

SPRING MENU

Meals on Wheels

(Frozen Meals)

SEPTEMBER – NOVEMBER 2025

SOUP

MAIN COURSE

DESSERT

COCONUT CURRY VEGETABLE VEGETARIAN – GLUTEN FREE

A light vegetable & coconut curry soup

STEAMED BARRAMUNDI **GLUTEN & DAIRY FREE**

White fish fillets topped with a lemon & chive butter sauce

BEEF KORMA CURRY

Rich Beef & vegetable curry served with rice

MANGO CHEESECAKE

Creamy mango cheesecake with crunchy biscuit base

MUSHROOM & RISONI **VEGETARIAN – DAIRY FREE**

Creamy mushroom and risoni pasta soup

LAMB RED WINE **CASSEROLE**

Slow cooked Lamb & vegetables in a red wine sauce served with mash

PORK CHAR SUI

Strip Pork in a rich char sui sauce with rice

BANOFFEE SLICE

Chocolate base topped with caramel, banana cream

ORDERS - 1800 786 227

PUMPKIN

VEGETARIAN - GLUTEN & DAIRY FREE

Pureed sweet pumpkin soup

ITALIAN SAUSAGE SKILLET GLUTEN & DAIRY FREE

Pork sausage fried with red onion, zucchini & peppers in a tomato sauce

APRICOT CHICKEN GLUTEN & DAIRY FREE

Tender Chicken with a sweet & sour apricot sauce

KEY LIME SQUARE **GLUTEN & DAIRY FREE**

Sweet and tart citrus lime square

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ZUCCHINI & CORN CHOWDER

VEGETARIAN & GLUTEN FREE

Chunky zucchini & corn chowder style soup

VEGETARIAN PESTO PUMPKIN RAVIOLI VEGETARIAN

Tender pumpkin filled ravioli with a pesto sauce

ROAST CHICKEN GLUTEN & DAIRY FREE

Roasted Chicken breast with roast vegetables & gravy

PINEAPPLE UPSIDE DOWN CAKE **GLUTEN & DAIRY FREE OPTION**

Served with vanilla custard

CHICKEN & SPRING VEGETABLE GLUTEN & DAIRY FREE

Tasty chicken and vegetable broth

TOFU STIRFRY

VEGETARIAN - GLUTEN & DAIRY FREE

Hard tofu with vegetables in a honey soy sauce served with rice noodles

CORNED BEEF

GLUTEN FREE

Slow cooked corned beef with seeded mustard sauce served mash potato

CHOCOLATE MOUSSE

Fluffy whipped chocolate mousse

