

SIMON EKAS CATERING

HOME DELIVERED MEALS AT HOME MENU

ready to go cryovac meals

small (two generous serves) \$25 plus gst

large (four generous serves) \$50 plus gst

(If frozen, defrost and heat in slowly boiling water for 10 minutes)

Char siu pork with ginger and shallot dressing (GF)

Kenyan beef curry (GF)

Mild Green chicken curry (GF)

Pork and miso fritters with honey soy and sesame glaze served with Asian slaw (GF)

Confit ocean trout with citrus and fennel salad (GF)

Snapper fillet with steamed baby vegetables, mussels and tomato vinaigrette (GF)

Confit chicken marylands with paprika oil and fresh spring salad (GF)

Asparagus, pecorino and citrus risotto with crispy thyme crumbs

Braised whole lamb shoulder (GF)

large serve only

family favourites

small (two generous serves) \$25 plus gst

large (four generous serves) \$50 plus gst

Panko crumbed chicken schnitzel served with Asian slaw

Raw, requires cooking. Suitable for freezing

Pork and fennel sausage rolls

Classic Italian Meatballs (GF)

Chicken and leek pie

if frozen, defrost fully and bake at 180°C for 20 minutes

Fish pie

if frozen, defrost fully and bake at 200°C for 35 minutes

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for the bbq

small (two generous serves) \$40 plus gst

large (four generous serves) \$70 plus gst

Porcini rubbed lamb rump (GF)

Butterflied chicken marinated with garlic, lemon zest and thyme (GF)

Butterflied prawns marinated in citrus butter (GF)

Bistecca alla fiorentina (GF)

(additional \$20 per serve)

accompaniments for the BBQ

small (serves two) \$5 plus gst

Red wine jus (GF)

Horseradish cream (GF)

Salsa verde (GF)

salads

one serve \$12 plus gst

Cos and green bean salad with garlic yoghurt and spiced pepitas (GF)

Quinoa and freekah salad with caramelised onions, peas, pistachios and herbs

Roast spring vegetable salad with herd dressing (GF)

Risoni, tomato, spiced chickpea and feta salad with pepperoni

side dishes

small (two generous serves) \$10 plus gst

large (four generous serves) \$20 plus gst

Hasselback potatoes with peanut, mint and coriander salsa (GF)

Market best greens with almonds, lemon and brioche crumbs

Sautéed silverbeet with garlic butter (GF)

Mac & cheese

SIMON EKAS CATERING

PLACING YOUR ORDER

email orders to simon@simonekascatering.com.au
with the below information

Name

Contact number

Delivery address

Preferred delivery day

Credit card number and expiry date (1.29% surcharge visa master card and 1.8% amex)

Our drivers will adhere to strict protocol when delivering food to ensure the safety of both our employees and clients. However, if you could please advise if we need to take any extra precautions it would be most appreciated.

When placing your order please advise if you are practising social distancing vs self isolation due to contact with someone diagnosed with or suspected of having coronavirus.

Orders are required by 2.00pm the day prior to delivery. Delivering Monday, Wednesday & Friday afternoons. Minimum order of \$150 includes free delivery within Sydney metro region.