

# ripe deli!

## TAKE HOME DINNER MENU - AVAILABLE FROM 3PM

Monday 12th August

**Southern Style Spiced Roast Chicken** - with a chipotle spiced tomato sauce

**Vegetarian Option - Pumpkin, Ricotta & Pine Nut Filo Pie**

Served with spicy potato wedges, roasted broccoli & blanched winter greens  
+ a selection of delicious Ripe salads & slaws

**Dessert - Mixed Berry & Apple Crumble**

Tuesday 13th August

**Ripes Famous Beef & Guinness Stew**

**Vegetarian Option - Warming Winter Veggie Stew**

Served with creamy mash, blanched peas, cauliflower & broccoli  
+ a selection of delicious salads & slaws

**Dessert - Baked Lemon Cheese Cake**

Wednesday 14th August

**Slow Cooked Middle Eastern Lamb Shank Stew** (Df - GF)

**Vegan + Vegetarian Option - Roasted Sumac Cauliflower Steaks** - (Vegan - DF -GF)

Served with pumpkin & kumara mash & winter greens  
+ a selection of delicious salads & slaws

**Dessert - Chocolate & Cherry Frangipane Tart** - with whipped cream

Thursday 15th August

**Curry Night - Indian Chicken or Lamb Curry** (GF - DF)

**Vegan + Vegetarian Option - Indian Vegan Curry** (GF - DF)

Served with rice pilaf, winter greens, roast vegetables + an array of delicious salads

**Dessert - Cardamom & Pistachio Swiss Roll**

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## TAKE HOME DINNER MENU - AVAILABLE FROM 3PM

**Monday 19th August**

**Peruvian Roast Chicken** - with all the trimmings (GF)

**Vegan + Vegetarian Option - Stuffed Baby Squash** (GF)

Served with roast winter root vegetables & blanched greens

+ a selection of delicious salads & slaws

**Dessert - Chocolate Swiss Roll** - with berry compote & whipped cream (GF)

**Tuesday 20th August**

**Middle Eastern Spiced Lamb Koftas** (GF)

**Vegan + Vegetarian Option - Smoked Eggplant, Tomato & Lentil Stew** (Vegan - GF)

Served with jeweled couscous, roast root vegetables, hummus & minted yoghurt

+ a selection of delicious salads & slaws

**Dessert - Cinnamon & Apple Pie** - served with custard

**Wednesday 21st August**

**Braised Beef Cheeks** - Slow cooked in red wine & rosemary

**Vegetarian Option - Grilled Polenta Stack** - with roast vegetables & halloumi (GF)

Served with creamy mash & blanched winter greens + a selection of delicious salads

**Dessert - Chocolate Self-Saucing Pudding**

**Thursday 22nd August**

**Curry Night**

**Balinese Chicken or Beef Curry** (GF - DF)

**Vegan + Vegetarian Option - Balinese Vegan Tofu Curry** (GF - DF)

Served with coconut rice, Spiced roast vegetables & Asian greens

+ a selection of delicious salads & slaws

**Dessert - Lemon Meringue Pie**

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## TAKE HOME DINNER MENU - AVAILABLE FROM 3PM

Monday 26th August

**Moroccan Chicken Tagine** - with green olives & preserved lemon (GF)

**Vegetarian Option - Stuffed Eggplant** - baked in a rich tomato sauce (GF)

Served with Kushari - Egyptian spiced rice & lentils with crispy onions

Roast winter root vegetables & blanched greens + a selection of delicious salads

**Dessert - Orange & Almond Cake** - with whipped vanilla cream (GF)

Tuesday 27th August

**Mediterranean Roast Pork Belly** - with gravy

**Vegetarian Option - Creamy Portobello Mushroom & Thyme Pie**

Served with kumara & potato mash, blanched winter greens & peas

+ a selection of delicious salads & slaws

**Dessert - Seasonal Fruit Frangipane Tart** - served with natural yoghurt

Wednesday 28th August

**Slow Cooked Beef Feijoada** - A Brazilian beef & black bean stew (GF - DF)

**Vegetarian Option - Baked Cheesy Pumpkin & Black Bean Enchilada**

Served with spiced red rice & winter greens + a selection of delicious salads & slaws

**Dessert - Winter Fruit Crumble** - served with custard

Thursday 29th August

**Curry Night**

**Thai Chicken or Beef Curry** (GF - DF)

**Vegan + Vegetarian Option - Thai Vegan Tofu Curry** (GF - DF)

Served with coconut rice, Spiced roast vegetables & Asian greens

+ a selection of delicious salads & slaws

**Dessert - Ginger & Pineapple Cake** - with vanilla cream

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## TAKE HOME DINNER MENU - AVAILABLE FROM 3PM

**Monday 2nd September**

**Spicy Jamaican Jerk Roast Chicken** - (GF)

**Vegetarian Option - Cheesy Veggie Empanadas** - with chipotle mayo

Served with lime & coriander rice, roast pumpkin & kumara, blanched winter greens  
+ a selection of delicious salads & slaws

**Dessert - Pecan Pie** - serve with whipped cream

**Tuesday 3rd September**

**Thai Beef Cheeks** - slow cooked in chilli, lime & ginger (GF - DF)

**Vegan + Vegetarian Option - Satay Tofu & Eggplant Skewers** (Vegan - GF - DF)

Served with brown rice, blanched winter greens & edamame beans  
+ a selection of delicious salads & slaws

**Dessert - Baked Banana Cheese Cake - with caramel sauce**

**Wednesday 4th September**

**Slow Roasted Italian Porchetta** - rolled pork belly stuffed with herbs & fennel

**Vegetarian Option - Risotto With Roast Pumpkin, Cream & Sage Butter**

Served with mashed root vegetables & winter greens + a selection of delicious salads

**Dessert - Boozy Tiramisu**

**Thursday 5th September**

**Curry Night**

**Vietnamese Chicken or Beef Curry** (GF - DF)

**Vegan + Vegetarian Option - Vietnamese Vegan Tofu Curry** (GF - DF)

Served with coconut rice, spiced roast vegetables & Asian greens  
+ a selection of delicious salads & slaws

**Dessert - Ginger Kiss Slice** - with whipped cream

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## TAKE HOME DINNER MENU - AVAILABLE FROM 3PM

Monday 9th September

**Korean Sticky BBQ Chicken**

**Vegetarian Option - Stir-Fried Tofu & Mushroom Bulgogi**

Served with Stir-fried egg noodles, blanched greens & miso roast cauliflower  
+ a selection of delicious salads & slaws

**Dessert - Key Lime Pie** - with whipped cream

Tuesday 10th September

**Braised Smoky BBQ Beef Short Ribs**

**Vegetarian Option - Black Bean, Spinach, Pumpkin & Mozzarella Bake**

Served with mashed root vegetables & winter greens + a selection of delicious salads

**Dessert - Banoffee Pie** - with whipped cream

Wednesday 11th September

**French Lamb Ragù** - slow cooked in a garlic & red wine sauce (GF - DF)

**Vegan + Vegetarian Option - Eggplant & Cashew Vegan Ricotta Involtni** (Vegan - GF)

Served with creamy polenta, broccolini, winter greens & peas

+ a selection of delicious salads & slaws

**Dessert - Decadent Vegan Hazelnut Chocolate Mouse Cake** (Vegan - GF - DF)

Thursday 12th September

**Curry Night**

**Burmese Chicken or Beef Curry** (GF - DF)

**Vegan / Vegetarian Option - Burmese Vegan Tofu Curry** (GF - DF)

Served with green coconut rice, spiced roast vegetables & Asian greens

+ a selection of delicious salads & slaws

**Dessert - Spiced fruit Crumble** - with whipped cream

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## TAKE HOME DINNER MENU - AVAILABLE FROM 3PM

Monday 16th September

**Ripe's Famous Chicken Coq Au Vin**

**Vegetarian Option - Creamy Leek & Artichoke Risotto** (GF)

Served with winter greens, potato & kumara gratin

+ a selection of delicious salads & slaws

**Dessert - Rhubarb & Apple Crumble**

Tuesday 17th September

**Spanish Smoky Paprika Spiced Pork & Chorizo Stew**

**Vegetarian Option - Leek, Spinach & Gruyère Tray Tart**

Served with creamy polenta, winter greens + a selection of delicious salads

**Dessert - Sticky Date Pudding** - with caramel sauce

Wednesday 18th September

**Beef Shish Kebab Skewers** - (GF)

**Vegetarian Option - Spinach & Feta Spanakopita**

Served with humus & feta whip, baked Persian rice & winter greens

+ a selection of delicious salads & slaws

**Dessert - Seasonal Fruit Sponge Pudding** - with whipped cream

Thursday 19th September

**Curry Night**

**Malaysian Chicken or Beef Curry** (GF - DF)

**Vegan + Vegetarian Option - Malaysian Vegan Tofu Curry** (GF - DF)

Served with turmeric rice, blanched Asian greens & spiced roast vegetables + a selection of delicious salads & slaws

**Dessert - Lime & Ginger Cheesecake**