

RIPE DELI - TAKE HOME DINNER MENU - SMALES FARM & RICHMOND RD

WEEK ONE

Monday 20th May

Southern Style Spiced Roast Chicken - with chipotle mayo

Vegetarian Option - Pumpkin, Ricotta & Pine Nut Filo Pie

Served with spicy potato wedges, roasted broccoli & blanched winter greens

With a selection of delicious Ripe salads & slaws

Dessert - Mixed Berry & Apple Crumble

Tuesday 21st May

Ripes Famous Smoked Fish Pie

Vegetarian Option - Vegetarian lasagna

Served with roast garlic potatoes & blanched winter greens

With a selection of delicious Ripe salads & slaws

Dessert - Baked Lemon Cheese Cake

Wednesday 22nd May

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

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

Served with Persian spiced rice with crispy fried onions & winter greens

With a selection of delicious Ripe salads & slaws

Dessert - Chocolate & Cherry Frangipane Tart - with whipped cream

Thursday 23rd May

Curry Night - Check our instagram to find out more!

Indian Chicken or Lamb Curry (GF - DF)

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

Served with spiced rice pilaf, blanched greens, spiced roast vegetables

With a selection of delicious Ripe salads & slaws

Dessert - Vegan Cardamom & Coconut Rice Pudding - with vegan caramel sauce

(vegan - GF - DF)

WEEK TWO

Monday 27th May

Peruvian Roast Chicken - with all the trimmings (GF)

Vegan + Vegetarian Option - Stuffed Baby Squash (GF)

Served with roast winter root vegetables & blanched greens

With a selection of delicious Ripe salads & slaws

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

Tuesday 28th May

Middle Eastern Spiced Lamb Koftas (GF)

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

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

With a selection of delicious Ripe salads & slaws

Dessert - Cinnamon & Apple Pie - served with custard

Wednesday 29th May

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 Ripe's salads

Dessert - Chocolate Self-Saucing Pudding

Thursday 30th May

Curry Night - Check our instagram to find out more!

Balinese Chicken or Pork Curry (GF - DF)

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

Served with coconut rice, Spiced roast vegetables & Asian greens

With a selection of delicious Ripe salads & slaws

Dessert - Lemon Meringue Pie

WEEK THREE

Monday 3rd June

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

With a selection of delicious Ripe salads & slaws

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

Tuesday 4th June

Mediterranean Roast Pork Belly - with gravy

Vegetarian Option - Creamy Portobello Mushroom & Thyme Pie

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

With a selection of delicious Ripe salads & slaws

Dessert - Seasonal Fruit Frangipane Tart- served with natural yoghurt

Wednesday 5th June

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

With a selection of delicious Ripe salads & slaws

Dessert - Winter Fruit Crumble - served with custard

Thursday 6th June

Curry Night - Check our instagram to find out more!

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

With a selection of delicious Ripe salads & slaws

Dessert - Ginger Cake - with custard

WEEK FOUR

Monday 10th June

Mexican Adobo Roast Chicken - (GF)

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

Served with lime & coriander rice, roast pumpkin & kumara, blanched winter greens

With a selection of delicious Ripe salads & slaws

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

Tuesday 11th June

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

With a selection of delicious Ripe salads & slaws

Dessert - **Boozy Tiramisu**

Wednesday 12th June

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 Ripe's salads & slaws

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

Thursday 13th June

Curry Night - Check our instagram to find out more!

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

With a selection of delicious Ripe salads & slaws

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

WEEK FIVE

Monday 17th June

Korean Sticky BBQ Chicken

Vegetarian Option - Stir-Fried Tofu & Mushroom Bulgogi

Served with Stir-fried egg noodles, blanched greens & miso roast cauliflower

With a selection of delicious Ripe salads & slaws

Dessert - Key Lime Pie - with whipped cream

Tuesday 18th June

Braised Smokey BBQ Beef Short Ribs

Vegetarian Option - Black Bean, Spinach, Pumpkin & mozzarella Bake

Served with mashed root vegetables & winter greens

With a selection of delicious Ripe salads & slaws

Dessert - Banoffee Pie - with whipped cream

Wednesday 19th June

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

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

Served with creamy polenta mash, broccolini, winter greens & peas

With a selection of delicious Ripe's salads & slaws

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

Thursday 20th June

Curry Night - Check our instagram to find out more!

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

With a selection of delicious Ripe salads & slaws

Dessert - Spiced fruit Crumble - with whipped cream

WEEK SIX

Monday 24th June

Ripe's Famous Creamy Chicken & Leek Pot Pie

Vegetarian Option - Leek & Gruyere Free Form Tart

Served with rice & blanched winter greens

With a selection of delicious Ripe salads & slaws

Dessert - Rhubarb & Apple Crumble

Tuesday 25th June

Greek Lamb Moussaka- Pure comfort food (GF)

Vegetarian Option - Lentil Cottage Pie (GF - DF)

Served with roasted root vegetables, blanched winter greens

With a selection of delicious Ripe salads & slaws

Dessert - Sticky Date Pudding - with caramel sauce

Wednesday 26th June

Beef Shish Kebab Skewers - with humus & feta whip (GF)

Vegetarian Option - Spinach & Feta Spanakopita

Served with baked Persian rice & winter greens

With a selection of delicious Ripe salads & slaws

Dessert - Seasonal Fruit Sponge Pudding - with whipped cream

Thursday 27th June

Curry Night - Check our instagram to find out more!

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

With a selection of delicious Ripe salads & slaws

Dessert - Lime & Ginger Cheesecake

Our take home meals hit the counter around 3pm - from Monday to Thursday