

# planning a party? help is here

DIY Eats are designed to bring the comfort of a homecooked meal and quality of a restaurant, without the stress.

Dishes can keep for 5 days for easy planning ahead.

And because we've taken care of the first roast in our hi-powered ovens (which allows for perfect cooking & caramelisation) all you need to do is a quick reheat! And yes, it comes out tasting like you cooked it yourself.

**It makes all the difference.**



**easy**

**as**

**1,2,3**

**1**

**TEMPING**

**Bring your meats to  
room temperature**

**2**

**GET IT TOASTY**

**Place into a  
preheated oven**

**3**

**PLATE UP**

**Warm up the sauce  
& serve!**



**Kurobuta Pork Belly Porchetta  
(serves 4-5)**

Stuffed with Dutch milk-fed veal, chestnut & sausage stuffing, parsley, lemon, garlic, fennel, house-made gravy, whole grain mustard

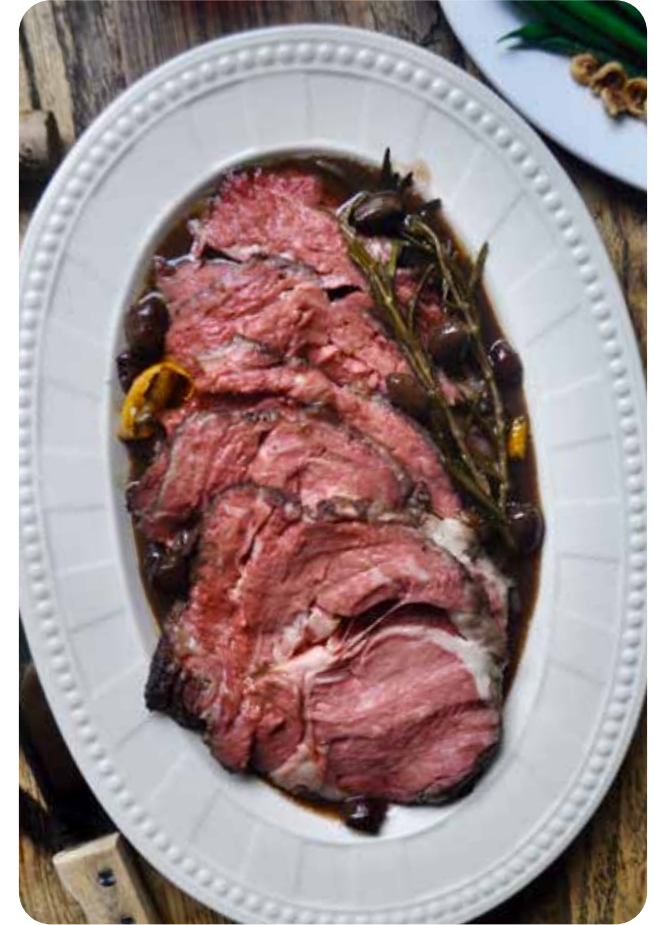
210-



**Classic Roast Chicken  
(serves 2-3)**

antibiotic & hormone-free whole chicken, brined and marinated with herb & garlic butter. Comes with house-made chicken demi-glacé.

45-



**Beef Ribeye Roast  
(serves 4-5)**

Cape Grim grass-fed black & red angus beef mbs 2+ basted in garlic, thyme & rosemary butter

198-