUSHROOM SAUCE with a hint of truffle oil | 450 ml | (Serves 4-8) | R145 |
| PESTO CREAM SAUCE <br> with fresh basil and cashew nuts | 450 ml | (Serves 4-8) | R80 |
| CRUSTY PLAIN LOAF <br> homemade artisanal sourdough | 900g | (Serves 8-10) | R75 |
| ROTI | 6 pieces | (Serves 2-4) | R85 |
| CHEESE AND ONION MARMALADE BARRELS | 250g <br> (12 barrels) |  | R135 |
| BOBOTIE SPRINGROLLS best served with chutney | $228 \mathrm{~g}$ <br> (8 springrolls) |  | R110 |
| ORDER ONLINE FOR SAME-DAY DELIVERY |  |  |  |
| Place an order before 12pm and FREE delivery applies to all <br> Minimum order of R600 to qualify for delive <br> 0115537600 \| feedback@ /frozenforyousa | ne day deliver ver R2000. <br> delivery fee does <br> ryou.co.za <br> frozenforyou | apply. <br> a |  |

