

*One pot*  
catering



**SUBSTANTIAL FORK DISH COLLECTION**

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Monster prawns cocktail, crisp cos, Marie rose dressing, tabasco, large prawns peeled and ready to eat (GF)

Cauliflower rice, grilled haloumi, poached egg, ranch dressing, High good fats low protein (GF, V)

Lamb, chilli con carne fresh taco, guacamole, sour cream (GF)

Moroccan lamb tagine with preserved lemon, jasmine rice (GF)

Salmon, green tea noodles, soya, avocado, shichimi togarashi (GF)

Indian Lentil Dahl, fresh mint roti, yogurt, fresh coriander (GF, V)  
*This can also be vegan*

Roasted pork belly, Asian slaw, sesame and miso (GF)

Beef meatballs, Napolitano sauce, fresh herbs, cheese

Roasted short rib beef, sweet soy, roasted sweet potatoes smash, chive dressing the short rib is slowly cooked for 24 hours (GF)

Wild mushroom gnocchi, smoked nuts, butter sauce (V)

Ocean Trout Niçoise with dill dressing, cherry tomato, green bean, chat potato, olives, caper and lemon (GF)

Thai Beef Salad with coriander, mint and lime on noodles with sesame soya Dressing (GF)