



QUINCE + CLOVE

Handcrafted food - Home delivered

LATEST MENU



#10



#16



#28

Soups

\$11

1. Leek, Zucchini, Baby Pea & Prawn
2. Free Range Chicken Wonton Broth w Ginger & Coriander
3. Poached Shredded Chicken, Chilli & Vermicelli Pho w Bean Shoots & Herbs
4. Zucchini & Parmesan
5. Chicken, Barley & Kale
6. Pumpkin, Carrot & Cashew Nut
7. Ham Hock & Split Pea
8. Poached Chicken & Garden Vegetable Soup
9. Ethiopian Spiced Soup w Chicken & Chickpeas
10. Thai Chicken Coconut w Kaffir Lime & Rice Noodles
11. Green Vegetable Minestrone w Bacon & Pesto
12. Moroccan Spiced Lamb & Lentil w Coriander
13. Beetroot & Carrot w Goat's Cheese
14. Healing Soup – Zucchini, Celery & Parsley

Warm salads

\$16.50

15. Whole Buckwheat with, Tofu, Broccoli & Teriyaki Chicken
16. Wild Rice Kedgree w Salmon, Cherry Tomatoes, Eggs, Lemon & Fresh Herbs
17. Szechuan Chicken & Soba Noodles

Pies + quiches

\$11

- Using Our Own Hand Made Puff Pastry & Short-crust Pastry
18. Humble Beef Pie
 19. Chicken, Leek, Mushroom & Corn Pie
 20. Steak & Potato Curry Pie
 21. Lamb, Mint & Pea Pie
 22. Cherry Tomato, Goat's Cheese & Caramelised Onion Quiche
 23. Smoked Trout Quiche w Leek, Peas & Dill
 24. Quiche Lorraine made w Pulled Ham Hock & Leek
 25. Mushroom, Garlic & Thyme Quiche
 26. Roast Organic Chicken w Baby Vegetables & Gravy

Sausage rolls

\$13.50 - 8 Pieces

27. Our Sausage Rolls, made with our hand made Puff Pastry & Grass Fed Beef are packed full of 7 different vegetables. Great to pop in the freezer.

Casseroles + Roasts

\$16.50

28. Spice Rubbed Lamb w Cauliflower, Rice, Lentils & Tahini Dressing
29. Quarter Organic Chicken w Roasted Vegetables & Gravy
30. Peppered Beef w Parsnip Puree
31. Szechuan, Chilli, Ginger & Lemongrass Beef with Thick Rice Noodles & Coriander.

High Protein Meals

\$17.50

32. Fish Roasted with Pumpkin Seeds w Braised Lentils & Spinach
33. Sumac Crusted Chicken Tenderloins w Quinoa Greek Salad & Greek Yoghurt
34. Braised Mixed Beans w Ras El Hanout, Baby Spinach & Baby Carrots, Quinoa w Lamb Kofta



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#39



#31



#62

Hand made pasta meals

\$16.50

- 35. Beef & Pea Braise Cannelloni
- 36. Lasagne Bolognese
- 37. Mushroom & Porcini Lasagne
- 38. Chicken & Leek Lasagne
- 39. Hand Made Tagliatelle w Prawns & Blue Swimmer Crab & Chilli
- 40. Hand Made Pappadelle w Shredded Beef Ragù
- 41. Hand Made Tagliatelle w Chicken, Lemon, Capers & Green Olives
- 42. Hand Made Spaghetti w Grated Zucchini, Garlic, Chilli, Parsley & Parmesan
- 43. Hand Made Linguini w Lime, Rocket, Prosciutto & Feta

Asian influenced specials

\$16.50

- 44. Thick Rice Noodles w Ginger Chicken, Fresh Herbs Peas & Beans
- 45. Long Life Egg Noodles w Peking Pork & Choy Sum
- 46. Chicken Katsu Don w Cabbage, Egg, Onion, Green Beans & Brown Rice

Curries

\$16.50

Made Mild or Hot. All pastes made from scratch to ensure no preservatives or fillers.

- 47. Chicken & Kaffir Lime Curry w Green Beans, Sweet Potato, Basmati Rice & Roti
- 48. Dried Spice Pork Curry w Beetroot Curry & Basmati Rice & Roti
- 49. Cauliflower, Cashew & Pea Curry w Pumpkin Curry on Basmati Rice w Roti

Vegetables

Single \$8.25 Double \$13.20

- 50. Steamed Asian Greens w Oyster Sauce
- 51. Roasted Vegetables w Garlic & Thyme
- 52. Steamed Big Cut Vegetables
- 53. Stir Fried Vegetables w Tofu & Mushrooms
- 54. Stuffed Capsicum w Grains & Quinoa & Feta

Combos

\$16.50

Feel free to mix & match sides!

- 55. Vietnamese Beef Skewers w Raw Broccoli & Spring Onion Slaw w Almonds
- 56. Salmon, Dill & Caper Patties w Super Grain Salad
- 57. Japanese Chicken Gyoza w Edamame & Brown Rice Salad
- 58. Teriyaki Drumettes w Cabbage & Fennel Salad
- 59. Beef Rissoles w Lemon & Herb Potato Salad
- 60. Chicken Schnitzel (or grilled) w Raw Vegetable Salad
- 61. Thai BBQ Chicken Breast w Asian Noodle Coleslaw

Bread

We bake magnificent natural sourdough bread daily!

- 62. Loaf \$7.70
- 63. Baguette \$3.30



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#29

Feed four for \$20

These meals are large serves designed to feed a family of four

72. Family sized pies – hand made puff and short crust pastry with slow cooked braises. Available in Beef Mince Stew, Beef & Vegetable or Chicken Leek & Mushroom

73. Black Eyed Peas w Sweet Potato & Greens w Saffron Rice & Almond Pilaf (V)

74. Hand Made Tagliatelle w Italian Bolognese Sauce & a Garlic Butter Baguette

75. Salmon & Potato Patties w Spinach & Grain Salad

Kids

\$16.50

Generous sizes & mild flavours. All requests welcome, ingredients easily omitted.

64. Chicken Breast Nuggets with Quinoa Crust (GF) - Served with Tomato Relish & naturally seasoned Sweet Potato & Potato Wedges or Steamed Big Cut Vegetables.

65. Japanese Style Gyoza 8 Pieces - Served with Iceberg Lettuce, Carrot & Cucumber Salad

66. Pasta Sauce of Handmade Italian Pork, Fennel & Chilli Sausages (Mild) with Tomato Napoli & Hand Cut Spaghetti.

67. Curry Puffs – Handmade with Meat & Vegetable Fillings (Mild) - Served with yoghurt Riata & Saffron Fried Rice

68. Kid's Chicken Fried Rice – Brown Rice with small cut Beans, Carrot, Corn, Broccoli, Cauliflower & Chicken

High Alkaline

This menu has a focus on high alkaline and raw ingredients to aid digestive health.

Eating a balance of 80/20 (alkaline/acidic) allows the body to maximise its nutrient and mineral absorption. We recommend these dishes be eaten within 2 days of delivery, as many of the ingredients are raw. We are always happy to mix and match sides.

Where possible organic ingredients are used. These meals are delicate & designed to be eaten just warm. Heat slowly & check as you go, the ingredients will thank you.

69. Organic San Choi Bau – organic chicken & beef mince with kelp noodles, ginger, coriander & chopped macadamia nuts. A healthy twist on an Asian classic

70. Organic Chicken, Ginger, Soy & Nori Parcels served with Whole Buckwheat, Broccoli & Spring Green Vegetable & Lemon Pilaf.

71. Fillet of Salmon or White Fish steamed with a Green Olive, Almond & Lemon Tapenade, served with a warm Roasted Vegetable, Quinoa, Almond & Kale Salad.

All of our food is cooked on the day of delivery. We only use fresh ingredients and never add preservatives or fillers. Our food has a conservative use-by date of 4 days and almost all dishes can be frozen (details are provided on packaging). We take pride in our product and appreciate your feedback. Any positive feedback or constructive criticism is important to our business. Please email your thoughts and suggestions to info@quinceandclove.com.au. For function enquiries please call or go to our website to find out more about us www.quinceandclove.com.au.