



Enjoy a little bit of the Wild Food Farm at home.

Our Ready-to-Heat and Ready-to-Cook meals are prepared in-house by our Chef using the freshest locally sourced ingredients and delivered to your door.

Ready to Heat

House Baked Lemon Myrtle Damper \$8.50

Freshly baked in-house, infused with native lemon myrtle for a delicious twist.

add garlic butter to make your own garlic bread. \$10

Penne Pasta Bake

single serve - \$14 double serve - \$35

A family serve of our Penne Pasta Bake, with a creamy lemon myrtle and roasted tomato sauce, plus avocado and roasted field mushrooms, topped with parmesan cheese.

add chicken - \$3

Outback Bush Spiced Lentil and Cauliflower Curry

Single serve - \$20 Double serve - \$28

Tender braised lentils in a rich coconut sauce, infused with aniseed myrtle, wattle-seed and native pepper. Plus steamed white rice, a papadum and cucumber and river-mint raita.

Outback Bush Yellow Chicken Curry

Single serve - \$22 Double serve - \$30

Free range chicken in a rich coconut sauce with lemon myrtle, aniseed myrtle and native pepper. Plus steamed white rice, a papadum and a cucumber and river-mint raita.

Wild Food Farm Lasagna

single serve - \$16 Double serve - \$35

We've put a native twist on a delicious family meal. Classic lasagna infused with mountain pepper and native thyme. No mess and no fuss.

Wild Food Farm Spaghetti Bolognese

Single serve- \$16 Double serve - \$24

Delicious homemade Bolognese infused with mountain pepper and native thyme

Wild Food Farm Penne Pasta (Vegetarian, Vegan Option) \$15

Mountain pepper roasted pumpkin, with native warrigal greens and semi dried tomatoes, in a creamy garlic white wine sauce. Delicious!

Wild Food Farm Spaghetti \$18

Delicious house smoked lemon myrtle and pepper-berry chicken, field mushrooms, avocado, bacon, in a deliciously creamy tomato and native basil sauce.

Roast Pumpkin and Pickled Beetroot Salad \$15

Phillip Island honey roasted walnuts, caramelized onion, and Meredith goat cheese, on a bed of cos lettuce. Plus house pickled beetroot throughout.
add chicken \$5

Pumpkin Soup \$6

Roasted pumpkin with Phillip Island honey and infused with native saltbush.

Chef Joel's Stir Fry Meal Kit

Your choice tofu (\$18), marinated beef (\$22), chicken (\$20) or prawns (\$24)
all meal kits come with hand cut broccolini, bok choy, baby corn, carrot, and cabbage, steamed coconut rice, and
Chef Joel's secret stir fry sauce.

House Made Pork and Veal Meatballs (Serve of 10) \$15

Chef Joel's delicious house made pork and veal meatballs!

Add your choice of wild food farm sugo sauce or our wild food farm spicy tomato sauce, and a choice of penne pasta
or spaghetti!

Add \$20

Or make your own meatball sub by ordering one of our lemon myrtle dampers.

Ready To Cook

Dinner made easy, pick your protein, then choose your sides. We'll take care of the hard work, all you have to do is
cook your meat and heat your sides.

Wild Food Farm Chunky Beef Pie (With Wild Food Farm Chutney) \$8

Free Range Pork Sausages Infused With Aniseed Myrtle – Pack of 4 \$16

Free Range Chicken Breast – With Your Choice of *Marinade \$8

- *Citrus and Lemon Scented Tea Tree

- *BBQ Bush Spice

18-Hour Slow Roasted Beef (Precooked -Portion Size of 250gram) \$12.50

Pick Your Sides \$6 Each

Corn Cob

Coated in a native thyme and parmesan butter

Roasted Potatoes

Coated with confit garlic and native rosemary

Roasted Pumpkin

Roasted with delicious mountain pepper

Broccolini

Coated in native thyme and parmesan butter

Something sweet?

Top off your meal with these special treats.

Chocolate and Wattle-Seed Brownie \$6

Orange and Almond Cake \$6

Native Apple and Cinnamon Muffin \$5

White Chocolate and Macadamia Cookie \$3.5

Anzac Slice \$3.5

ORDER HERE:

<https://wild-food-farm.square.site>

Or phone: 0406 153 143

Please ensure all orders are placed by 12.00 midday on Thursdays for Friday delivery.

Please note \$10 delivery fee.