

roast aubergine, apricot chutney, feta & pine nuts (v)

bring aubergine out of fridge ½ hour before serving to bring to room temperature. Place salad on a plate, place aubergine on top & drizzle with basil oil.

or

grilled mackerel, salsa rossa, pickled cucumber

pre heat grill. Remove mackerel from container, lightly oil a grill tray & place under grill for approx. 1 – 1 ½ minutes. Place salsa rosso & pickled cucumbers on plate, serve mackerel on top.

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mediterranean platter, muhammara, hummus, flatbread (vg)

Aubergine & tomato salad, muhammara, hummus – remove from fridge ½ hour before eating to bring to room temperature. Microwave cous cous for approx. 30 seconds until warm. Warm flatbread in oven for 1-2 minutes.

or

pork belly, smoked cauliflower, baby potatoes, gremolata, broccoli

Pre heat oven to 180°C. Remove lid from Pork belly and place in oven for approx. 15-20 minutes until hot. Heat baby potatoes and broccoli in oven with lids on for 10 minutes. Microwave cauliflower puree for 20 seconds, stirring halfway through. Microwave gravy pot for approx. 10 seconds, drizzle over dish to serve.

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peach roulade, passionfruit

remove from fridge 15 minutes before & serve with passionfruit coulis.