

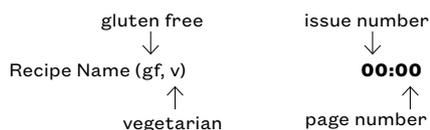
# dish

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# M-P

MACADAMIAS - PUMPKIN



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Spiced Prawns with Mango Salad (gf)	<b>21:98</b>	<i>Manuka-smoked Eel Clubs with Wasabi and Cress</i>	<b>5:119</b>	<i>Marinated Artichokes with Stracciatella and Olives (gf, v)</i>	<b>93:86</b>
Szechuan Pork and Mango Salad (gf)	<b>6:96</b>	<i>Many Vegetable Lasagne with Cheesy Béchamel Sauce (v)</i>	<b>110:48</b>	<i>Marinated Aubergine (gf, v)</i>	<b>6:78</b>
Tikka Prawns with Mango and Pineapple Salsa	<b>28:70</b>	<b>MAPLE, GENERAL</b>			
Tuna Steaks with Mango and Cucumber Salad	<b>82:86</b>	Candied Maple Bacon (gf)	<b>94:60</b>	<i>Marinated John Dory Salad with Tzatziki (gf)</i>	<b>2:32</b>
Vietnamese Pork and Mango Salad (gf)	<b>15:81</b>	Double Maple Wood Roasted Salmon with Pickled Fennel and Salted Yoghurt (gf)	<b>94:97</b>	<i>Marinated Pork and Quince Tapas</i>	<b>4:91</b>
<b>Mango: Sweet</b>		Herb and Goat's Cheese-stuffed Chicken in Maple Bacon (gf)	<b>69:72</b>	<i>Marinated Strawberries (gf)</i>	<b>21:71</b>
Chocolate, Fig and Hazelnut Meringue with Summer Berries and Mango (gf)	<b>21:87</b>	Lamb Burgers with Salted Chilli and Maple Glaze	<b>82:49</b>	<i>Maritozzi (Sweet Roman Buns) with Cinnamon and Rum Syrup</i>	<b>77:70</b>
Fig and Ginger Loaf with Ricotta and Fresh Mango	<b>14:67</b>	Maple, Coconut and Milk Chocolate Popsicles (gf)	<b>70:72</b>	<i>Market Fish (gf)</i>	<b>26:102</b>
Five-spice Meringues with Fresh Mango and Passionfruit (gf)	<b>9:63</b>	Maple-glazed Salmon Skewers with Fennel and Orange Salad (gf)	<b>68:112</b>	<i>Market Fish Bouillabaisse (gf)</i>	<b>91:36</b>
Fresh Mango, Blueberry and Passionfruit Pavlova (gf)	<b>75:75</b>	Maple and Paprika Roasted Carrots with Honey-roasted Spiced Nut Crumble (gf, v)	<b>73:78</b>	<i>Market Fish with Chana Masala</i>	<b>85:103</b>
Fresh Summer Fruit Rolls (gf)	<b>40:92</b>	Maple and Spice Roasted Butternut (gf, v)	<b>4:64</b>	<i>Market Fish with Crisp Thai Salad</i>	<b>64:111</b>
Frozen Mango Margarita Sorbet (gf)	<b>89:92</b>	Maple Syrup and Balsamic Roasted Strawberries (gf)	<b>101:80</b>	<i>Market Fish with Crushed Potatoes and Herb Dressing (gf)</i>	<b>21:116</b>
Fruit Bowl (gf)	<b>48:66</b>	Maple Syrup and Vanilla Bean Baked Apricots (gf)	<b>102:90</b>	<i>Market Fish with Crushed Potatoes, Peas and Mint</i>	<b>52:110</b>
Ginger Roulade with Tamarind-glazed Mango and Mascarpone	<b>37:58</b>	No-churn Fiery Peanut Butter Ice Cream Sliders with Fudge Sauce and Candied Maple Bacon	<b>94:60</b>	<i>Market Fish with Eggplant Salad (gf)</i>	<b>76:94</b>
Grilled Tropical Fruit with No-churn Coconut Ice Cream (gf)	<b>75:102</b>	Ricotta Pancakes with Caramelised Apples and Maple Syrup	<b>5:63</b>	<i>Market Fish with Green Olive, Jalapeno and Tomato Salsa (gf)</i>	<b>100:180</b>
Lime and Coconut Pots with Fresh Mango (gf)	<b>37:38</b>	Roasted Carrots with Harissa and Maple Syrup (gf, v)	<b>92:64</b>	<i>Market Fish with Olive and Herb Salsa</i>	<b>53:109</b>
Lime, Ginger and Mango Tart	<b>13:77</b>	Smoked Paprika, Maple Syrup and Mustard Baked Salmon (gf)	<b>106:78</b>	<i>Market Fish with Pistachio, Herb and Lime Salsa (gf)</i>	<b>102:86</b>
Mango, Chilli and Lime Popsicles (gf)	<b>70:69</b>	Sticky Chicken Wings with Orange and Maple Syrup (gf)	<b>39:124</b>	<i>Market Fish with Ponzu (gf)</i>	<b>101:94</b>
Mango Coconut Ice Cream	<b>70:123</b>	Sticky Tamarind and Maple Syrup Glazed Pork Ribs	<b>88:40</b>	<i>Market Fish with Rocket, Fennel, Preserved Lemon and Currant Salad (gf)</i>	<b>101:90</b>
Mango Lassi Popsicles (gf)	<b>40:82</b>	Vanilla Spice Crepes with Maple		<i>Market Fish with White Wine, Grapes and Tarragon</i>	<b>31:105</b>
Mango and Lime Fools (gf)	<b>51:128</b>			<i>Market Salad with Green Goddess Dressing (gf, v)</i>	<b>62:81</b>
Mango, Lychee and Passionfruit Meringues (gf)	<b>87:65</b>			<i>Marmalade and Dark Chocolate Bread and Butter Pudding</i>	<b>85:62</b>

**MARSALA, GENERAL**

Braised Chicken with Mushrooms and Marsala (gf)	<b>55:67</b>
Braised Scotch Fillet with Marsala and Red Wine Sauce (gf)	<b>30:85</b>
Bundt Cake al Marsala e Prugne (Marsala Plum Cake)	<b>67:46</b>
Chaat Masala Fried Rice	<b>108:106</b>
Chicken Livers with Marsala (gf)	<b>53:70</b>
Chicken Marsala	<b>14:111</b>
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**MARSHMALLOWS, GENERAL**

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<i>Marzipan</i>	<b>107:57</b>
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**MASCARPONE, GENERAL**

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Chocolate French Toast with Roasted Plums and Mascarpone	<b>35:75</b>
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Dark Chocolate Cookies with Espresso Mascarpone Cream	<b>55:89</b>
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Ginger Roulade with Tamarind-glazed Mango and Mascarpone	<b>37:58</b>
Grilled Pizza with Smoked Salmon, Capers and Mascarpone	<b>39:106</b>
Hazelnut and White Chocolate Brownie with Marinated Berries and Mascarpone	<b>15:111</b>
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<i>Matcha and Mint Slice (gf)</i>	<b>82:93</b>
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**MEATBALLS, GENERAL (SEE ALSO KOFTA)**

Bacon-wrapped Polpetta in Tomato Sauce	<b>41:115</b>
Baked Chicken and Mozzarella Meatballs	<b>103:104</b>
Baked Mediterranean Meatballs	<b>109:77</b>
Baked Mexican Pork Meatballs with Salsa Verde	<b>85:102</b>
Baked, Stuffed Meatballs and Pasta	<b>108:76</b>
Beef Meatballs with Warm Yoghurt Sauce and Paprika Butter	<b>84:91</b>
Cajun Lamb Meatballs with White Beans	<b>50:111</b>

Cassoulet-style Smoky Bacon Meatballs	<b>109:72</b>	Vietnamese-style Chicken and Coriander Soup	<b>109:80</b>	Melon with Lemongrass Syrup (gf)	<b>28:86</b>
Chicken Meatball Subs	<b>62:77</b>			Melon, Mozzarella and Prosciutto Salad (gf)	<b>87:98</b>
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Hearty Spiced Red Lentil and Meatball Soup (gf)	<b>102:68</b>	Chorizo and Lamb Meatloaf	<b>84:100</b>	Melting Mozzarella and Fennel Seed Rolls (v)	<b>14:78</b>
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Italian Sausage Meatball Sliders	<b>54:88</b>	Glazed Pork Meatloaf	<b>17:108</b>	Merguez Sausage and Green Olive Tagine (gf)	<b>60:91</b>
Jambalaya Chicken and Pork Balls with Spicy Sauce and Prawns	<b>68:92</b>	Lamb and Fresh Herb Meatloaf	<b>9:84</b>	Merguez Sausage with Herbed Polenta and Roasted Tomatoes (gf)	<b>18:76</b>
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Lamb, Oregano and Fennel Seed Meatballs	<b>97:50</b>	Rustic Barbecue Sauce-glazed Meatloaf	<b>92:106</b>		
Layered Lasagne with Meatballs	<b>65:80</b>			<b>MERINGUES, GENERAL (SEE ALSO PAVLOVA)</b>	
Meatball, Tomato and Basil Ragu	<b>73:114</b>	Meatloaf Toastie	<b>99:82</b>	Almond Meringues with Lemon Sugar and Raspberries (gf)	<b>39:90</b>
Meatballs with Tomato and Green Olive Sauce	<b>20:114</b>	Meatloaf in Tomato Red Wine Sauce	<b>19:113</b>	Almond Praline Meringues (gf)	<b>17:79</b>
Mediterranean Meatballs with Olives, Feta and Mint	<b>68:94</b>	Mediterranean Bircher Muesli	<b>77:60</b>	Apple Spice Cake with Brown Sugar and Almond Meringue	<b>48:78</b>
Mexican Bean and Meatballs with Whipped Avocado	<b>82:72</b>	Mediterranean Citrus, Cinnamon and Pine Nut Cake	<b>103:95</b>	Banana Rum Caramel Meringue Pie	<b>79:65</b>
One-pan Chicken Meatballs and Roasted Tomato Sauce	<b>28:97</b>	Mediterranean Filo Pie	<b>8:64</b>	Cashew Nut Butter Meringues with Papaya and Pomegranate Seeds (gf)	<b>51:98</b>
Pork and Fennel Meatballs with Puttanesca Sauce	<b>67:112</b>	Mediterranean Lamb and Quinoa Salad (gf)	<b>95:80</b>	Chocolate, Fig and Hazelnut Meringue with Summer Berries and Mango (gf)	<b>21:87</b>
Pork and Fennel Polpette in Tomato Sauce on Creamy Polenta	<b>59:104</b>	Mediterranean Meatballs with Olives, Feta and Mint	<b>68:94</b>	Dark Chocolate Vegan Cupcakes with Aquafaba Meringue	<b>74:99</b>
Pork Meatball, White Bean and Greens Soup	<b>98:64</b>	Mediterranean Parsley Salad (gf)	<b>9:89</b>	Five-spice Meringues with Fresh Mango and Passionfruit (gf)	<b>9:63</b>
Pork and Oregano Meatballs with Molten Mozzarella	<b>65:111</b>	Mediterranean Poached Chicken Salad (gf)	<b>15:79</b>	Gilded Mini Meringues (gf)	<b>81:65</b>
Pork Polpette Baked with Pasta	<b>4:95</b>	Mediterranean-style Whole Roasted Fish	<b>3:68</b>	Hazelnut, Chocolate and Turkish Delight Meringues (gf)	<b>25:81</b>
Pork Sausage Meatball Lasagne	<b>93:62</b>	Medjool Dates with Blue Cheese, Prosciutto and Balsamic Glaze (gf)	<b>45:103</b>	Hot Lemon Meringue and Passionfruit Puddings	<b>67:103</b>
Saucy Chicken and Rocket Meatballs	<b>17:106</b>			Isla Flotante (Floating Island) (gf)	<b>10:123</b>
Smoky Baked Chicken Meatballs	<b>80:55</b>	<b>MELON, GENERAL (SEE ALSO ROCKMELON AND WATERMELON)</b>		Lemon Curd, Pistachio and Meringue Ice Cream (gf)	<b>101:98</b>
Spiced Date and Pine Nut Lamb Meatballs	<b>109:77</b>	Ceviche with Melon, Mint and Cucumber (gf)	<b>40:58</b>	Lemon Curd and Raspberry Meringue Pudding	<b>91:80</b>
Spiced Lamb Meatball and Salad Flatbreads	<b>99:104</b>	Chilled Avocado, Cucumber and Melon Soup (gf, v)	<b>58:69</b>	Lemon Meringue Cake	<b>51:78</b>
Spicy Pork Meatball and Salad Wraps	<b>89:71</b>	Melon with Lemongrass Syrup (gf)	<b>28:86</b>	Lemon Meringue P'ice Cream	<b>88:70</b>
Swedish Meatballs	<b>109:78</b>	Melon, Mozzarella and Prosciutto Salad (gf)	<b>87:98</b>	Lime Syllabub and Raspberry Eton Mess (gf)	<b>51:98</b>
Tikka Masala Lamb Meatball Curry	<b>90:86</b>	Melon and Prosciutto Bruschetta	<b>59:63</b>	Little Lime Meringue Tarts	<b>14:71</b>
Tomato and Tiny Meatball Soup with Pesto	<b>8:101</b>	Melon Sherbet with Melon and Herb Sugar (gf)	<b>34:84</b>	Mango, Lychee and Passionfruit Meringues (gf)	<b>87:65</b>
Vegetable and Meatball Soup (gf)	<b>61:114</b>	Pineapple, Melon and Ginger Salad (gf)	<b>1:60</b>	Meringue Roulade with Strawberries in Red Wine Syrup (gf)	<b>10:84</b>
Venison Meatballs on Vermicelli Salad	<b>70:109</b>	Smoked Chicken, Melon and Hazelnut Salad (gf)	<b>15:117</b>		
		Spiced Beef with Melon, Barley and Mint Salad	<b>21:98</b>		

Meringue Torte with Figs, Turkish Delight and Pistachios (gf)	<b>100:100</b>
Meringue Wreath with Summer Berries (gf)	<b>75:128</b>
Mixed Berry, Rosewater and Crushed Meringue Marshmallow (gf)	<b>57:80</b>
Muscovado Sugar Meringues with Vanilla Mascarpone and Strawberries (gf)	<b>63:119</b>
Raspberry Meringues with Lime Curd (gf)	<b>81:62</b>
Red Berry, Star Anise and Almond Crunch Meringue Torte (gf)	<b>45:69</b>
Rhubarb and Raspberry Meringue Tarts	<b>42:69</b>
Rose Water Meringue and Lemon Shortbread Swirls	<b>56:92</b>
Sour Cherry and Chocolate Meringue Cookies (gf)	<b>16:76</b>
Spiced Brown Sugar, Almond and Chocolate Ganache Meringues (gf)	<b>41:104</b>
Spiced Meringue and Chocolate Shortbread Swirls	<b>66:128</b>
Strawberry and Hazelnut Meringues with Crushed Strawberry Cream (gf)	<b>33:69</b>
Strawberry and Meringue Fool (gf)	<b>57:118</b>
Trifle Layered with Lemon Cream and Raspberries with Baby Meringue Topping	<b>63:78</b>
Trifle with Lemon Cream, Raspberries and Meringues	<b>100:100</b>
Turkish Torte (gf)	<b>4:101</b>
<i>Meringue Roulade with Strawberries in Red Wine Syrup (gf)</i>	<b>10:84</b>
<i>Meringue Torte with Figs, Turkish Delight and Pistachios (gf)</i>	<b>100:100</b>
<i>Meringue Wreath with Summer Berries (gf)</i>	<b>75:128</b>
<i>Merry Muesli</i>	<b>45:94</b>
<i>Methismena - Walnut-filled Biscuits</i>	<b>68:46</b>
<i>Mexican Almond Cookies</i>	<b>44:79</b>
<i>Mexican Barbecue Chicken, Herb Salad and Avocado Tostadas (gf)</i>	<b>86:70</b>
<i>Mexican Bean and Chipotle Soup (gf, v)</i>	<b>73:110</b>
<i>Mexican Bean and Meatballs with Whipped Avocado</i>	<b>82:72</b>
<i>Mexican Beef with Fresh Corn and Black Bean Salsa (gf)</i>	<b>15:119</b>
<i>Mexican Braised Lamb with Whipped Pumpkin</i>	<b>49:60</b>
<i>Mexican Chicken Empanadas (gf)</i>	<b>61:95</b>
<i>Mexican Chicken Soup (gf)</i>	<b>54:69</b>
<i>Mexican Fish Tacos with Avocado and Jalapeno Sauce</i>	<b>86:104</b>

<i>Mexican Fish Tortillas</i>	<b>22:77</b>
<i>Mexican Prawns with Brown Rice and Quinoa (gf)</i>	<b>83:54</b>
<i>Mezze Plate (gf)</i>	<b>86:56</b>
<i>Mezze Platter</i>	<b>27:102</b>
<i>Mezze Platter (v)</i>	<b>75:92</b>
<i>La Miascia</i>	<b>47:85</b>
<i>Middle Eastern Beans with Baked Eggs (gf, v)</i>	<b>68:71</b>
<i>Middle Eastern Beef and Mixed Grains Soup</i>	<b>98:17</b>
<i>Middle Eastern Lamb and Chickpea Soup</i>	<b>18:118</b>
<i>Middle Eastern Spiced Lamb and Rhubarb (gf)</i>	<b>50:102</b>
<i>Middle Eastern Yoghurt Flatbread with Silverbeet and Ricotta (v)</i>	<b>60:77</b>
<i>Milk-braised Pork Shoulder (gf)</i>	<b>105:70</b>
<i>Milk-braised Pork Shoulder with Zesty Fried Herb and Lemon Salsa (gf)</i>	<b>92:50</b>
<i>Milk Chocolate and Cherry Cheesecake</i>	<b>108:96</b>
<i>Milk Chocolate and Coffee Custard Almond Tarts</i>	<b>66:97</b>
<i>Milk Chocolate Tarts</i>	<b>5:106</b>
<i>Milk Kefir Panna Cotta (gf)</i>	<b>80:94</b>
<b>MILLET, GENERAL</b>	
<i>Creamy Millet Porridge and Red Wine Roasted Rhubarb (gf)</i>	<b>79:104</b>
<i>Green Herb Millet and Feta Fritters with Garlic Hummus, Roasted Almonds and Pea Shoots (gf)</i>	<b>80:64</b>
<i>Puffed Rice and Millet Slice with Cranberries and Pistachios (gf)</i>	<b>72:106</b>
<i>Roasted Butternut Squash Maple Millet Bread</i>	<b>108:114</b>
<i>Summer Yoga Bowls (gf, v)</i>	<b>58:96</b>
<i>Three-grain, Coconut and Apple Porridge with Honey and Cinnamon Roasted Kasha (gf)</i>	<b>72:82</b>
<i>Mince and Bacon Pies with Crispy Cheese and Rosemary Twists</i>	<b>61:103</b>
<i>Mince and Cheese Pies</i>	<b>42:59</b>
<i>Mince and Cheese Pies</i>	<b>100:200</b>
<i>Mince on Toast</i>	<b>49:108</b>
<i>Mincemeat, Pecan and Whiskey (gf)</i>	<b>10:102</b>
<i>Minestrone Soup with Italian Sausage</i>	<b>91:46</b>
<i>Mini Christmas Cakes</i>	<b>63:103</b>
<i>Mini Donuts in Vanilla Sugar</i>	<b>63:87</b>
<i>Mini Poppadums with Spiced Indian Chicken (gf)</i>	<b>75:52</b>
<i>Mini Prawn Tostadas (gf)</i>	<b>102:50</b>

**MINT, GENERAL**

<i>Baked Turkish Lamb Manti with Minted Yoghurt Sauce</i>	<b>31:105</b>
<i>Beetroot and Tomato Salad with Capers and Mint (gf, v)</i>	<b>33:119</b>
<i>Blackberry and Mint Summer Puddings with Mint Cream</i>	<b>34:89</b>
<i>Butterflied Lamb with Mint Guacamole (gf)</i>	<b>52:57</b>
<i>Buttery Wine and Mint Braised Leeks and Peas (gf)</i>	<b>106:84</b>
<i>Ceviche with Melon, Mint and Cucumber (gf)</i>	<b>40:58</b>
<i>Charred Asparagus and Mozzarella Salad with Mint and Walnut Salsa (gf, v)</i>	<b>81:53</b>
<i>Chilled Cucumber, Mint and Yoghurt Soup (gf, v)</i>	<b>2:89</b>
<i>Chocolate Peppermint Thins (gf)</i>	<b>51:110</b>
<i>Chocolate Peppermint Thins (gf)</i>	<b>62:91</b>
<i>Crisp Zucchini Fries with Chilli and Mint (v)</i>	<b>17:84</b>
<i>Goat's Cheese Fritters with Beetroot and Fried Mint (v)</i>	<b>15:109</b>
<i>Green Beans with Olives, Preserved Lemon and Mint (gf, v)</i>	<b>16:96</b>
<i>Green Pea and Mint Soup with Crispy Bacon (gf)</i>	<b>41:92</b>
<i>Grilled Eggplant with Feta, Chilli, Mint and Pine Nuts (v)</i>	<b>35:67</b>
<i>Grilled Pineapple with Mint and Lime Sugar (gf)</i>	<b>28:86</b>
<i>Haloumi, Pea and Mint Fritters (v)</i>	<b>44:60</b>
<i>Lamb Shanks with Potatoes, Lemon and Mint Gremolata (gf)</i>	<b>42:89</b>
<i>Lamb Steaks with Mustard and Mint Crumbs</i>	<b>24:73</b>
<i>Leek Risotto with Peas and Mint (gf, v)</i>	<b>99:88</b>
<i>Matcha and Mint Slice (gf)</i>	<b>82:93</b>
<i>Mint and Lamb Burgers with Saffron Tomato Jam</i>	<b>34:53</b>
<i>Mint and Yoghurt Sauce (gf, v)</i>	<b>106:104</b>
<i>Mint Thins</i>	<b>48:37</b>
<i>Minted Labneh (gf, v)</i>	<b>16:96</b>
<i>Minty Yoghurt Sauce (gf) (v)</i>	<b>109:66</b>
<i>Orange and Mint Salsa (gf, v)</i>	<b>14:74</b>
<i>Pea and Rice Soup with Brown Butter and Mint</i>	<b>20:118</b>
<i>Peppermint Bark (gf)</i>	<b>45:93</b>
<i>Rack of Lamb, Mint Béarnaise and Braised Peas and Lettuce (gf)</i>	<b>35:89</b>
<i>Roast Lamb Stuffed with Dates, Almonds and Mint (gf)</i>	<b>7:71</b>
<i>Salmon and Mint Crushed Broad Beans on Ricotta and Grilled Bread</i>	<b>36:87</b>

Shaved Asparagus and Green Apple Salad with Mint Dressing (gf, v)	<b>38:56</b>	Kimchi Rice with Honey Miso Torn Tofu (v)	<b>85:87</b>	Yoghurt (v)	<b>66:40</b>
Soft Polenta with Sautéed Brussels Sprouts, Toasted Walnuts and Mint (gf) (v)	<b>110:92</b>	Macadamia and Miso Caramel Popcorn (gf)	<b>81:80</b>	Miso Brownie	<b>96:88</b>
Spiced Beef with Melon, Barley and Mint Salad	<b>21:98</b>	Miso and Ginger Chicken with Brown Rice Salad	<b>69:126</b>	Miso Chicken, Edamame Bean and Soba Noodle Salad (gf)	<b>95:72</b>
Spiced Eggplant, Hummus and Mint Burgers (v)	<b>82:54</b>	Miso and Lime-glazed Salmon with Togarashi	<b>84:41</b>	Miso-glazed Salmon with Okonomiyaki Toppings	<b>106:74</b>
Spiced Lamb Flatbreads with a Mint Salad	<b>5:103</b>	Miso and Rosemary Crackers (gf, v)	<b>61:46</b>	Miso and Ginger Chicken with Brown Rice Salad	<b>69:126</b>
Spiced Lamb with Rosti, Pea, Mint and Feta (gf)	<b>40:106</b>	Miso and Sake-glazed Sweetcorn (v)	<b>52:58</b>	Miso, Ginger and Pumpkin Soup with Mushrooms and Barley (v)	<b>98:66</b>
Squid Ink Spaghetti with Clams, Lemongrass, Lime and Mint	<b>23:91</b>	Miso Brownie	<b>96:88</b>	Miso and Lime-glazed Salmon with Togarashi	<b>84:41</b>
Watercress and Mint Tabbouleh (v)	<b>8:87</b>	Miso Chicken, Edamame Bean and Soba Noodle Salad (gf)	<b>95:72</b>	Miso, Mirin and Spring Onion Baked Salmon	<b>51:69</b>
Zucchini, Mint and Goat's Cheese Pizzas (v)	<b>32:69</b>	Miso Pork with Fennel Remoulade	<b>6:79</b>	Miso Pork with Fennel Remoulade	<b>6:79</b>
Zucchini, Spinach and Mint Soup with Goat's Cheese Croutes	<b>17:88</b>	Miso Salmon with Soba Noodles	<b>30:99</b>	Miso-roasted Portobello Mushrooms with Udon Noodles (v)	<b>48:55</b>
<i>Mint and Lamb Burgers with Saffron Tomato Jam</i>	<b>34:53</b>	Miso Salmon, Soba Noodles and Salad (gf)	<b>21:100</b>	Miso and Rosemary Crackers (gf, v)	<b>61:46</b>
<i>Mint and Yoghurt Sauce (gf) (v)</i>	<b>106:104</b>	Miso Shiitake Soup with Prawns and Somen Noodles	<b>25:83</b>	Miso and Sake-glazed Sweetcorn (v)	<b>52:58</b>
<i>Mint Thins</i>	<b>48:37</b>	Miso Soup with Prawns and Wakame	<b>60:69</b>	Miso Salmon with Soba Noodles	<b>30:99</b>
<i>Minted Pea and Rocket Soup (gf, v)</i>	<b>54:70</b>	Miso Soup with Udon Noodles and Togarashi	<b>44:104</b>	Miso Salmon, Soba Noodles and Salad (gf)	<b>21:100</b>
<i>Minute Steak and Kimchi Burgers</i>	<b>79:76</b>	Miso-baked Aubergine, Dates, Feta, Crispy Buckwheat and Tahini Yoghurt (v)	<b>66:40</b>	Miso and Sesame Mayo (gf, v)	<b>101:68</b>
<i>Minute Steak, Roasted Mushrooms and Salsa Verde</i>	<b>10:110</b>	Miso-glazed Salmon with Okonomiyaki Toppings	<b>106:74</b>	Miso Shiitake Soup with Prawns and Somen Noodles	<b>25:83</b>
<i>Minty Pea Baby Potato Salad (gf) (v)</i>	<b>106:91</b>	Miso-roasted Portobello Mushrooms with Udon Noodles (v)	<b>48:55</b>	Miso Soup with Prawns and Wakame	<b>60:69</b>
<i>Minty Yoghurt Sauce (gf) (v)</i>	<b>109:66</b>	Miso, Ginger and Pumpkin Soup with Mushrooms and Barley (v)	<b>98:66</b>	Miso Soup with Udon Noodles and Togarashi	<b>44:104</b>
<b>MISO, GENERAL</b>		Miso, Mirin and Spring Onion Baked Salmon	<b>51:69</b>	Mississippi Mud Pie	<b>62:85</b>
Avocado, Miso and Baby Spinach Dip (v)	<b>69:107</b>	Mixed Mushroom and Miso Risotto	<b>68:76</b>	Mixed Berry Cheesecake	<b>94:57</b>
Baked Sweet Potatoes with Gochujang and Miso Butter	<b>79:100</b>	Orange and Miso Mustard Glazed Ham	<b>81:50</b>	Mixed Berry, Rosewater and Crushed Meringue Marshmallow (gf)	<b>57:80</b>
Barbecued Scallops with Miso Dressing (gf)	<b>94:104</b>	Roast Hapuka Fillet in Jalapeno Miso with Pickled Red Onion	<b>50:56</b>	Mixed Berry Sorbet (gf)	<b>16:107</b>
Barbecued Scallops with Miso Spring Onion Butter	<b>62:119</b>	Roasted Nut, Sesame Seed and Miso Caramel Tart	<b>105:82</b>	Mixed Capsicum Salad (gf, v)	<b>64:69</b>
Chicken and Broccolini with Miso Mushrooms (gf)	<b>89:55</b>	Roasted Spring Vegetables with Miso and Ginger Dressing (v)	<b>44:62</b>	Mixed Grains, Tomato and Chorizo Soup	<b>77:82</b>
Chilli, Miso and Ginger Eggplant	<b>108:108</b>	Roti with Miso Pumpkin and Kimchi (v)	<b>83:96</b>	Mixed Green Bean Salad, Fried Capers and Parmesan (gf, v)	<b>71:64</b>
Crayfish with Miso and Spring Onion Butter (gf)	<b>88:59</b>	Shiitake Miso Broth with Eggplant Noodles and Market Fish	<b>80:87</b>	Mixed Green Vegetable Salad with Sesame Yoghurt Dressing (gf, v)	<b>51:70</b>
Crispy Baked Chicken Wings with Miso and Sesame Dipping Sauce	<b>78:96</b>	Shiitake, Miso Soup with Chicken Dumplings (gf)	<b>11:78</b>	Mixed Greens and Grapefruit Salad with Avocado Dressing (gf, v)	<b>14:95</b>
Crunchy Miso Fish Tacos with Kimchi Mayo	<b>80:92</b>	Soba Noodles with Leek and Miso Sauce and Black Pepper Tofu (gf, v)	<b>84:66</b>	Mixed Greens and Sausage Torta	<b>65:75</b>
Edamame Bean, Wasabi and White Miso (v)	<b>57:107</b>	Sweet Potato, Miso and Ginger Soup with Soy and Lime Cream	<b>66:76</b>	Mixed Greens Soup with Edamame Beans and Feta Croutes	<b>49:80</b>
Grilled Scallops with Miso Dressing (gf)	<b>100:48</b>	Vegetarian Ramen with Miso Eggplant and Kelp Noodles (v)	<b>78:81</b>	Mixed Greens and Two-cheese Pie (v)	<b>77:96</b>
Grilled Scallops with Miso Dressing	<b>50:86</b>	Whipped Carrot and Miso Dip (v)	<b>63:111</b>	Mixed Greens and Two-cheese Tart (v)	<b>47:109</b>
Kale, Brown Rice and Avocado Salad with Miso and Tahini Dressing (v)	<b>60:79</b>	<i>Miso-baked Aubergine, Dates, Feta, Crispy Buckwheat and Tahini</i>		Mixed Leaf Salad with Parmesan (gf)	<b>45:80</b>
				Mixed Leaves with Tarragon Vinaigrette (gf, v)	<b>10:83</b>
				Mixed Mushroom and Miso Risotto	<b>68:76</b>
				Mixed Mushroom Ragu	<b>23:96</b>
				Mixed Mushroom Soup with Cheesy Toasts	<b>41:95</b>
				Mixed Mushroom Tarts with a Herb	

<i>and Mustard Butter (v)</i>	<b>3:79</b>	Indian Vegetable Fritters with Lime and Tahini Yoghurt Sauce (gf, v)	<b>36:87</b>	<i>Sauce</i>	<b>19:83</b>
<i>Mixed Olive Antipasti (gf, v)</i>	<b>59:64</b>	Italian Rice, Vegetable and Feta Tart (gf, v)	<b>41:81</b>	<i>Monkfish with Clams, Sherry and White Beans</i>	<b>20:65</b>
<i>Mixed Raw Salad (gf, v)</i>	<b>11:73</b>	Jerk-spiced Spatchcock Poussin with Spring Vegetable Succotash	<b>80:30</b>	<i>Monkfish with a Fresh Tomato and Thyme Broth (gf)</i>	<b>1:78</b>
<i>Mixed Raw Salad (gf, v)</i>	<b>101:83</b>	Lentils and Beans with Cumin Roast Veges (gf, v)	<b>90:14</b>	<i>Monkfish Medallions with Prawns and a Dill Dressing (gf)</i>	<b>6:108</b>
<i>Mixed Salad Plate (gf, v)</i>	<b>52:110</b>	Mixed Raw Salad (gf, v)	<b>11:73</b>	<i>Monkfish and Mussel Chowder</i>	<b>14:108</b>
<i>Mixed Tomato and Black Bean Salad with Mustard Seed Dressing (gf, v)</i>	<b>28:81</b>	Mixed Raw Salad (gf, v)	<b>101:83</b>	<i>Monkfish Saltimbocca (gf)</i>	<b>57:91</b>
<i>Mixed Tomato, Chickpea and Mozzarella Salad (gf, v)</i>	<b>75:64</b>	One-pot Chicken Braised with Riesling and Vegetables (gf)	<b>25:69</b>	<i>Monkfish and Squid Souvlaki with Herb Dressing (gf)</i>	<b>28:68</b>
<i>Mixed Tomato, Purple Basil and Mozzarella Salad with Caper and Mustard Dressing (gf, v)</i>	<b>45:74</b>	Parmesan Lamb on Niçoise Vegetables	<b>4:107</b>	<i>Moo Ping (Thai-style Grilled Pork)</i>	<b>90:105</b>
<i>Mixed Tomato Salad with Smoked Paprika Dressing (gf, v)</i>	<b>53:64</b>	Pearl Barley and Vegetable Soup (v)	<b>31:88</b>	<i>Moroccan Baked Chicken with Pearl Couscous</i>	<b>104:114</b>
<i>Mixed Tomato Salad with Soy and Sesame Dressing (v)</i>	<b>52:77</b>	Picnic Tart	<b>6:72</b>	<i>Moroccan Beef with Hummus and Olives</i>	<b>68:116</b>
<i>Mixed Tomato Salad with Tahini Yoghurt and Crisp Capers (gf, v)</i>	<b>82:100</b>	Pork Fillet and Roasted Vegetable Salad with Honey Baked Apples (gf)	<b>19:108</b>	<i>Moroccan Breakfast Couscous with Saffron Fruits and Yoghurt</i>	<b>1:59</b>
<b>MIXED VEGETABLES, GENERAL (SEE ALSO ROOT VEGETABLES)</b>		Pork Fillet on Sauteed Spring Vegetables (gf)	<b>15:120</b>	<i>Moroccan Chicken with Orange and Mint Salsa (gf)</i>	<b>14:74</b>
Asparagus and Vegetable Tart (gf, v)	<b>44:65</b>	Roasted Spring Vegetables with Miso and Ginger Dressing (v)	<b>44:62</b>	<i>Moroccan Chicken Tray Bake with Minty Yoghurt Sauce (gf)</i>	<b>109:66</b>
Bagna Cauda (gf)	<b>11:68</b>	Roasted Veg and Udon Noodle Salad (v)	<b>101:58</b>	<i>Moroccan Chickpea, Beetroot and Mint Burgers (v)</i>	<b>52:95</b>
Baked Leek Risotto with Spring Vegetables (gf, v)	<b>50:112</b>	Roasted Vegetable and Dukkah Salad with Feta Dressing (gf, v)	<b>22:114</b>	<i>Moroccan Fish</i>	<b>6:81</b>
Baked Vegetables with Chestnuts, Orange and Honey (gf, v)	<b>13:75</b>	Roasted Vegetable and Sausage Pasta	<b>24:70</b>	<i>Moroccan Fish Tagine (gf)</i>	<b>74:92</b>
Barbecued Vegetables and Haloumi Salad (gf, v)	<b>46:71</b>	Spicy Pork, Rice and Vege Bowls	<b>90:89</b>	<i>Moroccan Lamb Burgers, Grilled Haloumi and Pistachio Salsa</i>	<b>70:98</b>
Braised Spring Vegetables	<b>38:55</b>	Spring Vegetable and Prawn Fritters with Lemon Yoghurt Sauce	<b>32:111</b>	<i>Moroccan Lamb Burgers, Grilled Haloumi and Pistachio Salsa</i>	<b>100:170</b>
Caramelised Vegetable and Gruyere Tarts (v)	<b>46:60</b>	Spring Vegetable Stew (gf)	<b>1:68</b>	<i>Moroccan Lamb Burgers on Roasted Potato 'Buns' (gf)</i>	<b>51:124</b>
Chargrilled Veg with Asian Dressing	<b>82:104</b>	Summer Minestrone with Garlic Prawns (gf)	<b>34:94</b>	<i>Moroccan Lamb Rolls</i>	<b>39:126</b>
Chicken with Spring Vegetables	<b>9:80</b>	Summer Vegetable Tart (v)	<b>64:115</b>	<i>Moroccan Lamb Shank and Barley Soup</i>	<b>54:69</b>
Chicken and Vegetable Pies	<b>8:59</b>	Vegetable Soup (gf, v)	<b>43:110</b>	<i>Moroccan Lamb Shanks with Prunes and Pistachio Gremolata (gf)</i>	<b>103:21</b>
Cumin and Honey Roasted Vegetables (gf, v)	<b>99:38</b>	Vegetable Tart with Tomato, Fennel and Salad (v)	<b>82:64</b>	<i>Moroccan Lamb, White Bean and Carrot Salad with Fried Black Olives (gf)</i>	<b>48:91</b>
Disco Soup with Paprika Fried Onions (v)	<b>79:88</b>	Vegetables à la Grecque (gf, v)	<b>36:60</b>	<i>Moroccan Mussels and Chickpeas (gf)</i>	<b>22:90</b>
Fragrant Spiced Indian Lentil and Vegetable Soup (gf, v)	<b>97:108</b>	Winter Vegetable, Orzo and Porcini Minestrone	<b>36:97</b>	<i>Moroccan Pancakes with Soft Curd Cheese and Honey</i>	<b>24:93</b>
French Vegetable Soup with Tarragon and Potato Gnocchi	<b>38:101</b>	Winter Vegetable and Pearl Barley Soup	<b>42:102</b>	<i>Moroccan Pork with Crispy Lebanese Bread and Herb Salad</i>	<b>70:110</b>
Fresh Vegetable Salad (gf, v)	<b>28:103</b>	Winter Vegetable Soup with Sizzled Sausages	<b>55:111</b>	<i>Moroccan Pumpkin Soup with Prawns and Chickpeas (gf)</i>	<b>49:82</b>
Gado Gado Salad with Cashew Butter and Kimchi Satay Sauce (v)	<b>80:94</b>	<i>Mocha Biscotti</i>	<b>41:83</b>	<i>Moroccan Roast Chicken with Couscous Stuffing</i>	<b>43:66</b>
Great Mixed Raw Salad - La Grande Insalata Mista (gf, v)	<b>29:63</b>	<i>Molten Chocolate and Raspberry Puddings</i>	<b>42:108</b>	<i>Moroccan Seafood Stew (gf)</i>	<b>15:123</b>
Grilled Vegetable Tostadas (gf, v)	<b>105:60</b>	<i>Molten Dark Chocolate and Amaretti Pudding</i>	<b>85:106</b>	<i>Moroccan Spice-roasted Chicken with Honey and Grapes (gf)</i>	<b>57:67</b>
Grilled Vegetables with Romesco Sauce (gf, v)	<b>20:89</b>	<i>Molten Dark Chocolate and Hazelnut Pudding</i>	<b>98:102</b>	<i>Moroccan Spiced Duck with Fig and Port Sauce (gf)</i>	<b>23:61</b>
Honey-glazed Roasted Root Vegetables (gf, v)	<b>30:70</b>	<i>Molten Mozzarella Polenta Fries (gf, v)</i>	<b>77:80</b>	<i>Moroccan Spiced Pearl Barley Salad (v)</i>	<b>61:44</b>
Indian-spiced Vegetable and Chickpea Parcels (v)	<b>86:48</b>	<i>Monkfish with Bacon and Red Wine</i>			

<i>Moroccan Spiced Prawns</i>	<b>45:105</b>	'Baked' Caprese Salad (gf, v)	<b>53:61</b>	Mozzarella with Basil Dressing (v)	<b>70:60</b>
<i>Moroccan Spiced Salmon on Lentils (gf)</i>	<b>5:112</b>	Baked Chicken and Mozzarella Meatballs	<b>103:104</b>	Melon, Mozzarella and Prosciutto Salad (gf)	<b>87:98</b>
<i>Moules</i>	<b>73:43</b>	Baked Gnocchi with Roasted Pumpkin and Mozzarella (v)	<b>97:105</b>	Melting Bocconcini (v)	<b>47:87</b>
<b>MOUSSE, GENERAL (SEE ALSO, PARFAIT (SWEET) AND PUDDINGS)</b>		Baked Pasta with Tomatoes, Chorizo and Mozzarella	<b>47:64</b>	Melting Bocconcini (v)	<b>100:52</b>
Black Flaxseed and Dark Chocolate Mousse (gf)	<b>42:36</b>	Baked Spaghetti with Eggplant and Bocconcini - Involtini (v)	<b>29:85</b>	Melting Mozzarella and Fennel Seed Rolls (v)	<b>14:78</b>
A Bowl of Chocolate Mousse with Cherry Compote (gf)	<b>19:76</b>	Beef Salad with Fresh Figs, Rocket and Mozzarella and Basil Dressing (gf)	<b>35:61</b>	Mixed Tomato, Chickpea and Mozzarella Salad (gf, v)	<b>75:64</b>
Cherries and Chocolate Mousse (gf)	<b>45:70</b>	The Big Cheese (v)	<b>103:52</b>	Mixed Tomato, Purple Basil and Mozzarella Salad with Caper and Mustard Dressing (gf, v)	<b>45:74</b>
Cherries in Kirsch with White Chocolate Mousse	<b>39:92</b>	Borlotti Bean and Broad Bean Salad with Buffalo Mozzarella (gf, v)	<b>29:81</b>	Molten Mozzarella Polenta Fries (gf, v)	<b>77:80</b>
Chocolate Avocado Mousse Tartlets (gf)	<b>82:90</b>	Braised Leeks with Lemon and Mozzarella (gf, v)	<b>71:61</b>	Mozzarella Butter Rolls (v)	<b>72:66</b>
Chocolate and Ginger Mousse with Honey Roast Pears (gf)	<b>96:52</b>	Charred Asparagus and Mozzarella Salad with Mint and Walnut Salsa (gf, v)	<b>81:53</b>	Mozzarella, Marinated Zucchini and Pesto Toastie (v)	<b>103:52</b>
Chocolate Mousse with Coffee Granita (gf)	<b>2:67</b>	Fennel, Broad Bean and Mozzarella Salad (gf, v)	<b>21:100</b>	Mozzarella with Pickled Green Tomato and Fennel Salad (gf, v)	<b>59:91</b>
Chocolate Mousse with Raspberry Granita (gf)	<b>75:74</b>	Fennel and Mozzarella Salad with Almonds and Preserved Lemon (gf, v)	<b>46:93</b>	Mozzarella, Roasted Piquillo Peppers and Anchovy Toasties	<b>66:89</b>
Chocolate, Nut Butter and Avocado Mousse (gf)	<b>63:130</b>	Fennel Sausage and Mozzarella Hero Sandwich	<b>45:120</b>	Mozzarella, Rosemary and Tomato Tart (v)	<b>70:113</b>
Dark Chocolate Amaretto Mousses with Amaretti Crumbs (gf)	<b>65:102</b>	Fettuccine with Artichokes, Hazelnuts and Mozzarella (v)	<b>89:65</b>	Mozzarella Salad with Balsamic Roasted Grapes (gf, v)	<b>63:111</b>
Dark Chocolate, Mandarin and Ginger Mousse Cake (gf)	<b>69:79</b>	Fresh Fig, Mozzarella and Bean Salad with Basil Dressing (gf, v)	<b>47:85</b>	Mozzarella Salads (gf)	<b>22:99</b>
Espresso Martini Mousse on Ginger and Hazelnut Crumb	<b>100:112</b>	Fresh Mozzarella, Roasted Eggplant and Tomato Salad (gf, v)	<b>11:65</b>	Mozzarella Tartines with Anchovies and Olive and Parsley Salsa	<b>74:82</b>
Espresso Martini Mousses on Ginger and Hazelnut Crumb	<b>83:62</b>	Fresh Nectarine and Prosciutto Salad with Mozzarella and Prawns (gf)	<b>15:84</b>	Mozzarella with Warm Tomato and Olive Vinaigrette (gf, v)	<b>65:95</b>
French-style Classic Chocolate Mousse (gf)	<b>102:72</b>	Fried Eggs and Roasted Capsicums with Mozzarella and Harissa (gf)	<b>21:110</b>	Pancetta-wrapped Dates with Bocconcini	<b>6:96</b>
Fudgy Chocolate Pots with Blueberries (gf)	<b>52:112</b>	Fried Stuffed Ziti (v)	<b>3:56</b>	Panzanella with Crispy Sausage and Bocconcini	<b>63:129</b>
One-bowl Chocolate and Nut Butter Mousse Pots (gf)	<b>80:88</b>	Grilled Mozzarella and Garlic Breads (v)	<b>28:66</b>	Pasta with Roasted Almond and Broccoli Pesto and Fresh Mozzarella (v)	<b>92:106</b>
Patrick's Chocolate Mousse Tart	<b>103:33</b>	Grilled Zucchini, Asparagus and Baby Mozzarella with Mint and Pine Nut Dressing (gf, v)	<b>101:90</b>	Piadini	<b>27:111</b>
Ricotta Chocolate Mousse with Strawberry and Mint Salad (gf)	<b>70:104</b>	Ham, Mozzarella and Wilted Greens 'Croque Monsieur'	<b>66:88</b>	Pizza with Fennel Sausage, Tomato and Mozzarella Salad	<b>15:123</b>
Stuff-This-Shit Chocolate Mousse (gf)	<b>74:41</b>	Knock-your-socks-off Croutons, Fresh Tomato, Prosciutto and Mozzarella Salad	<b>95:68</b>	Pork and Fennel Sausage, Black Olive and Mozzarella Pizzas	<b>87:104</b>
Whisky, Caramel and Orange Mousse with Orange Crumble	<b>79:66</b>	Italian Panzanella Salad Skewers (v)	<b>40:83</b>	Potato, Rosemary and Mozzarella Pizza (v)	<b>29:63</b>
Yoghurt Mousse with Rhubarb and Cherries (gf)	<b>1:97</b>	Linguine with Roasted Tomatoes, Pine Nuts and Bocconcini (v)	<b>41:78</b>	Prawns with Nectarines, Mozzarella and Prosciutto (gf)	<b>100:68</b>
<b>MOZZARELLA, GENERAL (SEE ALSO BURRATA AND STRACCIATELLA)</b>		Loaded Quick Yoghurt Flatbreads (v)	<b>101:48</b>	Queso Fundido Dip	<b>67:86</b>
Angus Beef Burgers with Melting Mozzarella	<b>92:9</b>	Luscious Tomatoes, Baked Eggplant and Mozzarella Salad (gf) (v)	<b>100:94</b>	Raw Zucchini, Asparagus and Apple Salad with Shredded Mozzarella and Toasted Buckwheat (gf, v)	<b>57:95</b>
Asparagus with Mozzarella and Roasted Tomatoes (gf, v)	<b>33:80</b>	Luscious Tomatoes, Baked Eggplant and Mozzarella Salad (gf) (v)	<b>106:132</b>	Roasted Beetroot, Broccolini and Bocconcini with Balsamic Dressing (gf, v)	<b>41:64</b>
Avocado, Tomato and Mozzarella on Pasta (v)	<b>14:92</b>	Make Your Own Bruschetta: Roasted Green Beans, Eggplant and		Roasted Cherry Tomatoes with Mozzarella and Herb Dressing (gf, v)	<b>51:70</b>
				Roasted Fennel, Green Bean and Mozzarella Salad (gf) (v)	<b>107:76</b>
				Roasted Peppers with Buffalo Mozzarella and Basil (gf, v)	<b>40:67</b>

Roasted Tomatoes and Mozzarella with Warm Sage and Anchovy Dressing (gf)	<b>59:87</b>	Chinese Sausage and Mung Bean Stir-fry	<b>98:84</b>	Baked Pasta with Mushrooms, Leeks and Silverbeet (v)	<b>35:58</b>
Roasted Tomatoes with White Beans, Olives and Mozzarella (v)	<b>86:90</b>	<i>Muscat-roasted Date and Mascarpone Tarts</i>	<b>4:100</b>	Beef Cheek Bourguignon with Crispy Gremolata	<b>98:57</b>
Smoked Chicken and Molten Mozzarella Bagels	<b>89:71</b>	<i>Muscateles in Marsala Syrup (gf)</i>	<b>75:77</b>	Beef Cheek, Pancetta and Mushroom Pies	<b>91:51</b>
Spice-roasted Butter Beans, Mozzarella and Eggplant Salad (gf, v)	<b>88:56</b>	<i>Muscovado Sugar Meringues with Vanilla Mascarpone and Strawberries (gf)</i>	<b>63:119</b>	Beef Mince and Mushroom Pies with Cheesy Mash	<b>67:115</b>
Spicy Salami, Prosciutto and Mozzarella Pizza	<b>99:88</b>	<i>Mushroom Arancini</i>	<b>29:69</b>	Beef, Mushroom and Oyster Stew (gf)	<b>61:73</b>
Spiedini alla Romana	<b>90:108</b>	<i>Mushroom Arancini (v)</i>	<b>94:74</b>	Beef Olives with Cherry Tomatoes (gf)	<b>31:112</b>
Spring Buckwheat Risotto with Zucchini and Baby Peas Topped with Buffalo Mozzarella and Lemon Oil (gf, v)	<b>80:68</b>	<i>Mushroom Arancini (v)</i>	<b>110:78</b>	Beef, Potato and Mushroom Kebabs	<b>69:130</b>
Three-cheese and Pumpkin Baked Pasta (v)	<b>102:70</b>	<i>Mushroom Bourguignon (v)</i>	<b>79:98</b>	Beef Short Ribs with Porcini Mushrooms (gf)	<b>24:63</b>
Tomato, Eggplant and Bocconcini Salad (gf, v)	<b>10:90</b>	<i>Mushroom and Brie Pithiviers (v)</i>	<b>67:85</b>	Braised Chicken with Bacon, Mushrooms and Fennel (gf)	<b>102:64</b>
Two-cheese, Tomato and Capsicum Pide (v)	<b>84:87</b>	<i>Mushroom and Brie Pithiviers (v)</i>	<b>100:120</b>	Braised Chicken with Mushrooms and Marsala (gf)	<b>55:67</b>
Venison and Mozzarella Crostini	<b>106:70</b>	<i>Mushroom Burgers (gf)</i>	<b>27:69</b>	Braised Lamb Shank and Porcini Pies	<b>35:89</b>
Warm Bocconcini, Fennel and Lemon Crostini (v)	<b>45:103</b>	<i>Mushroom and Caramelised Onion Pizza (v)</i>	<b>99:90</b>	Braised Lamb with White Wine, Baby Onions and Mushrooms	<b>37:102</b>
Zucchini, Red Capsicum and Bocconcini Tarts (v)	<b>1:85</b>	<i>Mushroom Congee with Charred Spring Onions (v)</i>	<b>85:87</b>	Braised Market Fish with Mushrooms and Bok Choy	<b>28:97</b>
<i>Mozzarella Butter Rolls (v)</i>	<b>72:66</b>	<i>Mushroom, Edamame Bean and Crouton Salad (v)</i>	<b>21:85</b>	Braised Venison with Ginger, Star Anise and Mushrooms	<b>104:28</b>
<i>Mozzarella, Marinated Zucchini and Pesto Toastie (v)</i>	<b>103:52</b>	<i>Mushroom Gnocchi with Brie</i>	<b>103:70</b>	Braised Venison with Hoisin Sauce and Mushrooms	<b>49:63</b>
<i>Mozzarella with Pickled Green Tomato and Fennel Salad (gf, v)</i>	<b>59:91</b>	<i>Mushroom and Lentil Soup with Gorgonzola Polenta Croutons</i>	<b>30:59</b>	Brie, Mushroom and Caramelised Onion Mini Pies (v)	<b>82:76</b>
<i>Mozzarella, Roasted Piquillo Peppers and Anchovy Toasties</i>	<b>66:89</b>	<i>Mushroom Pate (gf, v)</i>	<b>88:102</b>	Broccoli, Mushroom and White Bean Burgers (v)	<b>76:80</b>
<i>Mozzarella, Rosemary and Tomato Tart (v)</i>	<b>70:113</b>	<i>Mushroom Pinchos (gf, v)</i>	<b>7:63</b>	Buckwheat Galettes with Bacon and Mushrooms	<b>24:97</b>
<i>Mozzarella Salad with Balsamic Roasted Grapes (gf, v)</i>	<b>63:111</b>	<i>Mushroom and Radicchio Risotto (gf, v)</i>	<b>65:73</b>	Buckwheat and Leek Risotto with Mushrooms (gf, v)	<b>84:100</b>
<i>Mozzarella Salads (gf)</i>	<b>22:99</b>	<i>Mushroom, Red Onion and Blue Cheese Tart</i>	<b>109:104</b>	Camargue Red Rice and Mushroom Pilaf (gf)	<b>72:98</b>
<i>Mozzarella Tartines with Anchovies and Olive and Parsley Salsa</i>	<b>74:82</b>	<i>Mushroom Risotto (gf)</i>	<b>29:69</b>	Camargue Rice Pilaf with Mushrooms (gf)	<b>1:39</b>
<i>Mozzarella with Warm Tomato and Olive Vinaigrette (gf, v)</i>	<b>65:95</b>	<i>Mushroom, Silverbeet and Feta Frittata (gf, v)</i>	<b>53:109</b>	Caramelised Onion and Mushroom Soup with Cheesy Mushroom Toasties (v)	<b>67:79</b>
<i>Mu Shu Pork in Chinese Pancakes</i>	<b>30:94</b>	<i>Mushroom Soup with Garlic Sourdough Croutons</i>	<b>91:42</b>	Caramelised Pork Fillets with Bok Choy and Mushrooms (gf)	<b>12:104</b>
<b>MUESLI, GENERAL - SEE GRANOLA AND MUESLI</b>		<i>Mushroom Stroganoff (v)</i>	<b>66:111</b>	Casarecce with Mushrooms (v)	<b>77:94</b>
<b>MUFFINS, GENERAL - SEE CAKES: LITTLE CAKES AND MUFFINS</b>		<i>Mushroom and Sweet Potato Curry (v)</i>	<b>72:113</b>	Cheat's Baked Cheese Souffles (gf, v)	<b>41:99</b>
<i>Mulled Prunes (gf)</i>	<b>55:104</b>	<i>Mushroom Tarts with Whipped Goat's Cheese (v)</i>	<b>51:87</b>	Cheat's Chicken and Mushroom Pie	<b>103:100</b>
<b>MUNG BEANS, GENERAL</b>		<i>Mushroom and Thyme Pate (gf, v)</i>	<b>48:55</b>	Cheesy, Mushroom, Spring Onion and Garlic Bread (v)	<b>48:58</b>
		<i>Mushroom and Thyme Pate (gf, v)</i>	<b>100:54</b>	Cheesy Mushroom and Tarragon Croque Monsieur (v)	<b>102:102</b>
		<i>Mushroom Toad in the Hole (v)</i>	<b>54:111</b>	Cheesy Risotto-stuffed Portobello with Pumpkin and Barley	<b>81:37</b>
		<i>Mushroom, White Bean and Rosemary Soup (gf, v)</i>	<b>66:103</b>	Chicken and Broccolini with Miso Mushrooms (gf)	<b>89:55</b>
		<b>MUSHROOMS, GENERAL</b>		Chicken, Leek and Mushroom Pie	<b>109:104</b>
		Agria Gnocchi, Mushrooms, Anchovy Salsa Verde	<b>91:32</b>	Chicken Marsala	<b>14:111</b>
		Ajillo Mushrooms (gf, v)	<b>20:75</b>		
		Asian-style Steak, Green Beans and Mushrooms	<b>83:93</b>		
		Bacon and Mushroom-stuffed Potatoes (gf)	<b>11:77</b>		
		Baked Pasta with Mushrooms (v)	<b>11:80</b>		

Chicken and Mushroom Croquettes	<b>20:75</b>	Mixed Mushroom Ragù	<b>23:96</b>	Shumai	<b>90:108</b>
Chicken, Mushroom and Tarragon Cannelloni	<b>97:60</b>	Mixed Mushroom Soup with Cheesy Toasts	<b>41:95</b>	Pork Scallopine with Mushrooms and Marsala	<b>29:102</b>
Chicken with Mushrooms, Bacon and Tomatoes	<b>48:58</b>	Mixed Mushroom Tarts with a Herb and Mustard Butter (v)	<b>3:79</b>	Porterhouse Steaks with Mushroom and Blue Cheese Crust	<b>54:66</b>
Chicken with Mushrooms and Tarragon (gf)	<b>60:111</b>	Mushroom Arancini	<b>29:69</b>	Portobello Mushroom, Balsamic Onion and Goat's Cheese Burgers (v)	<b>64:115</b>
Chicken, Shiitake and Glass Noodle Broth (gf)	<b>5:89</b>	Mushroom Arancini (v)	<b>94:74</b>	Portobello Mushroom and Eggplant Bolognese (gf, v)	<b>96:104</b>
Chinese-spiced Beef and Mushroom Pie	<b>42:61</b>	Mushroom Arancini (v)	<b>110:78</b>	Portobello Mushroom Tarts with Duck Breast and Cherry Relish	<b>15:102</b>
Chorizo, Mushrooms and Chickpeas on Garlic Yoghurt with Sage Brown Butter	<b>44:85</b>	Mushroom Bourguignon (v)	<b>79:98</b>	Potato Gnocchi with Mushroom Ragù (v)	<b>67:112</b>
Crispy Mushroom Fries with Chipotle Mayonnaise (v)	<b>48:61</b>	Mushroom and Brie Pithiviers (v)	<b>67:85</b>	Potato Gnocchi with Mushrooms and Thyme (v)	<b>93:69</b>
Farfalle Pasta with Mixed Mushrooms and Goat's Cheese (v)	<b>35:99</b>	Mushroom and Brie Pithiviers (v)	<b>100:120</b>	Potato Gnocchi with a Porcini and Tomato Sauce (v)	<b>4:108</b>
Five-spice Duck with Noodles, Mushrooms and Asian Greens	<b>39:124</b>	Mushroom Burgers (gf)	<b>27:69</b>	Prosciutto and Feta Stuffed Mushrooms (gf)	<b>1:87</b>
Flavour-bomb Mushrooms (gf, v)	<b>99:54</b>	Mushroom and Caramelised Onion Pizza (v)	<b>99:90</b>	Puy Lentil, Porcini Mushroom and Chorizo Soup (gf)	<b>49:79</b>
Fried Polenta with Creamy Mixed Mushrooms (gf)	<b>59:101</b>	Mushroom Congee with Charred Spring Onions (v)	<b>85:87</b>	Puy Lentils with Sausages and Mushrooms (gf)	<b>13:86</b>
Garlic Mushrooms, Wilted Greens and Double Cream Brie Toastie (v)	<b>99:76</b>	Mushroom, Edamame Bean and Crouton Salad (v)	<b>21:85</b>	Quail and Mushrooms with Rosemary Aioli (gf)	<b>22:73</b>
Gougère with Chicken Livers, Mushrooms and Marsala	<b>16:70</b>	Mushroom Gnocchi with Brie	<b>103:70</b>	Quick Pumpkin and Mushroom Calzone (v)	<b>65:114</b>
Grilled Mushrooms (gf, v)	<b>58:78</b>	Mushroom and Lentil Soup with Gorgonzola Polenta Croutons	<b>30:59</b>	Rabbit with Mushrooms and Mustard Sauce (gf)	<b>23:58</b>
Grilled Steak Sandwich with Caramelised Onions and Mushrooms	<b>88:44</b>	Mushroom Pate (gf, v)	<b>88:102</b>	Rabbit with Mushrooms and Thyme	<b>9:98</b>
Gruyere Toasts with Sherried Mushrooms and Sizzled Pancetta	<b>35:71</b>	Mushroom Pinchos (gf, v)	<b>7:63</b>	Raw Zucchini, Mushroom and Spinach Salad with Roasted Almonds and Parmesan Dressing (gf, v)	<b>41:63</b>
Herb Crepes with Mushrooms and Soft Cheese (v)	<b>62:107</b>	Mushroom and Radicchio Risotto (gf, v)	<b>65:73</b>	Ricotta and Herb Gnocchi with Mushrooms and Truffle Brie (gf) (v)	<b>110:43</b>
Hoisin-glazed Fish with Shiitake Mushrooms and Egg Noodles	<b>49:106</b>	Mushroom, Red Onion and Blue Cheese Tart	<b>109:104</b>	Risotto al Salto (gf)	<b>7:95</b>
Hot and Sour Soup with Mushrooms and Tofu	<b>31:86</b>	Mushroom Risotto (gf)	<b>29:69</b>	Roast Turkey with a Forest Mushroom and Bacon Stuffing	<b>15:84</b>
Jacket Potatoes with Beef and Mushroom Ragù	<b>42:102</b>	Mushroom, Silverbeet and Feta Frittata (gf, v)	<b>53:109</b>	Roasted Butterkin Pumpkin, Shiitake Mushroom and Haloumi Salad (gf, v)	<b>85:105</b>
Korean Sesame Grilled Beef and Mushrooms	<b>28:66</b>	Mushroom Soup with Garlic Sourdough Croutons	<b>91:42</b>	Roasted Cauliflower and Mushroom Risotto with Walnuts and Soft Cheese (gf, v)	<b>99:90</b>
Leek, Cider and Porcini Pot Roast Chicken (gf)	<b>30:62</b>	Mushroom Stroganoff (v)	<b>66:111</b>	Roasted Eggplant, Mushroom and Tomato Pasta with Ricotta (v)	<b>45:120</b>
Leek Welsh Rarebit on Roasted Mushrooms and Sourdough (v)	<b>15:117</b>	Mushroom and Sweet Potato Curry (v)	<b>72:113</b>	Roasted Mushroom, Caramelised Onion and Potato Gnocchi Soup	<b>85:54</b>
Lentil and Mushroom Bolognese with Pappardelle (v)	<b>89:98</b>	Mushroom Tarts with Whipped Goat's Cheese (v)	<b>51:87</b>	Roasted Mushroom and Lentil Salad (gf, v)	<b>59:75</b>
Minute Steak, Roasted Mushrooms and Salsa Verde	<b>10:110</b>	Mushroom and Thyme Pate (gf, v)	<b>48:55</b>	Roasted Mushroom and Spinach Toastie with Gorgonzola Cheese (v)	<b>66:91</b>
Miso, Ginger and Pumpkin Soup with Mushrooms and Barley (v)	<b>98:66</b>	Mushroom and Thyme Pate (gf, v)	<b>100:54</b>	Roasted Mushroom and White Bean Puttanesca (gf, v)	<b>104:114</b>
Miso-roasted Portobello Mushrooms with Udon Noodles (v)	<b>48:55</b>	Mushroom Toad in the Hole (v)	<b>54:111</b>	Roasted Parsnip Soup with Mixed Mushrooms (gf)	<b>4:59</b>
Miso Shiitake Soup with Prawns and Somen Noodles	<b>25:83</b>	Mushroom, White Bean and Rosemary Soup (gf, v)	<b>66:103</b>		
Mixed Mushroom and Miso Risotto	<b>68:76</b>	Mushrooms with a Cream and Tarragon Sauce (gf, v)	<b>104:82</b>		
		Mushrooms with Sherry and Cream (gf)	<b>97:86</b>		
		One-pan Bistro Chicken with Creamy Mushrooms and Prosciutto (gf)	<b>104:78</b>		
		Oxtail with Guinness and Mushrooms	<b>67:70</b>		
		Pierogi (Polish Dumplings) (v)	<b>84:70</b>		
		Porcini and Parmesan-stuffed Shoulder of Lamb	<b>17:110</b>		
		Porcini and Radicchio Lasagne (v)	<b>71:88</b>		
		Porcini and Thyme Risotto with Melting Brie (gf, v)	<b>103:100</b>		
		Pork, Prawn and Shiitake Mushroom			

Roasted Potatoes and Mushrooms (gf, v)	<b>4:68</b>	<i>Mussel, Fish and Saffron Soup (gf)</i>	<b>48:70</b>	Mussels with Toasted Herb Crumbs	<b>2:37</b>
Rustic Bread and Mushroom Salad (v)	<b>11:77</b>	<i>Mussel, Potato and Chorizo Salad (gf)</i>	<b>24:75</b>	North Beach Cioppino (gf)	<b>13:64</b>
Rustic Sausage Meat and Mushroom Tartlets	<b>21:90</b>	<i>Mussel, Riesling and Curry Broth (gf)</i>	<b>9:74</b>	North Beach Cioppino (gf)	<b>19:125</b>
Sausage, Mushroom and Sage Pizza Bianco	<b>18:79</b>	<i>Mussel and Spring Onion Omelette</i>	<b>38:73</b>	Seafood Paella (gf)	<b>64:101</b>
Sauteed Mushrooms with Red Lentils and Poached Eggs (v)	<b>25:93</b>	<i>Mussel and Zucchini Burgers with Lemon and Caper Mayo</i>	<b>70:94</b>	Seafood Paella (gf)	<b>76:61</b>
Savoury Mushrooms on Bruschetta	<b>41:109</b>	<b>MUSSELS, GENERAL</b>		Seafood Platter (includes Oysters with Soy Dipping Sauce, Steamed Mussels with Herb and Caper Dressing, Spiced Prawns and Raw Fish Salad)	<b>69:105</b>
Shiitake Miso Broth with Eggplant Noodles and Market Fish	<b>80:87</b>	Baby Mussel, Fennel and Orange Salad (gf)	<b>50:95</b>	Seafood and Tomato Saffron Broth (gf)	<b>36:92</b>
Shiitake, Miso Soup with Chicken Dumplings (gf)	<b>11:78</b>	Balinese Seafood Curry (gf)	<b>92:80</b>	Smoked Mussel Pate (gf)	<b>58:69</b>
Shiitake Mushroom and Cabbage Gyoza (v)	<b>98:88</b>	Cajun-spiced Crispy-coated Mussels	<b>88:48</b>	Smoky Eel, Mussel and Gurnard Risotto (gf)	<b>32:49</b>
Smoked Ricotta and Mushroom Toasts with Pancetta	<b>48:56</b>	Chorizo, Pale Ale and White Bean Mussels	<b>87:98</b>	South Indian Seafood Pies	<b>49:64</b>
Soy and Ginger Fish with Mushrooms and Greens	<b>61:109</b>	Cioppino – Italian Seafood Stew (gf)	<b>39:102</b>	Spaghetti allo Scoglio	<b>59:103</b>
Spicy Beef and Mushroom Pie	<b>97:80</b>	Fish, Fennel and Mussel Soup (gf)	<b>60:71</b>	Spanish Butter Bean Stew with Mussels (gf)	<b>68:114</b>
Spinach and Mushroom Salad (gf, v)	<b>26:105</b>	Goan-style Mussels	<b>84:66</b>	Steamed Mussels with Caper and Herb Vinaigrette (gf)	<b>56:64</b>
Steak with Soy and Wasabi Braised Mushrooms	<b>55:111</b>	Grilled Mussels	<b>65:68</b>	Steamed Mussels with Gremolata and Olive Toasts	<b>12:79</b>
Stir-fried Pork with Peanuts and Mushrooms	<b>46:108</b>	Grilled Mussels with Crispy Chorizo, Parmesan and Fennel Crumbs	<b>106:97</b>	Steamed Mussels with Orange and Cumin Dressing (gf)	<b>75:90</b>
Stuffed Mushrooms Baked in Silverbeet Leaves	<b>32:104</b>	Grilled Mussels with Herb, Garlic and Lemon Crumbs	<b>58:88</b>	Sumac Fried Mussels with Tzatziki (gf)	<b>84:57</b>
Tarragon and Parmesan Crumbed Portobello Mushrooms (gf)	<b>61:83</b>	Indian-spiced Coconut Mussels (gf)	<b>34:97</b>	Thai Seafood Noodle Soup	<b>37:36</b>
Thyme Roasted Mushrooms (gf, v)	<b>99:90</b>	Lemongrass and Seafood Soup (gf)	<b>30:81</b>	Tray-baked Seafood with White Beans and Capsicum (gf)	<b>57:113</b>
Tony Astle's Chicken, Leek and Mushroom Pie	<b>55:38</b>	Monkfish and Mussel Chowder	<b>14:108</b>	Tuna-stuffed Mussels with Caper and Lemon Mayonnaise	<b>7:65</b>
Vegetarian Ramen (v)	<b>90:98</b>	Moroccan Mussels and Chickpeas (gf)	<b>22:90</b>	Zucchini and Mussel Fritters	<b>27:113</b>
Venison with Porcini Mushroom and Peppercorn Crust (gf)	<b>19:25</b>	Moroccan Seafood Stew (gf)	<b>15:123</b>	<i>Mussels and Chorizo with Fries and Garlic Mayonnaise (gf)</i>	<b>8:98</b>
Warm Mushroom Salad with Parmesan Cheese Balls and Walnuts (v)	<b>73:84</b>	Moules	<b>73:43</b>	<i>Mussels with Chorizo and Lemon Aioli (gf)</i>	<b>18:79</b>
Warm Mushroom Salad with Parmesan Cheese Balls and Walnuts (v)	<b>100:118</b>	Mussel and Chorizo Fritters	<b>76:61</b>	<i>Mussels and Chorizo Sausage with Egg Noodles</i>	<b>46:107</b>
Wild Mushroom and Spinach Risotto (gf, v)	<b>1:109</b>	Mussel, Cockle and Bacon Risotto (gf)	<b>4:104</b>	<i>Mussels with Cider and Tarragon (gf)</i>	<b>63:125</b>
Winter Vegetable, Orzo and Porcini Minestrone	<b>36:97</b>	Mussel Escabeche	<b>63:91</b>	<i>Mussels and Clams in a White Wine and Tarragon Broth (gf)</i>	<b>32:92</b>
Yakitori	<b>50:82</b>	Mussel, Fish and Saffron Soup (gf)	<b>48:70</b>	<i>Mussels with Fennel and Pernod</i>	<b>36:56</b>
<i>Mushrooms with a Cream and Tarragon Sauce (gf, v)</i>	<b>104:82</b>	Mussel, Potato and Chorizo Salad (gf)	<b>24:75</b>	<i>Mussels with Lemongrass, Coconut and Coriander</i>	<b>78:100</b>
<i>Mushrooms with Sherry and Cream (gf)</i>	<b>97:86</b>	Mussel, Riesling and Curry Broth (gf)	<b>9:74</b>	<i>Mussels with Lemongrass and Makrut Lime Leaves (gf)</i>	<b>5:81</b>
<i>Mu-shu Pork (gf)</i>	<b>13:99</b>	Mussel and Spring Onion Omelette	<b>38:73</b>	<i>Mussels with Sake, Ginger and Butter Sauce</i>	<b>73:114</b>
<i>Mussel and Chorizo Fritters</i>	<b>76:61</b>	Mussel and Zucchini Burgers with Lemon and Caper Mayo	<b>70:94</b>	<i>Mussels with Spiced Israeli Couscous</i>	<b>53:112</b>
<i>Mussel, Cockle and Bacon Risotto (gf)</i>	<b>4:104</b>	Mussels and Chorizo with Fries and Garlic Mayonnaise (gf)	<b>8:98</b>	<i>Mussels with Toasted Herb Crumbs</i>	<b>2:37</b>
<i>Mussel Escabeche</i>	<b>63:91</b>	Mussels with Chorizo and Lemon Aioli (gf)	<b>18:79</b>	<b>MUSTARD, GENERAL</b>	
		Mussels and Chorizo Sausage with Egg Noodles	<b>46:107</b>	Baked Chicken with Mustard and White Beans (gf)	<b>109:90</b>
		Mussels with Cider and Tarragon (gf)	<b>63:125</b>		
		Mussels and Clams in a White Wine and Tarragon Broth (gf)	<b>32:92</b>		
		Mussels with Fennel and Pernod	<b>36:56</b>		
		Mussels with Lemongrass, Coconut and Coriander	<b>78:100</b>		
		Mussels with Lemongrass and Makrut Lime Leaves (gf)	<b>5:81</b>		
		Mussels with Sake, Ginger and Butter Sauce	<b>73:114</b>		
		Mussels with Spiced Israeli Couscous	<b>53:112</b>		



Raspberry, White Nectarine, Lemon Curd and Limoncello Parfaits	<b>21:81</b>	Jackfruit and Rice Noodle Salad (gf)	<b>86:76</b>	Noodle Soup	<b>98:64</b>
Roasted Nectarines with Orange Caramel Sauce and Palmiers	<b>15:107</b>	Miso Chicken, Edamame Bean and Soba Noodle Salad (gf)	<b>95:72</b>	Spring Herb Broth (gf)	<b>50:74</b>
Smoked Chicken, Nectarine and Roasted Almond Salad (gf)	<b>27:107</b>	Miso Salmon, Soba Noodles and Salad (gf)	<b>21:100</b>	Sweet Potato and Yellow Curry Soup with Udon Noodles (v)	<b>83:54</b>
Summer Nectarine Cake	<b>2:74</b>	Papaya, Vermicelli and Fresh Herb Salad (gf)	<b>88:96</b>	Tempeh Curry Laksa with Coconut Milk and Kelp Noodles (v)	<b>67:107</b>
Sweet Focaccia with Nectarines and Toasted Fennel Seed	<b>101:126</b>	Pork, Mango and Rice Noodle Salad	<b>82:59</b>	Thai Coconut Chicken Noodle Soup	<b>96:82</b>
<i>Negroni</i>	<b>96:66</b>	Prawn and Kelp Noodle Salad (gf)	<b>58:65</b>	Thai Fish, Coconut and Noodle Soup	<b>24:71</b>
<i>New Potato, Bacon and Spring Onion Frittata (gf)</i>	<b>70:66</b>	Roasted Eggplant and Edamame Noodle Salad (v)	<b>100:124</b>	Thai Fish and Prawn Laksa (gf)	<b>85:63</b>
<i>New Potato and Herb Salad (gf, v)</i>	<b>33:80</b>	Roasted Veg and Udon Noodle Salad (v)	<b>101:58</b>	Thai Seafood Noodle Soup	<b>37:36</b>
<i>New Potato, Soft-boiled Egg and Crispy Bacon Salad (gf)</i>	<b>40:67</b>	Soba Noodle Salad	<b>86:56</b>	Toasted Chilli Tan Tan Ramen	<b>84:70</b>
<i>New Potatoes with Herb Mayonnaise (gf, v)</i>	<b>10:83</b>	Soba Noodle Salad with Miso and Sesame Dressing	<b>60:102</b>	Vegetarian Ramen (v)	<b>90:98</b>
<i>Nici's Chocolate Berry Mascarpone Layer Cake</i>	<b>106:50</b>	Soba Noodles with Hot Smoked Salmon and Soy Dressing	<b>69:126</b>	Vegetarian Ramen with Miso Eggplant and Kelp Noodles (v)	<b>78:81</b>
<i>Nic's Cucumber Chilli Pickle (gf)</i>	<b>63:48</b>	Tamari Salmon with Buckwheat Soba Salad	<b>78:81</b>	<b>Noodles: Stirfries and similar</b>	
<i>Niçoise Vegetables (gf, v)</i>	<b>4:107</b>	Trelise Cooper's Warm Prawn and Grapefruit Coconut Noodle Salad	<b>98:33</b>	Asian Noodles with Sesame Dressing and Barbecue Pork	<b>16:73</b>
<i>No-bake Roasted Hazelnut and Ginger Panforte</i>	<b>78:90</b>	Tuna and Noodle Salad with Coriander and Cashew Nut Relish (gf)	<b>24:91</b>	Asian Noodles with Sweet Chilli Tofu (v)	<b>1:110</b>
<i>No-bake Zesty Lemon and Yoghurt Cheesecake</i>	<b>107:78</b>	Venison Meatballs on Vermicelli Salad	<b>70:109</b>	Biang Biang Noodles with Spicy Cumin Lamb	<b>91:64</b>
<i>No-churn Decadent Dark Chocolate, Whisky and Espresso Ice Cream</i>	<b>102:82</b>	<b>Noodles: Soups and curries</b>		Black Pepper Udon Stir-fry	<b>98:88</b>
<i>No-churn Extra-rich Chocolate Frangelico and Boysenberry Ice Cream</i>	<b>108:92</b>	Chicken, Kale and Kelp Noodle Soup (gf)	<b>66:104</b>	Char Kway Teow	<b>105:113</b>
<i>No-churn Fiery Peanut Butter Ice Cream Sliders with Fudge Sauce and Candied Maple Bacon</i>	<b>94:60</b>	Chicken Noodle Soup	<b>21:118</b>	Chicken Mee Goreng with Crispy Fried Eggs	<b>93:111</b>
<i>No-churn Raspberry and Lime Ice Cream Sliders with Mascarpone and Raspberry Chia Jam</i>	<b>94:60</b>	Chicken, Shiitake and Glass Noodle Broth (gf)	<b>5:89</b>	Chinese Sausage and Mung Bean Stir-fry	<b>98:84</b>
<i>No-cook Chocolate Truffle Cake</i>	<b>27:89</b>	Chicken Wonton Noodle Soup	<b>91:42</b>	Five-spice Duck with Noodles, Mushrooms and Asian Greens	<b>39:124</b>
<i>No-rise Easter Doughnuts</i>	<b>83:128</b>	Fish Curry with Konjac Noodles (gf)	<b>83:106</b>	Hand-pulled Noodles and Cumin Lamb	<b>78:64</b>
<i>Noodle Pancakes with BBQ Pork and Asian Greens (gf)</i>	<b>4:91</b>	Fish, Prawn and Coconut Soup with Vermicelli Noodles	<b>72:70</b>	Hoisin-glazed Fish with Shiitake Mushrooms and Egg Noodles	<b>49:106</b>
<b>NOODLES, GENERAL</b>		Garlic and Greens Soup with Brazil Nut and Coriander Pesto (v)	<b>73:100</b>	Kimchi Noodles	<b>73:98</b>
<b>Noodles: Salads</b>		Hot and Sour Broth with Chilli Beef	<b>85:50</b>	Kolo Mee – Sarawak Noodles	<b>37:118</b>
Asian Eggplant Salad	<b>5:90</b>	Lemongrass Beef and Noodle Soup	<b>38:65</b>	Kung Pao Chicken and Noodles	<b>98:48</b>
Asian Poached Chicken and Soba Noodle Salad (gf)	<b>1:95</b>	Miso Salmon with Soba Noodles	<b>30:99</b>	Miso-roasted Portobello Mushrooms with Udon Noodles (v)	<b>48:55</b>
Buckwheat Noodle and Roasted Tomato Salad with Hoisin and Sesame Dressing (v)	<b>57:102</b>	Miso Shiitake Soup with Prawns and Somen Noodles	<b>25:83</b>	Mussels and Chorizo Sausage with Egg Noodles	<b>46:107</b>
Butterflied Lamb Leg with Vietnamese Salad	<b>80:46</b>	Miso Soup with Udon Noodles and Togarashi	<b>44:104</b>	Peanut, Sesame and Chilli Noodles (v)	<b>98:91</b>
Duck and Noodle Salad with Sweet Chilli Dressing	<b>40:70</b>	Pho – Vietnamese Beef Soup	<b>60:64</b>	Pork Fideua	<b>20:116</b>
Green Soba Noodles with Hot Smoked Salmon and Almond and Wasabi Dressing	<b>46:110</b>	Prawn and Pork Cakes with Noodles and Broth	<b>31:109</b>	Scallops with Black Bean Sauce, Red Capsicum and Udon Noodles	<b>46:107</b>
		Punchy Vegan Pho (v)	<b>86:76</b>	Sichuan Dan Dan Noodles	<b>93:108</b>
		Quick Thai Beef Curry	<b>103:106</b>	Soba Noodles with Leek and Miso Sauce and Black Pepper Tofu (gf, v)	<b>84:66</b>
		Ramen	<b>72:50</b>	Spring Onion Oil Noodles (v)	<b>96:80</b>
		Sake-glazed Snapper with Udon Noodles and Dashi Broth	<b>5:87</b>	Sticky Garlic and Chilli Eggplant (v)	<b>81:99</b>
		Sarah Tuck's Old-fashioned Chicken		Sticky Stir-fried Beef with Greens and Noodles	<b>97:102</b>
				Stir-fried Chilli Beef with Coriander Noodles	<b>36:103</b>
				Stir-fried Pork with Peanuts and Mushrooms	<b>46:108</b>

**Noodles: Other**

BBQ Duck and Rice Noodle Rolls (gf)	<b>5:85</b>
Chao Ta Bee Hoon (Crispy Rice Vermicelli Pancake)	<b>105:108</b>
Egg Noodles (v)	<b>84:70</b>
Noodle Pancakes with BBQ Pork and Asian Greens (gf)	<b>4:91</b>
Peanut Satay and Chilli Sambal Pork Noodles	<b>109:94</b>
Red Thai Curry Coconut Poached Chicken with Udon Noodles	<b>107:66</b>
Rice Noodle and Coriander Omelette with Chilli Prawns	<b>89:46</b>
Satay Beef, Glass Noodle and Lettuce Rolls	<b>21:116</b>
Spicy Pork Udon Noodle Fritters with Quick Cucumber Pickle	<b>96:106</b>
<i>North African Herb and Coconut Relish (gf, v)</i>	<b>22:105</b>
<i>North Beach Cioppino (gf)</i>	<b>13:64</b>
<i>North Beach Cioppino (gf)</i>	<b>19:125</b>
<i>Not Your Average Salad Roll (v)</i>	<b>89:78</b>
<i>Not Your Nana's Carrot Loaf</i>	<b>103:60</b>

**NOUGAT, GENERAL**

Giandua Nougat Glace (gf)	<b>16:106</b>
Nougat Sesame Biscuits with Honey Roasted Peaches (gf)	<b>33:94</b>
Spiced Apricot, Almond and Nougat Cake	<b>10:104</b>
Torrone Sardo (Sardinian Honey Nougat) (gf)	<b>77:64</b>
<i>Nougat Sesame Biscuits with Honey Roasted Peaches (gf)</i>	<b>33:94</b>
<i>Nuoc Leo - Vietnamese Peanut Sauce (gf)</i>	<b>5:84</b>
<i>Nuoc Mam Dipping Sauce (gf)</i>	<b>4:93</b>
<i>Nuoc Mam Dipping Sauce (gf)</i>	<b>5:54</b>
<i>Nut Butter Blueberry Crisp</i>	<b>91:80</b>
<i>Nutella Melting Moments</i>	<b>68:108</b>

**NUTMEG, GENERAL**

Apricot and Nutmeg Rugelach	<b>8:65</b>
Nutmeg-roasted Pumpkin with Coconut Yoghurt and Dukkah (gf, v)	<b>66:67</b>
Pecan Nutmeg Cake	<b>12:67</b>
Pumpkin and Nutmeg Tartiflette (gf)	<b>110:24</b>
<i>Nutmeg-roasted Pumpkin with Coconut Yoghurt and Dukkah (gf, v)</i>	<b>66:67</b>

**NUTS, GENERAL (MIXED) - SEE ALSO ALMONDS, CASHEWS, HAZELNUTS, MACADAMIAS,**

**PEANUTS, PECANS, PINE NUTS, PISTACHIOS AND WALNUTS**

Chocolate-coated Candied Nuts with Plum Powder and Cocoa (gf)	<b>69:90</b>
Honey Nut Tart	<b>30:74</b>
Nutty Chocolate Bark	<b>108:92</b>
Nut Brittle	<b>108:134</b>
Roasted Nut, Sesame Seed and Miso Caramel Tart	<b>105:82</b>
Spiced Nuts (gf, v)	<b>18:96</b>
Warm Mixed Nuts with Smoked Paprika and Rosemary (gf, v)	<b>24:17</b>
<i>Nutty Chocolate Bark</i>	<b>108:92</b>
<i>Nut Brittle</i>	<b>108:134</b>



<i>Oatcakes with Truffled Brie and Walnut Paste (v)</i>	<b>21:92</b>
<i>Oatcakes with Truffled Brie and Walnut Paste (v)</i>	<b>100:54</b>
<i>Oatmeal Crepes with Coconut Yoghurt</i>	<b>86:53</b>

**OATS, GENERAL (SEE ALSO GRANOLA AND MUESLI AND PORRIDGE)**

Anzac Biscuits	<b>41:40</b>
ANZAC Thins (gf)	<b>51:108</b>
Blueberry Cheesecake and Oatmeal Streusel Slice	<b>98:107</b>
Chai-spiced Buckwheat and Chia Seed Porridge	<b>67:90</b>
Chewy Oat and Caramel Slice	<b>88:80</b>
Chocolate Oat Crisps with Bourbon Chocolate Ganache	<b>66:93</b>
Chocolate, Oat and Raisin Cookies	<b>92:112</b>
Chunky Quinoa Granola (gf)	<b>48:66</b>
Coconut Granola Bars	<b>46:105</b>
Festive Bircher Muesli	<b>69:121</b>
Granola Bars	<b>89:128</b>
Honey-roasted Almond, Date and Coconut Granola	<b>38:87</b>
Mediterranean Bircher Muesli	<b>77:60</b>
Merry Muesli	<b>45:94</b>
Oatcakes with Truffled Brie and Walnut Paste (v)	<b>21:92</b>
Oatcakes with Truffled Brie and	

Walnut Paste (v)	<b>100:54</b>
Oatmeal Crepes with Coconut Yoghurt	<b>86:53</b>
Oaty Coconut and Spice Crumble	<b>55:104</b>
Oaty Ginger Parkin with Spiced Golden Syrup and Cider Pears	<b>97:72</b>
Oaty Muesli Slice	<b>101:98</b>
Oaty Raisin and Coconut Skillet Cookie with Boozy Caramel Sauce	<b>99:109</b>
Overnight Oatmeal	<b>99:58</b>
Overnight Seeded Oat and Espresso Porridge	<b>85:74</b>
Pear and Vanilla Baked Oatmeal with Coconut Custard	<b>68:69</b>
Poppy and Sesame Seed Oatcakes	<b>33:109</b>
Savoury Granola Clusters (v)	<b>57:98</b>
Savoury Steel-cut Porridge (vf)	<b>74:76</b>
Spiced Apple and Oaty Crumble Cake	<b>104:142</b>
Spiced Oven-baked Oats with Blueberries and Peaches	<b>85:76</b>
<i>Oaty Coconut and Spice Crumble</i>	<b>55:104</b>
<i>Oaty Ginger Parkin with Spiced Golden Syrup and Cider Pears</i>	<b>97:72</b>
<i>Oaty Muesli Slice</i>	<b>101:98</b>
<i>Oaty Raisin and Coconut Skillet Cookie with Boozy Caramel Sauce</i>	<b>99:109</b>
<b>OCTOPUS, GENERAL</b>	
Grilled Octopus and Greek Salad with Pide	<b>16:95</b>
Grilled Prawns and Baby Octopus (gf)	<b>63:100</b>
Octopus and Potato Braise (Polpo e Patate) (gf)	<b>71:44</b>
<i>Octopus and Potato Braise (Polpo e Patate) (gf)</i>	<b>71:44</b>
<b>OFFAL, GENERAL</b>	
Cured Lamb's Tongues, Roasted Beetroot and Mandarin Salad with Seasoned Yoghurt (gf)	<b>60:32</b>
Grilled Venison Heart with Salsa Verde (gf)	<b>69:46</b>
Steak and Kidney Pie with Guinness Gravy	<b>24:57</b>
Stuffed Lamb Hearts	<b>92:36</b>
<i>Okonomiyaki</i>	<b>62:119</b>
<i>Okonomiyaki</i>	<b>78:82</b>
<i>Okonomiyaki</i>	<b>100:140</b>
<i>Old-fashioned Strawberry Ice Cream Sundaes (gf)</i>	<b>45:66</b>

<i>Old-school Tomato Soup (gf)</i>	<b>103:60</b>	alle Olive	<b>29:65</b>	Muffins (v)	<b>107:46</b>
<i>Old Smoky Glazed Ham</i>	<b>106:86</b>	Brunch Loaf with Sundried Tomatoes, Olives and Basil (gf, v)	<b>71:32</b>	Grilled Asparagus with Kalamata Olive Butter (gf, v)	<b>45:32</b>
<i>Olie Bollen – Apple and Sultana Doughnut Balls</i>	<b>60:87</b>	Butterflied Chicken with Black Olive and Preserved Lemon Dressing (gf)	<b>52:61</b>	Grilled New Season Potatoes with Crispy Onions, Capers and Olives (gf, v)	<b>32:75</b>
<i>Olive Cake – Cake aux Olives (v)</i>	<b>21:92</b>	Cajun Fish with Orange and Black Olive Couscous	<b>54:109</b>	Grilled Steak with Green Olive and Pepperdew Salsa (gf)	<b>47:107</b>
<i>Olive-cruste d Snapper with Egg Mayonnaise</i>	<b>41:110</b>	Caramelised Red Onion, Black Olive and Herb Bread (v)	<b>32:93</b>	Grilled Tuna Skewers with Green Olive Relish (gf)	<b>20:70</b>
<b>OLIVE OIL, GENERAL (Note these are only recipes where it is a key ingredient!)</b>		Cauliflower Steaks, Green Olive and Almond Salad with Haloumi Crumbs (gf, v)	<b>86:103</b>	Harissa Roasted Chicken with Kumara and Green Olives (gf)	<b>96:100</b>
<i>Aromatic Olive Oil Poached Tuna (gf)</i>	<b>58:85</b>	Cheese, Onion, Olive and Rosemary Toasties (v)	<b>103:60</b>	Lamb Backstraps with Crushed Olives and Fennel Dressing (gf)	<b>101:76</b>
<i>Chocolate Chip, Ricotta and Olive Oil Cake</i>	<b>77:70</b>	Chicken with Chorizo, Olives and Rice (gf)	<b>20:99</b>	Lamb Steaks with Green Olive, White Bean and Lemon Salad (gf)	<b>27:115</b>
<i>Chocolate, Olive Oil and Pinot Noir Cake</i>	<b>87:112</b>	Chicken and Moroccan Carrot Purée with Orange and Green Olive Salsa	<b>31:80</b>	Lemon, Olive and Butter Bean Chicken (gf)	<b>93:115</b>
<i>Olive Oil and Orange Cake with Honey-roasted Apricots</i>	<b>95:62</b>	Chicken Panzanella	<b>81:101</b>	Lemon Roast Chicken with Pistachio and Green Olive Dressing (gf)	<b>104:21</b>
<i>Olive Oil Preserved Lemons with Cardamom, Chilli and Cinnamon (gf, v)</i>	<b>43:77</b>	Chicken, Potato and Green Olive Tray Bake (gf)	<b>109:62</b>	Marinated Artichoke, Blue Cheese and Green Olive Pizza (v)	<b>47:68</b>
<i>Olive Oil and Quince Paste Madeira Cake – Bizcocho de Aceite y Dulce de Membrillo</i>	<b>20:106</b>	Chicken Puttanesca	<b>47:62</b>	Marinated Artichokes with Stracciatella and Olives (gf, v)	<b>93:86</b>
<i>Prosecco, Lemon and Olive Oil Cake</i>	<b>47:99</b>	Chicken Tagine with Harissa, Apricots and Olives	<b>42:47</b>	Market Fish with Green Olive, Jalapeno and Tomato Salsa (gf)	<b>100:180</b>
<i>Ricotta, Olive Oil and Frangelico Cake</i>	<b>102:90</b>	Chopped Green Olive Salad (gf, v)	<b>81:53</b>	Market Fish with Olive and Herb Salsa	<b>53:109</b>
<i>Olive Oil and Orange Cake with Honey-roasted Apricots</i>	<b>95:62</b>	Chorizo Sausage and Green Olive Chimichurri Rolls	<b>52:92</b>	Meatballs with Tomato and Green Olive Sauce	<b>20:114</b>
<i>Olive Oil Preserved Lemons with Cardamom, Chilli and Cinnamon (gf, v)</i>	<b>43:77</b>	Chorizo-stuffed Fried Green Olives	<b>84:60</b>	Merguez Sausage and Green Olive Tagine (gf)	<b>60:91</b>
<i>Olive Oil and Quince Paste Madeira Cake – Bizcocho de Aceite y Dulce de Membrillo</i>	<b>20:106</b>	Chunky Pasta with Sausage, Olives and Tomatoes	<b>65:84</b>	Mixed Olive Antipasti (gf, v)	<b>59:64</b>
<b>OLIVES, GENERAL</b>		Citrus Salmon with Fennel, Orange and Black Olives (gf)	<b>39:70</b>	Mozzarella with Warm Tomato and Olive Vinaigrette (gf, v)	<b>65:95</b>
<i>Baked Chicken with Lemon Potatoes, Green Olives and Oregano (gf)</i>	<b>102:92</b>	Couscous with Chickpeas, Olives and Mint (v)	<b>46:73</b>	Navarin of Lamb with White Beans and Green Olives	<b>36:62</b>
<i>Baked Chicken with Potatoes, Olives and Capers (gf)</i>	<b>61:109</b>	Cracked Wheat, Green Olive and Lemon Tabbouleh	<b>35:92</b>	Nduja Pasta with Guanciale, Olives and Baby Kale	<b>93:108</b>
<i>Baked Goat’s Cheese with Dry-roasted Olives (v)</i>	<b>30:77</b>	Crostini Piccanti	<b>11:71</b>	Olive Cake – Cake aux Olives (v)	<b>21:92</b>
<i>Baked Olives with Cardamom and Fennel (gf)</i>	<b>24:99</b>	Cured Ripe Olives (gf, v)	<b>23:51</b>	Olive-cruste d Snapper with Egg Mayonnaise	<b>41:110</b>
<i>Balsamic-roasted Tomato, Olive and Prosciutto Tarts</i>	<b>34:98</b>	Duck with Green Olives and Sherry on a Saffron Paella (gf)	<b>7:85</b>	One-pot Chicken with Couscous and Green Olives	<b>37:92</b>
<i>Beef and Crushed Olive Kebabs with Tomato Jam (gf)</i>	<b>2:55</b>	Fennel, Lemon and Bay Leaf Roasted Olives (gf, v)	<b>81:84</b>	Osso Bucco with White Wine and Olives (gf)	<b>65:76</b>
<i>Blistered Tomatoes with Olives, Garlic and Thyme (gf) (v)</i>	<b>107:20</b>	Fillet of Beef Rolls with Black Olive and Currant Relish	<b>16:72</b>	Paillard of Beef with Olive and Tomato Salad (gf)	<b>19:111</b>
<i>Braised Chicken Legs with Tomato, Dry-cured Chorizo and Olives (gf)</i>	<b>43:28</b>	Fish with Cherry Tomatoes, Green Olives and Preserved Lemon (gf)	<b>83:84</b>	Pan-roasted Hapuka with Braised Fennel and Olives (gf)	<b>35:99</b>
<i>Braised Duck with Sicilian Olives and Almonds (gf)</i>	<b>42:86</b>	Fish, Chickpea and Green Olive Tagine (gf)	<b>40:58</b>	Pissaladière (v)	<b>84:55</b>
<i>Braised Lamb with Olives – Agnello</i>		Fish with White Beans and Olives (gf)	<b>62:110</b>	Poached Eggs with Baked Feta, Olives, Zucchini and Toasted Pide (v)	<b>44:87</b>
		Fresh Tuna Puttanesca	<b>23:93</b>	Pork, Chorizo and Olive Empanadas	<b>42:65</b>
		Greek Flatbreads with Caramelised Onions, Beef and Green Olives	<b>40:101</b>	Pork and Fennel Sausage, Black Olive and Mozzarella Pizzas	<b>87:104</b>
		Green Beans with Olives, Preserved Lemon and Mint (gf, v)	<b>16:96</b>		
		Green Olive, Beef and Cherry Tomato Pasta	<b>52:109</b>		
		Green Olive, Corn and Feta			

Pork Fillet, Parsnip Mash and Black Olive Dressing	<b>25:103</b>	Stuffed Green Olive 'Burgers' (gf, v)	<b>57:92</b>	<b>ARE ONLY RECIPES WHERE IT IS A MAJOR INGREDIENT!)</b>
Potato, Green Chilli and Olive Tagine (gf)	<b>49:85</b>	Tarte Niçoise	<b>3:65</b>	
Puttanesca Pasta	<b>53:60</b>	Tomato, Black Olive and Burrata Pizza (v)	<b>93:46</b>	
Quinoa, Moroccan Roasted Carrot and Olive Salad (gf, v)	<b>82:96</b>	Tomato and Preserved Tuna Salad with Black Olive Dressing (gf)	<b>20:89</b>	
Rabbit with Green Olives	<b>19:94</b>	Tomato Salad with Tomato Dressing (gf, v)	<b>2:61</b>	
Raw Zucchini Salad with Olive Dressing (gf, v)	<b>34:64</b>	Tuna and Olive Empanadas	<b>61:97</b>	
Ricotta and Black Olive Gnocchi with Blistered Cherry Tomatoes and Basil (v)	<b>70:102</b>	Tuna Steaks with Green Olive and Capsicum Salsa (gf)	<b>107:98</b>	
Roast Potatoes with Cherry Tomatoes and Olives (gf, v)	<b>21:81</b>	Two-cheese and Olive Tart (v)	<b>59:92</b>	
Roast Pumpkin with Mixed Olive, Chilli and Caper Agrodolce (gf, v)	<b>100:128</b>	Warm Olives with Goat's Cheese (gf, v)	<b>35:55</b>	
Roast Pumpkin with Mixed Olives, Chilli and Caper Agrodolce (gf, v)	<b>79:54</b>	Watermelon and Black Olive Salad with Ricotta (gf, v)	<b>46:96</b>	
Roasted Capsicum, Basil and Black Olive Salad (gf, v)	<b>71:61</b>	White Pizza with Asparagus and Green Olives (v)	<b>62:67</b>	
Roasted Feta, Mixed Olives and Capsicums (gf, v)	<b>53:81</b>	<i>Omelette Arnold Bennett</i>	<b>16:69</b>	
Roasted Feta, Olives and Tomatoes (gf, v)	<b>22:101</b>	<b>OMELETTES, GENERAL - SEE EGGS: OMELETTES</b>		
Roasted Tomatoes with White Beans, Olives and Mozzarella (v)	<b>86:90</b>	<i>One-bowl Chocolate and Nut Butter Mousse Pots (gf)</i>	<b>80:88</b>	
Salami, Marcona Almonds and Green Olive Antipasti (gf)	<b>96:66</b>	<i>One-pan Bistro Chicken with Creamy Mushrooms and Prosciutto (gf)</i>	<b>104:78</b>	
Salmon, Potato, Green Olive and Fennel Tray Bake (gf)	<b>97:98</b>	<i>One-pan Chicken Meatballs and Roasted Tomato Sauce</i>	<b>28:97</b>	
Sausage Coil with Charred Broccolini and Avocado and Olive Salsa (gf)	<b>88:46</b>	<i>One-pan Cumin Chicken with Orange Couscous, Dates and Almonds</i>	<b>68:64</b>	
Seafood Stew with Chermoula, Potatoes and Olives (gf)	<b>43:86</b>	<i>One-pan Potato, Corn and Cabbage Hash with Baked Eggs (v)</i>	<b>83:48</b>	
Shell Pasta with Chicken, Olives and Tomatoes	<b>83:48</b>	<i>One-pan Tomato Orzo with Chicken and Feta</i>	<b>110:86</b>	
Sicilian Eggplant with Capers and Olives (gf, v)	<b>45:115</b>	<i>One-pot Chicken Braised with Riesling and Vegetables (gf)</i>	<b>25:69</b>	
Slow-roasted Shoulder of Lamb with Warm Tomato and Black Olive Salad (gf)	<b>35:95</b>	<i>One-pot Chicken with Couscous and Green Olives</i>	<b>37:92</b>	
Smoked Fish Skordalia and Roasted Olives (gf)	<b>14:73</b>	<i>One-pot Chicken with Garlic, Thyme and Bacon (gf)</i>	<b>48:107</b>	
Sopressa Salami, Tomato and Black Olive Pizza	<b>47:68</b>	<i>One-pot Roast Chicken with Pearl Barley, White Wine and Peas</i>	<b>108:118</b>	
Spaghetti with Wilted Greens, Lemon and Parmesan (v)	<b>89:55</b>	<i>One-pot Chocolate Cake with Sour Cream and Chocolate Frosting</i>	<b>94:120</b>	
Spanish Flatbreads - Coca Mallorquina	<b>20:102</b>	<i>One (Wo)man Frittata with Basil Pesto and Caramelised Onions (gf)</i>	<b>74:39</b>	
Spice-roasted Salmon with Fennel, Green Olives and Orange (gf)	<b>73:68</b>	<i>Onglet Steak with Herb and Horseradish Salsa (gf)</i>	<b>64:63</b>	
Spiced Lamb Shortloins with Fennel and Olive Salsa (gf)	<b>81:105</b>	<i>Onion Bhaji</i>	<b>43:110</b>	
Spinach, Feta, Ricotta, Olive and Currant Pie (v)	<b>91:51</b>	<i>Onion and Cumin Bhaji (gf, v)</i>	<b>90:102</b>	
Spring Lamb with Green Olives (gf)	<b>26:91</b>	<i>Onion Marmalade (gf, v)</i>	<b>4:97</b>	
Store Cupboard Sauce and Pasta	<b>13:99</b>	<i>Onion Rings (v)</i>	<b>102:54</b>	
		<b>ONIONS, GENERAL (NOTE THESE</b>		
		Bacon, Onion and Brie Tart	<b>44:108</b>	
		Beef and Caramelised Onion Fettuccine	<b>72:114</b>	
		Beer and Hoisin Braised Onions (v)	<b>46:69</b>	
		Beer and Hoisin-braised Onions (v)	<b>100:174</b>	
		Braised Lamb with White Wine, Baby Onions and Mushrooms	<b>37:102</b>	
		Brie, Mushroom and Caramelised Onion Mini Pies (v)	<b>82:76</b>	
		Caramelised Onion, Anchovy and Goat's Cheese Tartlets	<b>33:91</b>	
		Caramelised Onion, Bacon and Spinach Tarts	<b>14:108</b>	
		Caramelised Onion and Cheese Souffle (v)	<b>1:83</b>	
		Caramelised Onion and Mushroom Soup with Cheesy Mushroom Toasties (v)	<b>67:79</b>	
		Caramelised Onions (gf, v)	<b>97:54</b>	
		Caramelised Onions (gf, v)	<b>98:54</b>	
		Caramelised Onions (gf, v)	<b>99:90</b>	
		Caramelised Red Onion, Black Olive and Herb Bread (v)	<b>32:93</b>	
		Cheese, Onion, Olive and Rosemary Toasties (v)	<b>103:60</b>	
		Chicken Biryani, Crispy Onions and Cashew Nuts (gf)	<b>18:108</b>	
		Chicken Stuffed with Italian Sausage and Red Onions	<b>13:100</b>	
		Chicken with Yoghurt, Caramelised Onions and Cashew Nuts (gf)	<b>100:200</b>	
		Chicken with Yoghurt, Crisp Onions and Cashew Nuts (gf)	<b>22:77</b>	
		Chorizo Bocadillo with Sticky Red Wine Onions	<b>95:103</b>	
		Coconut, Fenugreek and Tamarind Prawn Curry with Pickled Onions	<b>110:98</b>	
		Crispy Spiced Onion Fritter Burgers with Mango Chutney (v)	<b>93:50</b>	
		Curly Kale, Caramelised Onion and Egg Pizzas (v)	<b>42:75</b>	
		Disco Soup with Paprika Fried Onions (v)	<b>79:88</b>	
		Double-baked Onion Soufflés	<b>110:80</b>	
		Duck Fat Potato and Onion Galette (gf)	<b>56:67</b>	
		Fennel, Potato and Onion Gratin with Anchovy Cream (gf)	<b>66:72</b>	
		French Onion Dogs	<b>97:54</b>	
		French Onion Soup	<b>12:92</b>	
		French Onion Soup	<b>104:49</b>	
		French Onion 'Soup' Pie (v)	<b>97:83</b>	
		Goat's Cheese, Sticky Walnut and Caramelised Onion Tarts (v)	<b>98:54</b>	
		Greek Flatbreads with Caramelised		

Onions, Beef and Green Olives	<b>40:101</b>	Roasted Leg of Lamb with Sumac and Red Onion Salad (gf)	<b>48:73</b>	<i>Crushed Amaretti</i>	<b>109:52</b>
Grilled Cheese, Onion and Ale Soup	<b>49:76</b>	Roasted Mushroom, Caramelised Onion and Potato Gnocchi Soup	<b>85:54</b>	<i>Orange and Rosewater Baked Yoghurt (gf)</i>	<b>63:116</b>
Grilled Fish with Caper and Red Onion Dressing (gf)	<b>88:96</b>	Roasted Onion and Tomato Relish (gf)	<b>5:64</b>	<i>Orange and Semolina Syrup Cake with Fresh Orange and Date Salad</i>	<b>30:79</b>
Grilled New Season Potatoes with Crispy Onions, Capers and Olives (gf, v)	<b>32:75</b>	Roasted Potato Salad with Sumac Onions and Mustard Dressing (gf, v)	<b>88:61</b>	<i>Orange, Tahini and Vanilla Truffles (gf)</i>	<b>71:104</b>
Grilled Steak Sandwich with Caramelised Onions and Mushrooms	<b>88:44</b>	Roasted Red Onion and Blue Cheese Tart (v)	<b>38:79</b>	<b>ORANGES, GENERAL</b>	
Gruyère, Caramelised Onion and Sage Toast (v)	<b>110:66</b>	Roasted Tomato, Caramelised Onion and Feta Tarts (v)	<b>41:61</b>	<b>Oranges: Savoury</b>	
Hake, Romesco and Grelots (gf)	<b>107:106</b>	Roti with Green Curry Onions, Egg and Shredded Cabbage (v)	<b>83:100</b>	Baked Ham with an Orange, Cardamom and Balsamic Glaze (gf)	<b>39:71</b>
Harissa and Lentil Soup with Crispy Onions and Herbs (gf) (v)	<b>110: 66</b>	Rump Steak and Caramelised Onion Open Sandwiches	<b>21:120</b>	Baked Vegetables with Chestnuts, Orange and Honey (gf, v)	<b>13:75</b>
Hotdogs with Caraway and Pale Ale Onions	<b>60:95</b>	Sausages and Paris Mash with Onion and Red Wine Gravy	<b>97:50</b>	Bitter Orange and Cardamom Salad (gf)	<b>69:79</b>
Italian Flatbreads Filled with Caramelised Onion and Goat's Cheese (v)	<b>17:93</b>	Spanish Potato and Caramelised Onion Omelette (gf, v)	<b>80:100</b>	Brussels Sprouts with Bacon, Orange and Hazelnuts (gf)	<b>42:73</b>
Italian Sausage Burgers with Red Onion Jam	<b>38:97</b>	Spiced Chicken and Caramelised Onion Tarts	<b>48:70</b>	Carrot and Orange Salad with Cinnamon and Orange Blossom Dressing (gf, v)	<b>24:106</b>
Jalapeno Onions (gf)	<b>58:111</b>	Spiced Chicken Drumsticks with Crispy Onions and Cashew Nuts (gf)	<b>46:35</b>	Chicken and Moroccan Carrot Purée with Orange and Green Olive Salsa	<b>31:80</b>
Masur Dhal with Spiced Onion and Curry Leaves (gf, v)	<b>37:83</b>	Spicy Chicken and Onion Tart	<b>15:106</b>	Citrus Salmon with Fennel, Orange and Black Olives (gf)	<b>39:70</b>
Mushroom and Caramelised Onion Pizza (v)	<b>99:90</b>	Stuffed Baked Onions	<b>19:67</b>	Crisp Lettuce, Orange and Feta Salad (gf, v)	<b>25:98</b>
Mushroom, Red Onion and Blue Cheese Tart	<b>109:104</b>	Tagliatelle with Creamy Onions and Pangrattato (v)	<b>71:91</b>	Crispy-skinned Fish with Orange, Parsley and Pine Nut Salad	<b>29:99</b>
Onion Bhaji	<b>43:110</b>	Tarakihi with Pine Nuts, Caramelised Onions and Sultanas	<b>19:71</b>	Crumbed Pork Schnitzel with Spinach, Orange and Hazelnut Salad	<b>28:95</b>
Onion and Cumin Bhaji (gf, v)	<b>90:102</b>	Three-cheese, Caramelised Onion and Bacon Bread Pudding	<b>108:69</b>	Duck and Orange Salad with Smoky Orange Dressing (gf)	<b>51:75</b>
Onion Marmalade (gf, v)	<b>4:97</b>	Toad in the Hole with Dark Ale Roasted Onions	<b>18:76</b>	Fresh Oranges, Honeyed Walnuts and Dates with Pecorino (gf)	<b>89:86</b>
Onion Rings (v)	<b>102:54</b>	Vegan Flatbreads with Cashew Ricotta, Slow-cooked Red Onion and Chilli Oil (v)	<b>77:88</b>	Lamb Chops with an Orange and Fennel Salad (gf)	<b>20:113</b>
Open-face Onion, Goat's Cheese and Pine Nut Tart (v)	<b>1:46</b>	<i>Open-face Onion, Goat's Cheese and Pine Nut Tart (v)</i>	<b>1:46</b>	Orange and Miso Mustard Glazed Ham	<b>81:50</b>
Oven-baked Potato Rosti, Sausages and Onion Gravy	<b>43:112</b>	<i>Orange, Almond and Semolina Cake with Lemon, Rosemary and Fennel Seed Syrup</i>	<b>35:64</b>	Poussin with Dates and Oranges (gf)	<b>9:93</b>
Pickled Onions	<b>110:99</b>	<i>Orange and Almond Fruit Cake (gf)</i>	<b>106:122</b>	Roasted Baby Carrot Salad with a Cumin and Orange Dressing (gf, v)	<b>38:81</b>
Pickled Red Onions (gf, v) – see also Pickles	<b>23:85</b>	<i>Orange and Campari Jelly (gf)</i>	<b>2:72</b>	Roasted Loin of Lamb with Orange and Cumin-glazed Carrots (gf)	<b>33:116</b>
Pickled Red Onions (gf) (v) – see also Pickles	<b>106:84</b>	<i>Orange Caramel Custards – Flan de Naranja (gf)</i>	<b>20:104</b>	Salt Cod with Orange and Pine Nut Salad	<b>20:67</b>
Pissaladière (v)	<b>84:55</b>	<i>Orange and Cinnamon Jelly with Macerated Orange Slices (gf)</i>	<b>42:97</b>	Smoked Salmon Carpaccio with Shaved Fennel, Orange and Capers (gf)	<b>100:54</b>
Pomegranate-glazed Onions (v)	<b>70:94</b>	<i>Orange Curd (gf)</i>	<b>21:114</b>	Spiced Orange and Hoisin-glazed Ham	<b>51:69</b>
Pork Sausage, Silverbeet and Red Onion Pasta	<b>23:97</b>	<i>Orange and Ginger Cake with Ginger Syrup, Lychees and Pineapple</i>	<b>34:86</b>	Spiced Orange and Hoisin-glazed Ham (gf)	<b>100:64</b>
Potato Crust Pizza with Caramelised Onions and Goat's Cheese (gf)	<b>71:72</b>	<i>Orange and Golden Syrup Upside Down Puddings</i>	<b>53:114</b>	Spicy Fish Soup with Tomatoes and Orange Zest	<b>108:120</b>
Provençal Onion Tart	<b>19:68</b>	<i>Orange and Miso Mustard Glazed Ham</i>	<b>81:50</b>	Spit-roasted Duck with Orange and Pomegranate Molasses Glaze (gf)	<b>22:67</b>
Pumpkin and Caramelised Onion Lasagne (v)	<b>97:66</b>	<i>Orange and Ricotta Cake with</i>			
Quinoa Pilaf with Slow-roasted Turmeric Onions, Goat's Cheese, Pumpkin and Mint (gf, v)	<b>61:105</b>				
Red Onion and Tomato Salad (gf, v)	<b>67:42</b>				
Ricotta Gnudi with Roasted Agrodolce Onions and Pecorino (v)	<b>90:62</b>				



**OXTAIL, GENERAL**

Braised Oxtail **8:78**  
 Braised Oxtail with Chorizo, Figs and Red Wine **92:48**  
 Oxtail with Guinness and Mushrooms **67:70**  
 Oxtail Stew with Sliced Potatoes (gf) **97:90**  
 Spanish-style Oxtail Braised with Chorizo, Red Wine and Smoked Paprika (gf) **42:85**

*Oxtail with Guinness and Mushrooms* **67:70**  
*Oxtail Stew with Sliced Potatoes (gf)* **97:90**  
*Oyster Congee, Kimchi* **42:55**  
*Oyster Po' Boys* **28:59**

**OYSTERS, GENERAL**

Beef, Bacon and Oyster Pies **83:36**  
 Beef, Mushroom and Oyster Stew (gf) **61:73**  
 Bloody Mary Oyster Shooters **39:68**  
 Bloody Mary Oyster Shooters (gf) **63:95**  
 Crunchy Oyster Bao **76:63**  
 Fresh Oysters with Granita (gf) **57:88**  
 Oyster Congee, Kimchi **42:55**  
 Oyster Po' Boys **28:59**  
 Oysters with Champagne Jelly **21:91**  
 Oysters with Champagne and Shallot Dressing (gf) **39:68**  
 Oysters on the Half Shell **87:86**  
 Oysters with Makrut Lime Leaf Vinegar Granita (gf) **81:68**  
 Oysters with Mignonette Dressing (gf) **100:54**  
 Oysters with Wasabi Mayo and Toasted Crumbs **75:50**  
 Seafood Platter (includes Oysters with Soy Dipping Sauce, Steamed Mussels with Herb and Caper Dressing, Spiced Prawns and Raw Fish Salad) **69:105**  
 Spiced Oysters Kilpatrick (gf) **57:37**  
 Tea-smoked Oysters with Soy and Ginger Dressing **5:79**  
 Tempura Oysters with Ginger and Mirin Dipping Sauce **12:79**  
 Tequila and Lime-spiked Oysters (gf) **94:78**  
 Tomatillo and Cucumber Oyster Shooters (gf) **63:95**  
 Wagyu Beef Carpaccio with Oyster Cream and Chicken Skin Crumble (gf) **88:30**  
*Oysters with Champagne Jelly* **21:91**  
*Oysters with Champagne and Shallot Dressing (gf)* **39:68**

*Oysters on the Half Shell* **87:86**  
*Oysters with Makrut Lime Leaf Vinegar Granita (gf)* **81:68**  
*Oysters with Mignonette Dressing (gf)* **100:54**  
*Oysters with Wasabi Mayo and Toasted Crumbs* **75:50**

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*Paccheri with Brussels Sprouts, Parmesan and Peas (v)* **90:57**  
*Pacific Christmas Cake* **6:90**

**PAELLA, GENERAL**

Chicken and Chorizo Paella (gf) **7:93**  
 Chicken and Chorizo Paella (gf) **99:64**  
 Duck with Green Olives and Sherry on a Saffron Paella (gf) **7:85**  
 Hapuka, Chorizo and Bean Paella (gf) **34:60**  
 Oregano and Lime Roasted Leg of Lamb with Smoked Paprika Paella (gf) **14:111**  
 Paella with Clams and Chorizo Sausage (gf) **31:31**  
 Paella Mixta (gf) **27:135**  
 Seafood Paella (gf) **64:101**  
 Seafood Paella (gf) **76:61**  
*Paella with Clams and Chorizo Sausage (gf)* **31:31**  
*Paella Mixta (gf)* **27:135**  
*Paillard of Beef with Olive and Tomato Salad (gf)* **19:111**  
*Palak Paneer (v)* **48:97**  
*Pan Bagna* **3:66**  
*Pan Bagnat* **46:58**

**PANCAKES, GENERAL (SEE ALSO, CREPES AND WAFFLES)**

Apple Dutch Baby Pancake **44:91**  
 Banana and Ricotta Hotcakes with Crispy Bacon and Maple Syrup **105:100**  
 Blueberry Hotcakes with Warm Spiced Honey **108:53**  
 Blueberry and Lemon Hotcakes (gf) **88:99**  
 Buttermilk Hotcakes with Cider-glazed Apples and Creme Fraiche **67:91**  
 Chao Ta Bee Hoon (Crispy Rice Vermicelli Pancake) **105:108**

Cinnamon Buttermilk Hotcakes **30:70**  
 Coconut Hotcakes, Banana Lime Jam and Crispy Bacon **16:67**  
 Fresh Coriander, Ginger and Chilli Dosa (v) **12:98**  
 Herb Blini with Smoked Fish **23:76**  
 Katmer – Pistachio Pancakes with Clotted Cream **60:50**  
 Moroccan Pancakes with Soft Curd Cheese and Honey **24:93**  
 Mu Shu Pork in Chinese Pancakes **30:94**  
 Noodle Pancakes with BBQ Pork and Asian Greens (gf) **4:91**  
 Okonomiyaki **62:119**  
 Okonomiyaki **78:82**  
 Okonomiyaki **100:140**  
 Potato Pancakes (v) **13:89**  
 Ricotta Hotcakes with Spiced Orange Syrup **50:90**  
 Ricotta and Orange Hotcakes **55:97**  
 Ricotta Pancakes with Caramelised Apples and Maple Syrup **5:63**  
 Sheet-pan Coconut and Raspberry Hotcakes (gf) **89:86**  
 Sweetcorn and Avocado Hotcakes (v) **51:88**

**PANCETTA, GENERAL**

Beef Cheek, Pancetta and Mushroom Pies **91:51**  
 Gruyere Toasts with Sherried Mushrooms and Sizzled Pancetta **35:71**  
 Mascarpone and Pancetta Roasted Quail with Basil Zucchini (gf) **2:66**  
 Matty McLean's Leek, Gruyere and Pancetta Tart **97:26**  
 Pancetta-wrapped Dates with Bocconcini **6:96**  
 Pancetta-wrapped Fillet of Beef (gf) **94:50**  
 Pancetta-wrapped Scallops with Saffron and Herb Risotto (gf) **14:104**  
 Potato, Bean and Pancetta Salad with Poached Eggs and Pesto Dressing (gf) **48:92**  
 Potato and Kumara Salad with Herby Lemon Mayo and Pancetta (gf) **101:55**  
 Potato, Pancetta and Artichoke Tarts **19:99**  
 Rich and Luscious Pumpkin Pasta with Crispy Amaretti and Pancetta Crumbs **108:42**  
 Ricotta, Pea and Herb Gnocchi with Fresh Tomato Salsa and Crispy Pancetta **32:75**  
 Risotto with Peas and Pancetta (gf) **17:111**  
 Roasted Tomato, Pancetta and Goat's Cheese Tartines **23:66**  
 Rolled Turkey with Pancetta and Pecan Stuffing **81:34**

Simple Roman Spaghetti Carbonara	<b>91:64</b>	<i>Pan-fried Fish with Borlotti Beans and Capers</i>	<b>59:115</b>	Vanilla, Yoghurt and Rosewater Panna Cotta (gf)	<b>101:76</b>
Smoked Ricotta and Mushroom Toasts with Pancetta	<b>48:56</b>	<i>Pan-fried Fish and Crushed Potatoes with a Warm Lemon and Herb Dressing (gf)</i>	<b>5:103</b>	Yoghurt, Honey and Lime Panna Cotta (gf)	<b>30:68</b>
Tarragon Roasted Chickens with Pancetta and Grapes (gf)	<b>45:76</b>	<i>Pan-fried Fish with Fennel, Caper and Lemon Cream Sauce (gf)</i>	<b>50:111</b>	Yoghurt and Honey Panna Cotta (gf)	<b>47:103</b>
<i>Pancetta-wrapped Dates with Bocconcini</i>	<b>6:96</b>	<i>Pan-fried Fish with Lemon, Capers and Tomato</i>	<b>8:94</b>	Yoghurt and Honey Panna Cotta (gf)	<b>100:104</b>
<i>Pancetta-wrapped Fillet of Beef (gf)</i>	<b>94:50</b>	<i>Pan-Fried Fish with Lime and Chili Dressing</i>	<b>107:72</b>	<i>Panpepato – Umbrian Celebration Cake</i>	<b>6:92</b>
<i>Pancetta-wrapped Scallops with Saffron and Herb Risotto (gf)</i>	<b>14:104</b>	<i>Pan-fried Fish with Roasted Capsicum and Caper Dressing (gf)</i>	<b>86:93</b>	<i>Panzanella with Crispy Sausage and Bocconcini</i>	<b>63:129</b>
<b>PANEER, GENERAL</b>		<i>Pan-fried Fish with Spinach and Zucchini Noodles (gf)</i>	<b>70:110</b>	<b>PAPAYA, GENERAL</b>	
Baked Beef Kofta with Paneer	<b>30:102</b>	<i>Pan-fried Fish with Toun and Currant Dressing (gf)</i>	<b>107:56</b>	Caribbean Pork with Papaya Salsa (gf)	<b>46:73</b>
Fried Brioche Pakora with Paneer and Truffle (v)	<b>90:41</b>	<i>Pan-fried Fish on White Beans and Fennel</i>	<b>38:102</b>	Cashew Nut Butter Meringues with Papaya and Pomegranate Seeds (gf)	<b>51:98</b>
Palak Paneer (v)	<b>48:97</b>	<i>Pan-fried Fish with White Beans, Lemon and Tarragon (gf)</i>	<b>83:51</b>	Coconut and Lime Rice Pudding with Fresh Papaya (gf)	<b>46:103</b>
Paneer and Capsicum Curry (gf, v)	<b>104:70</b>	<i>Pan-fried Lamb Cutlets with Lemon and Basil Salsa (gf)</i>	<b>72:114</b>	Lime, Coconut and Tofu Parfait with Papaya (gf)	<b>34:84</b>
Paneer with Spinach, Chickpeas and Tomatoes (gf, v)	<b>37:78</b>	<i>Pan-fried Pork Cutlets with Soft Polenta (gf)</i>	<b>4:92</b>	Papaya, Vermicelli and Fresh Herb Salad (gf)	<b>88:96</b>
Paneer with Tomato, Cashew Nut and Onion Gravy (gf, v)	<b>60:105</b>	<i>Pan-fried Pork Fillet with Apples and Mustard</i>	<b>104:116</b>	Smoked Chicken, Green Bean and Papaya Salad	<b>40:96</b>
Root Vegetable and Red Lentil Dhal with Paneer (gf, v)	<b>72:70</b>	<i>Pan-fried Smoky Chorizo, Squid and White Beans (gf)</i>	<b>102:98</b>	Sticky Rice and Coconut Puddings with Papaya (gf)	<b>28:90</b>
Saag Paneer (gf, v)	<b>92:82</b>	<i>Pan-fried Steak with Creamy Herbed Polenta (gf)</i>	<b>85:102</b>	<i>Papaya, Date and Macadamia Nut Salsa with Papaya Seed Dressing (gf, v)</i>	<b>22:107</b>
Spiced Paneer, Tomatoes and Asparagus (gf, v)	<b>94:102</b>	<i>Pan-roasted Hapuka with Braised Fennel and Olives (gf)</i>	<b>35:99</b>	<i>Papaya, Vermicelli and Fresh Herb Salad (gf)</i>	<b>88:96</b>
Tandoori Paneer with Roti (v)	<b>76:76</b>	<i>Pan-roasted Chicken Thighs with Grapes and Hazelnuts (gf)</i>	<b>90:83</b>	<i>Pappa Col Pomodoro</i>	<b>3:73</b>
<i>Paneer and Capsicum Curry (gf, v)</i>	<b>104:70</b>	<i>Pan-seared Fish with a Fennel and Cannellini Bean Salad (gf)</i>	<b>105:97</b>	<i>Pappardelle Bolognese</i>	<b>59:97</b>
<i>Paneer with Spinach, Chickpeas and Tomatoes (gf, v)</i>	<b>37:78</b>	<i>Pani Puri with Spiced Potatoes and Tamarind Chutney (gf, v)</i>	<b>69:83</b>	<i>Pappardelle with Duck Ragout</i>	<b>3:58</b>
<i>Paneer with Tomato, Cashew Nut and Onion Gravy (gf, v)</i>	<b>60:105</b>	<i>Panko-crumbed Japanese Curry Balls</i>	<b>62:120</b>	<i>Pappardelle with Duck Sauce – Pappardelle all’Anatra</i>	<b>65:40</b>
<b>PANFORTE, GENERAL</b>		<b>PANNA COTTA, GENERAL</b>		<i>Pappardelle with Walnut Pesto and Roasted Pumpkin (v)</i>	<b>30:59</b>
Arabic Panforte	<b>2:80</b>	Chocolate Panna Cotta (gf)	<b>59:70</b>	<b>PAPRIKA, GENERAL</b>	
Chocolate and Spice Panforte (gf)	<b>72:128</b>	Dark Chocolate and Cointreau Panna Cotta (gf)	<b>71:95</b>	Baked Salmon with a Smoked Paprika and Rosemary Glaze (gf)	<b>33:79</b>
Chocolate and Spice Panforte (gf)	<b>100:162</b>	Dark Chocolate Panna Cotta (gf)	<b>65:97</b>	Beef Goulash with Parsley Dumplings	<b>18:109</b>
Espresso Creme Brulee with Panforte	<b>38:32</b>	Green Tea and Coconut Sugar Panna Cotta with Dark Chocolate Shavings (gf)	<b>60:103</b>	Beef Meatballs with Warm Yoghurt Sauce and Paprika Butter	<b>84:91</b>
No-bake Roasted Hazelnut and Ginger Panforte	<b>78:90</b>	Heilala Vanilla Seed Panna Cotta with Rhubarb, Ginger and Pineapple Gazpacho (gf)	<b>32:46</b>	Beer and Smoked Paprika Braised Brisket	<b>55:67</b>
Panforte	<b>45:99</b>	Milk Kefir Panna Cotta (gf)	<b>80:94</b>	Caramelised Pumpkin and Spinach Tart with Paprika, Caraway Seed and Cheese Pastry (v)	<b>61:99</b>
Panpepato – Umbrian Celebration Cake	<b>6:92</b>	Strawberry and Lemon Buttermilk Panna Cotta (gf)	<b>21:73</b>	Cheddar, Smoked Paprika and Sage Scones	<b>68:109</b>
Roasted Almond and Apricot Panforte	<b>53:96</b>	Vanilla Yoghurt Panna Cotta with Fresh Berries (gf)	<b>56:114</b>	Cheddar, Smoked Paprika and Sage Scones	<b>100:148</b>
<i>Panforte</i>	<b>45:99</b>				
<i>Pan-fried Calamari with Garlic and Herbs (gf)</i>	<b>11:64</b>				
<i>Pan-fried Chicken Thighs with Mediterranean Salsa (gf)</i>	<b>75:106</b>				
<i>Pan-fried Feta with Honey and Oregano Dressing (gf, v)</i>	<b>84:57</b>				

Chicken with Crushed Almonds, Smoked Paprika and Lemon (gf) <b>38:92</b>	Parfaits <b>22:80</b>	'Nduja Risotto with Mascarpone and Parmesan <b>108:72</b>
Disco Soup with Paprika Fried Onions (v) <b>79:88</b>	Lime, Coconut and Tofu Parfait with Papaya (gf) <b>34:84</b>	Paccheri with Brussels Sprouts, Parmesan and Peas (v) <b>90:57</b>
Fish Soup with Roasted Tomatoes, Paprika and Oregano (gf) <b>41:90</b>	Raspberry, White Nectarine, Lemon Curd and Limoncello Parfaits <b>21:81</b>	Parmesan Chicken Burgers with Melting Provolone <b>82:52</b>
Maple and Paprika Roasted Carrots with Honey-roasted Spiced Nut Crumble (gf, v) <b>73:78</b>	Raspberry Yoghurt Parfaits with Passionfruit Curd <b>40:101</b>	Parmesan French Toast (v) <b>59:113</b>
Market Fish (gf) <b>26:102</b>	<b>PARMESAN, GENERAL (NOTE THESE ARE ONLY RECIPES WHERE IT IS A MAJOR INGREDIENT!) - SEE ALSO CHEESE AND PECORINO</b>	Parmesan Lamb on Niçoise Vegetables <b>4:107</b>
Mixed Tomato Salad with Smoked Paprika Dressing (gf, v) <b>53:64</b>	Baked Artichoke and Parmesan Spread (gf, v) <b>27:82</b>	Parmesan, Paprika and Rosemary Crackers (v) <b>59:91</b>
Mustard, Smoked Paprika and Lemon Roasted Cabbage Wedges (gf, v) <b>42:75</b>	Balsamic Chicken with Parmesan and Spinach Mashed Potatoes (gf) <b>7:75</b>	Parmesan Potatoes (gf, v) <b>9:107</b>
Oregano and Lime Roasted Leg of Lamb with Smoked Paprika Paella (gf) <b>14:111</b>	Beef Cheeks with Parmesan Polenta (gf) <b>91:74</b>	Parmesan-roasted Chicken and Crispy Potatoes with Herb Dressing (gf) <b>71:108</b>
Parmesan, Paprika and Rosemary Crackers (v) <b>59:91</b>	The Big Cheese (v) <b>103:52</b>	Parmesan-roasted Jerusalem Artichokes (gf, v) <b>73:79</b>
Pork Fillet with Kumara and Almond, Paprika and Parsley Dressing (gf) <b>43:90</b>	Cacio e Pepe Pizza (v) <b>99:88</b>	Parmesan, Rosemary and Caraway Seed Biscuits (v) <b>91:128</b>
Prawn and Chorizo Kebabs with Smoked Paprika and Hazelnut Aioli (gf) <b>33:85</b>	Carrot, White Bean and Parmesan Fritters (gf, v) <b>99:100</b>	Parmesan Tarts with Caramelised Shallots (v) <b>15:75</b>
Prawn and Chorizo Kebabs with Smoked Paprika Mayo (gf) <b>100:54</b>	Cheese and Rosemary Twists (v) <b>37:100</b>	Parmesan and Thyme Crackers <b>6:91</b>
Pumpkin and Smoked Paprika Soup with Prawns, Preserved Lemon and Toasted Almonds (gf) <b>37:69</b>	Cheese and Rosemary Twists (v) <b>100:48</b>	Parmesan and Walnut Wafers (gf, v) <b>41:78</b>
Roast Chicken Thighs on Paprika Sweet Potatoes (gf) <b>84:103</b>	Cheesy, Mushroom, Spring Onion and Garlic Bread (v) <b>48:58</b>	Pasta with Bacon and Parmesan <b>38:102</b>
Roasted Clams with Capsicum and Smoked Paprika (gf) <b>74:106</b>	Cheesy Mushroom and Tarragon Croque Monsieur (v) <b>102:102</b>	Pasta with Lemon, Cream and Parmesan (v) <b>93:58</b>
Seedy Crackers with Paprika and Fennel (gf, v) <b>66:103</b>	Chicken with Parmesan, Wine and Rosemary (gf) <b>57:115</b>	Pork, Parmesan and Sage Saltimbocca (gf) <b>52:64</b>
Smoked Paprika and Garlic Mayo (gf) (v) <b>106:80</b>	Corn with Black Garlic Mayo and Parmesan (gf, v) <b>82:52</b>	Potato and Parmesan Gratin (gf) <b>3:79</b>
Smoked Paprika, Maple Syrup and Mustard Baked Salmon (gf) <b>106:78</b>	Creamy Chicken and Parmesan Linguine <b>108:69</b>	Potato and Parmesan Waffles with Salmon and Cashew Hollandaise (gf) <b>79:106</b>
Smoked Paprika Seeded Crackers (gf) <b>81:90</b>	Crispy Parmesan Crumbs <b>110:46</b>	Prawns with Lemon, Parmesan and Chilli <b>23:89</b>
Spanish-style Oxtail Braised with Chorizo, Red Wine and Smoked Paprika (gf) <b>42:85</b>	Crispy Parmesan Salmon on White Beans and Greens <b>92:111</b>	Puffed Aramant and Parmesan Crisps (gf, v) <b>77:82</b>
Tomato and Roasted Capsicum Salad with Tomato and Smoked Paprika Dressing (gf, v) <b>101:76</b>	Eat Your Greens Soup with Puffed Quinoa and Parmesan Crisps (gf, v) <b>85:54</b>	Raw Zucchini, Mushroom and Spinach Salad with Roasted Almonds and Parmesan Dressing (gf, v) <b>41:63</b>
Tuna Tartare with Paprika Corn Chips (gf) <b>76:62</b>	Fennel, Pea and Parmesan Risotto (gf) <b>32:119</b>	Ricotta and Rocket Gnocchi with Lemon and Parmesan Sauce <b>31:82</b>
Warm Mixed Nuts with Smoked Paprika and Rosemary (gf, v) <b>24:17</b>	Grilled Mussels with Crispy Chorizo, Parmesan and Fennel Crumbs <b>106:97</b>	Rigatoni with Parmesan and Basil (v) <b>90:14</b>
<b>PARFAIT, GENERAL</b>	Grilled Prawns with Parmesan, Tarragon and Lemon Butter (gf) <b>71:60</b>	Roasted Almond and Parmesan Pesto (gf, v) <b>22:105</b>
<b>Parfait: Savoury</b>	Herb and Parmesan Bread Sticks (v) <b>29:62</b>	Roasted Green Bean and Fennel Panzanella with Almond and Parmesan Dressing (v) <b>38:92</b>
Chicken Liver Parfait (gf) <b>12:77</b>	Herby Cheese and Kumara Lentil Pies (v) <b>91:59</b>	Roasted Hasselback Potatoes with Garlic, Herbs and Parmesan Cheese (gf, v) <b>39:77</b>
<b>Parfait: Sweet</b>	Herby Parmesan and Garlic Bread (v) <b>99:94</b>	Roasted Spring Vegetables with Fresh Parmesan, Ricotta and Almonds (gf, v) <b>32:75</b>
Blackberry and White Chocolate	Kumara and Parmesan Gratin (gf) <b>25:99</b>	Rosemary and Parmesan Crackers (v) <b>38:76</b>
	Lamb Rumps with a Parmesan Crust <b>35:95</b>	Simple Roman Spaghetti Carbonara <b>91:64</b>
	Linguine with Lemon, Parmesan and Soft Poached Eggs (v) <b>33:114</b>	Spaghetti with Roasted Cauliflower, Capers and Parmesan (v) <b>85:106</b>
	Marinated Artichoke, Sage and Parmesan Pizzas (v) <b>87:104</b>	
	Mixed Leaf Salad with Parmesan (gf) <b>45:80</b>	

Spaghetti with Wilted Greens, Lemon and Parmesan (v)	<b>89:55</b>
Three-cheese Mac'n'Pork Meatballs	<b>104:86</b>
Three-cheese and Pumpkin Baked Pasta (v)	<b>102:70</b>
Three-cheese and Truffle-stuffed Rolls (v)	<b>51:73</b>
Three-pepper Cacio e Pepe (v)	<b>85:82</b>
Warm Mushroom Salad with Parmesan Cheese Balls and Walnuts (v)	<b>73:84</b>
Warm Mushroom Salad with Parmesan Cheese Balls and Walnuts (v)	<b>100:118</b>
Warm Roasted Potato Salad with Parmesan, Walnut and Garlic Mayo (gf) (v)	<b>106:132</b>
<i>Parmesan Chicken Burgers with Melting Provolone</i>	<b>82:52</b>
<i>Parmesan French Toast (v)</i>	<b>59:113</b>
<i>Parmesan Lamb on Niçoise Vegetables</i>	<b>4:107</b>
<i>Parmesan, Paprika and Rosemary Crackers (v)</i>	<b>59:91</b>
<i>Parmesan Potatoes (gf, v)</i>	<b>9:107</b>
<i>Parmesan-roasted Chicken and Crispy Potatoes with Herb Dressing (gf)</i>	<b>71:108</b>
<i>Parmesan-roasted Jerusalem Artichokes (gf, v)</i>	<b>73:79</b>
<i>Parmesan, Rosemary and Caraway Seed Biscuits (v)</i>	<b>91:128</b>
<i>Parmesan Tarts with Caramelised Shallots (v)</i>	<b>15:75</b>
<i>Parmesan and Thyme Crackers</i>	<b>6:91</b>
<i>Parmesan and Walnut Wafers (gf, v)</i>	<b>41:78</b>
<b>PARSLEY, GENERAL</b>	
Almond and Parsley Crusted Rack of Lamb	<b>43:64</b>
Beef Goulash with Parsley Dumplings	<b>18:109</b>
Chargrilled Chicken with Parsley Salsa (gf)	<b>5:69</b>
Chermoula Fish with a Black-eyed Bean and Zucchini Salad (gf)	<b>6:83</b>
Crispy-skinned Fish with Orange, Parsley and Pine Nut Salad	<b>29:99</b>
Green Beans with Almonds, Parsley and Lemon (gf, v)	<b>25:98</b>
Green Beans with Parsley (gf, v)	<b>19:96</b>
Israeli Couscous and Parsley Salad (v)	<b>14:73</b>
Mediterranean Parsley Salad (gf)	<b>9:89</b>
North African Herb and Coconut Relish (gf, v)	<b>22:105</b>
Parsley Soup with Garlic and Feta Bagel Croutons	<b>36:92</b>

Roasted Fish with Parsley, Lemon and Pine Nuts	<b>40:61</b>
Salt-grilled Prawns with Parsley, Lemon and Garlic Salsa (gf)	<b>53:81</b>
Spaghetti and Prawns with Roasted Almonds, Parsley and Capers	<b>82:59</b>
Spiced Beef with Potato and Parsley Salad (gf)	<b>22:114</b>
Spicy Tomato Gazpacho with Parsley Oil (v)	<b>6:107</b>
T-Bone Steak with Chimichurri Marinade (gf)	<b>34:59</b>
<i>Parsley Soup with Garlic and Feta Bagel Croutons</i>	<b>36:92</b>
<i>Parsnip Gnocchi with Rocket Pesto (gf, v)</i>	<b>65:106</b>
<i>Parsnip and Pear Mash (gf, v)</i>	<b>31:69</b>
<i>Parsnip and Pear Purée (gf, v)</i>	<b>4:97</b>
<i>Parsnip Soup with Caramelised Bacon Hock and Mustard Cream (gf)</i>	<b>13:65</b>
<b>PARSNIPS, GENERAL (SEE ALSO ROOT VEGETABLES)</b>	
Carrot, Parsnip and Cumin Rosti with Poached Eggs and Black Pepper Labne (gf, v)	<b>62:99</b>
Celery and Parsnip Soup with Roasted Brussels Sprouts (gf) (v)	<b>110:66</b>
Champ (gf, v)	<b>13:95</b>
Crispy Pork Belly with Parsnips and Potatoes (gf)	<b>73:64</b>
Honey-glazed Roasted Root Vegetables (gf, v)	<b>30:70</b>
Honey-roasted Parsnips and Bulghur Wheat Salad with Blue Cheese (v)	<b>97:105</b>
Parsnip Gnocchi with Rocket Pesto (gf, v)	<b>65:106</b>
Parsnip and Pear Mash (gf, v)	<b>31:69</b>
Parsnip and Pear Purée (gf, v)	<b>4:97</b>
Parsnip Soup with Caramelised Bacon Hock and Mustard Cream (gf)	<b>13:65</b>
Pork Fillet, Parsnip Mash and Black Olive Dressing	<b>25:103</b>
Pork Shoulder with Sage, Parsnips and Cider	<b>67:70</b>
Pork Steaks with Parsnip and Potato Mash (gf)	<b>61:109</b>
Puffed Quinoa and Cashew Pork Schnitzel with Parsnip and Tahini Mash (gf)	<b>68:97</b>
Roasted Beetroot, Parsnip and Apple Soup (gf, v)	<b>31:86</b>
Roasted Carrot and Parsnip Soup (gf)	<b>30:101</b>

Roasted Parsnip and Pear Soup (gf) (v)	<b>110:26</b>
Roasted Parsnip Soup with Mixed Mushrooms (gf)	<b>4:59</b>
Smoked Fish and Parsnip Cakes with Horseradish and Watercress Cream	<b>30:62</b>
Swiss Chard, Bacon and Parsnip Tarts	<b>36:80</b>
White Root Vegetable Soup with Walnuts and Goat's Cheese (gf, v)	<b>54:71</b>
<b>PASSIONFRUIT, GENERAL</b>	
Baked Raspberry and Passionfruit Cheesecake	<b>80:128</b>
Banana Beignets with Passionfruit Caramel Sauce - Tahiti	<b>30:49</b>
Coconut and Orange Cake with Passionfruit Icing	<b>46:99</b>
Coconut, Passionfruit and Orange Syrup Cakes	<b>62:89</b>
Five-spice Meringues with Fresh Mango and Passionfruit (gf)	<b>9:63</b>
Fresh Mango, Blueberry and Passionfruit Pavlova (gf)	<b>75:75</b>
Hot Lemon Meringue and Passionfruit Puddings	<b>67:103</b>
Lemon, Passionfruit and Peach Cake	<b>87:63</b>
Lemon Victoria Sponge Cakes with Passionfruit Cream	<b>41:103</b>
Lime, Riesling and Passionfruit Curd Cakes	<b>33:89</b>
Little Upside-down Passionfruit and Ginger Puddings	<b>4:111</b>
Mango, Lychee and Passionfruit Meringues (gf)	<b>87:65</b>
Mango and Passionfruit Granita (gf)	<b>78:92</b>
Passionfruit Savarin and Strawberries	<b>5:104</b>
Passionfruit Shortbread	<b>56:91</b>
Passionfruit Shortbread	<b>100:164</b>
Passionfruit Soufflé with Goat Fromage Frais	<b>110:35</b>
Raspberry Yoghurt Parfaits with Passionfruit Curd	<b>40:101</b>
Vanilla and Passionfruit Crepe Cake (gf)	<b>82:90</b>
<i>Passionfruit Savarin and Strawberries</i>	<b>5:104</b>
<i>Passionfruit Shortbread</i>	<b>56:91</b>
<i>Passionfruit Shortbread</i>	<b>100:164</b>
<i>Passionfruit Soufflé with Goat Fromage Frais</i>	<b>110:35</b>
<b>PASTA, GENERAL</b>	
<b>Pasta: Gnocchi</b>	

Agria Gnocchi, Mushrooms, Anchovy Salsa Verde	<b>91:32</b>	Walnut Pesto (v)	<b>110:48</b>	Spinach	<b>29:100</b>
Baked Creamed Corn and Bacon Gnocchi	<b>85:57</b>	Spinach Gnocchi	<b>13:104</b>	Baked Pork Bolognese	<b>77:80</b>
Baked Gnocchi with Chicken Bolognese	<b>79:72</b>	Spinach and Ricotta Gnocchi Baked with Cherry Tomatoes (v)	<b>42:105</b>	Baked, Stuffed Meatballs and Pasta	<b>108:76</b>
Baked Gnocchi with Roasted Pumpkin and Mozzarella (v)	<b>97:105</b>	Tomato and Gnocchi Soup with Chorizo Crumb	<b>110:62</b>	Balanzoni alla Crema di Tartufo	<b>90:42</b>
Baked Semolina Gnocchi	<b>32:95</b>	<b>Pasta: Lasagne</b>		Beetroot and Speck (pasta filling)	<b>41:71</b>
Baked Spinach and Ricotta Gnocchi with Cherry Tomatoes (v)	<b>93:58</b>	Artichoke, Salami and Ricotta Lasagne	<b>53:102</b>	Chorizo and Cauliflower Bolognese	<b>93:115</b>
Cauliflower, Cheese and Leek Gnocchi Gratin (v)	<b>91:75</b>	Beef Lasagne	<b>97:62</b>	Chunky Pasta with Sausage, Olives and Tomatoes	<b>65:84</b>
Chicken and Chorizo with Parmesan Gnocchi	<b>49:60</b>	Beef and Pork Lasagne	<b>103:64</b>	Fried Stuffed Ziti (v)	<b>3:56</b>
French Vegetable Soup with Tarragon and Potato Gnocchi	<b>38:101</b>	Layered Lasagne with Meatballs	<b>65:80</b>	Ham Mac'n'Cheese	<b>87:70</b>
Gnocchi with Garlic Prawns and Smoked Chilli Butter	<b>93:66</b>	Many Vegetable Lasagne with Cheesy Béchamel Sauce (v)	<b>110:48</b>	Italian Sausage and Spinach Filled Pasta	<b>60:97</b>
Gnocchi alla Romana (v)	<b>47:93</b>	Porcini and Radicchio Lasagne (v)	<b>71:88</b>	'Nduja Linguine with Burrata	<b>109:84</b>
Mushroom Gnocchi with Brie	<b>103:70</b>	Pork and Fennel Lasagne	<b>110:75</b>	Nduja Pasta with Guanciale, Olives and Baby Kale	<b>93:108</b>
Parsnip Gnocchi with Rocket Pesto (gf, v)	<b>65:106</b>	Pork Sausage Meatball Lasagne	<b>93:62</b>	Pasta with Bacon and Parmesan	<b>38:102</b>
Potato Gnocchi with Mushroom Ragu (v)	<b>67:112</b>	Pumpkin and Caramelised Onion Lasagne (v)	<b>97:66</b>	Pasta with Cockles, Chorizo and Chickpeas	<b>39:128</b>
Potato Gnocchi with Mushrooms and Thyme (v)	<b>93:69</b>	Spinach, Feta and Ricotta Lasagne (v)	<b>59:99</b>	Pea, Preserved Lemon and Chorizo Ravioli	<b>50:68</b>
Potato Gnocchi with a Porcini and Tomato Sauce (v)	<b>4:108</b>	<b>Pasta: Red meat</b>		Pork Cheek and Ricotta Tortellini, Broth and Pesto	<b>86:34</b>
Potato Gnocchi with Sage Butter and Pine Nuts (v)	<b>59:113</b>	Beef and Caramelised Onion Fettuccine	<b>72:114</b>	Pork Polpette Baked with Pasta	<b>4:95</b>
Ricotta and Black Olive Gnocchi with Blistered Cherry Tomatoes and Basil (v)	<b>70:102</b>	Beef Cheeks on Pappardelle with Salsa Verde	<b>104:57</b>	Pork Sausage, Silverbeet and Red Onion Pasta	<b>23:97</b>
Ricotta Gnocchi with Blistered Cherry Tomatoes (v)	<b>101:94</b>	Beef Stroganoff on Pappardelle	<b>99:104</b>	Prawn, Chorizo and Chilli Pasta	<b>91:71</b>
Ricotta Gnocchi with Italian Sausage and Tomato Sauce	<b>9:102</b>	Big Beefy Pasta Bake	<b>109:102</b>	Ravioli with Spicy Tomato Sauce and Crisp Salami	<b>89:65</b>
Ricotta and Herb Gnocchi with Mushrooms and Truffle Brie (gf) (v)	<b>110:43</b>	Blended Bolognese Sauce (gf)	<b>92:73</b>	Rigatoni with Quick Pork and White Wine Ragu	<b>74:106</b>
Ricotta, Pea and Herb Gnocchi with Fresh Tomato Salsa and Crispy Pancetta	<b>32:75</b>	Braised Beef Ragu on Pappardelle	<b>71:83</b>	Roasted Vegetable and Sausage Pasta	<b>24:70</b>
Ricotta and Rocket Gnocchi with Lemon and Parmesan Sauce	<b>31:82</b>	Braised Beef Shin Ragu with Pappardelle	<b>19:90</b>	Sausage, Spaghetti and Herb Frittata	<b>16:93</b>
Roasted Mushroom, Caramelised Onion and Potato Gnocchi Soup	<b>85:54</b>	Braised Brisket with Pasta	<b>65:83</b>	Simple Roman Spaghetti Carbonara	<b>91:64</b>
Roasted Pumpkin and Amaretti Gnocchi (v)	<b>110:43</b>	Green Olive, Beef and Cherry Tomato Pasta	<b>52:109</b>	Spaghetti with Leeks, Bacon and Chilli Crumbs	<b>41:109</b>
Roasted Pumpkin, Cauliflower, and Gnocchi Gratin (v)	<b>108:80</b>	Lamb, Eggplant and Orzo Salad	<b>3:60</b>	Spaghetti with Prawns, Chorizo, Lemon and Chilli	<b>79:75</b>
Semolina Gnocchi (v)	<b>97:54</b>	Lamb Ragu with Pasta Rags	<b>23:95</b>	Spicy Sausage, Pepperdew and Silverbeet Penne	<b>47:62</b>
Semolina Gnocchi with Crispy Sage, Hazelnuts and Soft Cheese (v)	<b>93:62</b>	Lamb Ragu with Penne Pasta	<b>60:109</b>	Three-cheese Mac'n'Pork Meatballs	<b>104:86</b>
Semolina Gnocchi with Crispy Sage, Hazelnuts and Soft Cheese (v)	<b>100:202</b>	Leftover Lamb Ragu	<b>91:71</b>	<b>Pasta: Chicken</b>	
Semolina Gnocchi with Roasted		Meatball, Tomato and Basil Ragu	<b>73:114</b>	Baked Chicken Pasta with Capers, Lemon and Spinach	<b>68:66</b>
		Pappardelle Bolognese	<b>59:97</b>	Chicken and Fennel Bolognese	<b>93:66</b>
		Penne with Lamb Ragu	<b>12:89</b>	Chicken, Herb and Ricotta-filled Pasta Shells	<b>71:66</b>
		Quick Beef Ragu on Pasta	<b>43:109</b>	Chicken, Mushroom and Tarragon Cannelloni	<b>97:60</b>
		Red Wine-braised Beef Brisket with Pappardelle	<b>89:42</b>	Chicken Puttanesca	<b>47:62</b>
		Slow-cooked Italian Beef Cheek Ragu with Pappardelle	<b>91:68</b>	Chicken Rags with Artichokes, Lemon and Pasta	<b>16:82</b>
		<b>Pasta: Pork and sausages</b>		Chicken Scallopine with Artichokes, Pappardelle and Lemon Creme Fraiche	<b>103:23</b>
		Bacon, Leek and Peas with Fettuccine	<b>47:62</b>		
		Baked Pasta with Tomatoes, Chorizo and Mozzarella	<b>47:64</b>		
		Baked Penne with Sausages and			

Chicken, Spinach and Pasta Gratin	<b>23:97</b>	<b>and cheese</b>	Orecchiette and Broccoli with Brown Butter and Hazelnut Crumbs (v)	<b>102:98</b>	
Creamy Chicken and Parmesan Linguine	<b>108:69</b>	Avocado, Tomato and Mozzarella on Pasta (v)	<b>14:92</b>	Orecchiette with Lemon Butter, Kale and Crumbs	<b>90:57</b>
Grilled Lemon Chicken with Fusilli	<b>13:75</b>	Baked Feta with Tomatoes and Spaghetti (v)	<b>77:76</b>	Orecchiette with Pea, Roasted Almond and Broccoli Pesto (v)	<b>58:113</b>
Makarna Bulli (Poached Chicken Spaghetti)	<b>107:108</b>	Baked Pasta with Mushrooms (v)	<b>11:80</b>	Orecchiette with Pumpkin, Pine Nut and Rocket Sauce (v)	<b>18:117</b>
Roast Chicken and Leek Mac 'n Cheese	<b>110:76</b>	Baked Pasta with Mushrooms, Leeks and Silverbeet (v)	<b>35:58</b>	Paccheri with Brussels Sprouts, Parmesan and Peas (v)	<b>90:57</b>
Shell Pasta with Chicken, Olives and Tomatoes	<b>83:48</b>	Baked Pasta with Pumpkin and Amaretti (v)	<b>29:66</b>	Pappardelle with Walnut Pesto and Roasted Pumpkin (v)	<b>30:59</b>
<b>Pasta: Seafood</b>		Baked Pasta with Roasted Pumpkin and Sage (v)	<b>25:90</b>	Pasta alla Nonna (v)	<b>107:66</b>
Chilli Prawn Pasta	<b>86:66</b>	Baked Ravioli and Artichokes in Pesto Cream (v)	<b>97:62</b>	Pasta with Lemon, Cream and Parmesan (v)	<b>93:58</b>
Chilli Prawn Pasta	<b>100:184</b>	Baked Rigatoni with Greens and Ricotta (v)	<b>97:65</b>	Pasta with Roasted Almond and Broccoli Pesto and Fresh Mozzarella (v)	<b>92:106</b>
Fettuccine with Fish, Clams and Tomatoes	<b>32:117</b>	Baked Spaghetti with Eggplant and Bocconcini - Involtni (v)	<b>29:85</b>	Pasta with Sicilian Sauce	<b>26:101</b>
Fresh Tuna Puttanesca	<b>23:93</b>	Baked Tomatoes and Spaghetti (v)	<b>100:184</b>	Penne Pasta with Cauliflower, Capers and Anchovies	<b>37:89</b>
Grilled Tuna on Linguine with Rocket, Tomato and Lemon	<b>11:96</b>	Balanzoni alla Crema di Tartufo	<b>90:42</b>	Portobello Mushroom and Eggplant Bolognese (gf, v)	<b>96:104</b>
Hot Smoked Salmon with Rocket and Chilli Linguine	<b>84:103</b>	Beetroot and Speck (pasta filling)	<b>41:71</b>	Pumpkin Ravioli with Brown Butter, Sage and Hazelnuts (v)	<b>23:95</b>
Pasta with Anchovies, Currants and Capers	<b>93:58</b>	Casarecce with Mushrooms (v)	<b>77:94</b>	Pumpkin, Ricotta and Amaretti (pasta filling) (v)	<b>41:71</b>
Pasta with Cockles, Chorizo and Chickpeas	<b>39:128</b>	Disco Soup with Paprika Fried Onions (v)	<b>79:88</b>	Pumpkin and Ricotta Tortellini with Pumpkin, Hazelnuts and Sage Butter Sauce (v)	<b>37:66</b>
Prawn, Chilli and Rocket Pasta	<b>47:64</b>	Farfalle Pasta with Mixed Mushrooms and Goat's Cheese (v)	<b>35:99</b>	Radicchio Tortelloni with Creamy Walnut Sauce	<b>65:83</b>
Prawn, Chorizo and Chilli Pasta	<b>91:71</b>	Fettuccine with Artichokes, Hazelnuts and Mozzarella (v)	<b>89:65</b>	Rich and Luscious Pumpkin Pasta with Crispy Amaretti and Pancetta Crumbs	<b>108:42</b>
Prawn Ravioli with Lemon and Caper Sauce	<b>68:117</b>	Fettuccine with Fennel, Peas and Basil (v)	<b>56:121</b>	Ricotta and Spinach Filling (pasta filling) (v)	<b>41:71</b>
Prawn, Tomato and Harissa Spaghetti	<b>105:97</b>	Fettuccine with Zucchini and Spinach (v)	<b>8:99</b>	Ricotta and Thyme Ravioli with Broad Bean Sauce	<b>1:86</b>
Prawns with Lemon, Parmesan and Chilli	<b>23:89</b>	Four Cheese Ravioli (v)	<b>3:57</b>	Rigatoni with Butternut Squash (v)	<b>65:80</b>
Salmon and Wasabi Ravioli in a Makrut Lime Broth	<b>5:110</b>	Gourmet Mac and Cheese	<b>67:86</b>	Rigatoni with Parmesan and Basil (v)	<b>90:14</b>
Scallops with Spaghetti and Crisp Bacon Crumbs	<b>22:94</b>	Gourmet Mac 'n' Cheese	<b>91:72</b>	Roasted Eggplant, Mushroom and Tomato Pasta with Ricotta (v)	<b>45:120</b>
Sicilian Spaghetti with Saffron, Sardines and Fennel	<b>90:61</b>	Karen Walker's Garlicky Autumn Pappardelle (v)	<b>96:28</b>	Roasted Pumpkin and Ricotta-stuffed Pasta with Hazelnut and Sage Brown Butter (v)	<b>96:74</b>
Smoked Fish Mac'n'Cheese (gf)	<b>61:113</b>	Leek and Silverbeet Cannelloni with Tomato Sauce	<b>21:122</b>	Rocket and Herb Pesto Pasta (v)	<b>80:41</b>
Spaghetti with Almonds, Peas and Salmon	<b>38:89</b>	Lentil and Mushroom Bolognese with Pappardelle (v)	<b>89:98</b>	Spaghetti al Forno	<b>3:58</b>
Spaghetti with Clams, Garlic and Chilli	<b>3:57</b>	Lentil Pastitsio (v)	<b>90:61</b>	Spaghetti with Roasted Cauliflower, Capers and Parmesan (v)	<b>85:106</b>
Spaghetti with Lemon, Prawns and Parmesan	<b>62:103</b>	Linguine with Fresh Tomatoes and Artichokes	<b>29:99</b>	Spaghetti with Rocket, Almonds and Tomatoes (v)	<b>59:109</b>
Spaghetti with Prawns, Chorizo, Lemon and Chilli	<b>79:75</b>	Linguine with Lemon, Parmesan and Soft Poached Eggs (v)	<b>33:114</b>	Spaghetti with Salsa Cruda (v)	<b>7:99</b>
Spaghetti and Prawns with Roasted Almonds, Parsley and Capers	<b>82:59</b>	Linguine with Roasted Asparagus and Cherry Tomatoes (v)	<b>44:107</b>	Spaghetti with Wilted Greens, Lemon and Parmesan (v)	<b>89:55</b>
Spaghetti allo Scoglio	<b>59:103</b>	Linguine with Roasted Tomatoes, Pine Nuts and Bocconcini (v)	<b>41:78</b>	Spaghetti with Zucchini, Peas and Spinach (v)	<b>40:96</b>
Squid Ink Pasta with Cloudy Bay Clams	<b>45:32</b>	Lots of Winter Greens and Almond Pesto with Pasta (v)	<b>104:118</b>		
Squid Ink Spaghetti with Clams, Lemongrass, Lime and Mint	<b>23:91</b>	Mac 'n' Cheese Pie	<b>97:83</b>		
<b>Pasta: Vegetables, mushrooms</b>		Maggie Beer's Basil, Anchovy and Zucchini Pasta	<b>3:59</b>		
		Mixed Mushroom Ragù	<b>23:96</b>		

Spinach Rotolo with a Fresh Tomato Sauce (v) <b>3:56</b>	<i>Pasta with Cockles, Chorizo and Chickpeas</i> <b>39:128</b>	Roasted Nectarines with Orange Caramel Sauce and Palmiers <b>15:107</b>
Stelline, Borlotti Bean and Rocket Soup <b>23:91</b>	<i>Pasta with Lemon, Cream and Parmesan (v)</i> <b>93:58</b>	Sausage, Apple and Parmesan Danish <b>60:99</b>
Store Cupboard Sauce and Pasta <b>13:99</b>	<i>Pasta with Roasted Almond and Broccoli Pesto and Fresh Mozzarella (v)</i> <b>92:106</b>	Spiced Chocolate, Almond and Cranberry Rolls <b>38:84</b>
Tagliatelle with Creamy Onions and Pangrattato (v) <b>71:91</b>	<i>Pasta with Sicilian Sauce</i> <b>26:101</b>	Spiced Sugar Palmiers with Lemon Ricotta and Berries <b>45:64</b>
Three-cheese Mac'n'Pork Meatballs <b>104:86</b>	<i>Paste di Meliga (Polenta Biscuits)</i> <b>77:64</b>	Turkish Delight Filo Bonbons <b>9:110</b>
Three-cheese and Pumpkin Baked Pasta (v) <b>102:70</b>		Walnut and Apricot Ensaimadas <b>61:99</b>
Three-pepper Cacio e Pepe (v) <b>85:82</b>	<b>PASTIES, GENERAL - SEE PIES</b>	Za'atar Pastry Twists (v) <b>110:68</b>
Tomato Soup with Cheese Ravioli <b>91:46</b>		
Tortellini with Fresh Tomatoes, Broad Beans and Ricotta (v) <b>89:65</b>	<b>PASTRAMI, GENERAL</b>	<b>PASTRY, GENERAL</b>
Warm Zucchini Pasta Salad (v) <b>95:51</b>	Pastrami (gf) <b>54:88</b>	Chocolate Pastry <b>61:95</b>
Warm Zucchini Pasta Salad (v) <b>100:128</b>	Reuben Deli Dogs <b>97:53</b>	Choux Pastry <b>42:40</b>
Winter Vegetable, Orzo and Porcini Minestrone <b>36:97</b>	Reuben Sandwiches <b>62:81</b>	Cinnamon Pastry <b>54:91</b>
Zucchini, Artichoke and Lemon Pasta (v) <b>51:124</b>	Sliced Pastrami with Red Kraut (gf) <b>79:54</b>	Cream Cheese and Thyme Pastry <b>42:63</b>
Zucchini Pasta with Preserved Lemon with Basil and Rocket Pesto Dressing (gf, v) <b>46:27</b>	Warm Pastrami on Rye <b>54:88</b>	Gruyere Cheese Pastry <b>38:56</b>
	<i>Pastrami (gf)</i> <b>54:88</b>	Paprika, Caraway Seed and Cheese Pastry <b>61:99</b>
		Polenta Pastry <b>8:64</b>
<b>Pasta: Game</b>	<b>PASTRIES, GENERAL (SEE ALSO FILO PASTRY AND PASTRY AND PIES AND TARTS)</b>	Shortcrust Pastry <b>42:41</b>
Braised Duck Pappardelle <b>97:68</b>	Apple and Spice Eccles Cakes <b>68:107</b>	Spelt Pastry (v) <b>58:93</b>
Braised Rabbit on Pappardelle <b>8:77</b>	Apricot and Nutmeg Rugelach <b>8:65</b>	Spelt and Sour Cream Pastry <b>66:67</b>
Pappardelle with Duck Ragout <b>3:58</b>	Apricot-Walnut Pastry <b>69:51</b>	Successful Pâte Brisée <b>54:46</b>
Pappardelle with Duck Sauce - Pappardelle all'Anatra <b>65:40</b>	Baklava-style Apricot Danish Pastries <b>77:60</b>	Sweet Shortcrust Pastry <b>42:41</b>
	Banana and Macadamia Strudels <b>5:105</b>	Sweet Shortcrust Pastry <b>96:73</b>
<b>Pasta: Other</b>	Canelés <b>51:57</b>	Walnut Pastry (v) <b>32:98</b>
Anchovy and Lemon Linguine with Crispy Crumbs <b>109:28</b>	Caramelised Orange and Pernod Pastries <b>17:97</b>	Walnut Pastry (v) <b>100:118</b>
Basic Egg Pasta (v) <b>3:41</b>	Caramelised Orange and Pernod Pastries <b>100:158</b>	<i>Patatas Bravas (gf, v)</i> <b>84:60</b>
Basic Garlic and Chilli Pasta (v) <b>90:13</b>	Cheese and Rosemary Twists (v) <b>37:100</b>	<i>Patatje Oorlog - Dutch War-style Potatoes (with Satay Sauce or Green Chilli Relish)</i> <b>104:60</b>
Fresh Egg Pasta Dough (v) <b>41:69</b>	Cheese and Rosemary Twists (v) <b>100:48</b>	<b>PATE, GENERAL - SEE ALSO RILLETES AND TERRINES</b>
One-pan Tomato Orzo with Chicken and Feta <b>110:86</b>	Cherry, Lemon and Ricotta Strudel <b>67:103</b>	Artichoke, Lemon and Basil Pate (gf, v) <b>10:80</b>
Pasta (dough) (v) <b>23:89</b>	Chocolate and Raisin Rugelach <b>25:78</b>	Chicken Liver Pate (gf) <b>84:62</b>
Pasta (dough) (v) <b>59:99</b>	Crostoli <b>53:95</b>	Chicken Liver Pate with Red Onion and Pomegranate Molasses Relish (gf) <b>30:85</b>
Puttanesca Pasta <b>53:60</b>	Éclairs with Chocolate Creme Patissière, Ganache and Praline <b>55:93</b>	Chicken Liver Pate with Walnut and Caper Salsa <b>65:73</b>
Red Hilopites Soup (v) <b>90:57</b>	Guava Paste, Lime and Cream Cheese Pastelilos <b>44:76</b>	Filet Mignon with Duck Liver Pate and Red Wine Sauce (gf) <b>33:93</b>
Roast Chicken, Vegetable and Orzo Soup <b>110:68</b>	Katmer - Pistachio Pancakes with Clotted Cream <b>60:50</b>	Hot Smoked Salmon and Horseradish Pate (gf) <b>90:91</b>
Squid Ink Pasta with Olive Oil, Garlic and Chilli <b>93:66</b>	Knish (v) <b>54:91</b>	Mushroom Pate (gf, v) <b>88:102</b>
Tortellini Soup <b>103:52</b>	Marsala Millefoglie <b>65:101</b>	Mushroom and Thyme Pate (gf, v) <b>48:55</b>
<i>Pasta (dough) (v)</i> <b>23:89</b>	Marsala-roasted Dates with Orange-scented Baklava <b>73:107</b>	Mushroom and Thyme Pate (gf, v) <b>100:54</b>
<i>Pasta (dough) (v)</i> <b>59:99</b>	Mushroom and Brie Pithiviers (v) <b>67:85</b>	Smoked Fish and Dill Pate Platter (gf) <b>75:88</b>
<i>Pasta alla Nonna (v)</i> <b>107:66</b>	Mushroom and Brie Pithiviers (v) <b>100:120</b>	Smoked Mussel Pate (gf) <b>58:69</b>
<i>Pasta with Anchovies, Currants and Capers</i> <b>93:58</b>	Patouda - Greek Shortbread Pastries <b>105:142</b>	Smoked Salmon Pate (gf) <b>12:75</b>
<i>Pasta with Bacon and Parmesan</i> <b>38:102</b>	Quince Paste, Thyme and Goat's Cheese Cigars (v) <b>63:83</b>	

Stilton, Spiced Walnut and Celery  
Pate with Toasted Walnut Bread (v) **16:72**

Tuna and Horseradish Pate (gf) **6:72**

Tuna Pate and White Bean Salad **26:78**

Tuscan Chicken Liver Pate **1:77**

Walnut and Bean Pate (gf, v) **69:52**

*Patouda - Greek Shortbread  
Pastries* **105:142**

*Patrick's Chocolate Mousse Tart* **103:33**

**PAUA, GENERAL**

Blue Shell Paua with Dipping Sauces **22:92**

**PAVLOVA, GENERAL**

Chocolate, Almond and Raspberry  
Pavlovas (gf) **69:144**

Christmas Pavlova (gf) **81:65**

Christmas Pavlova (gf) **87:38**

Fresh Mango, Blueberry and  
Passionfruit Pavlova (gf) **75:75**

Have All Your Own Berry Pav (gf) **106:110**

Lemon Syllabub, Pistachio and  
Almond Nougat Pavlova (gf) **106:114**

Meringue Wreath with Summer  
Berries (gf) **75:128**

Our Fabulous Pavlova (gf) **94:57**

Our Fabulous Pavlova (gf) **100:104**

Peter's Mini Pavlovas with Banana  
Caramel Mascarpone,  
Strawberries and Basil (gf) **106:47**

Roasted Hazelnut and Espresso  
Tiramisu Cream Pavlova (gf) **106:110**

**PAWPAW, GENERAL (SEE ALSO  
PAPAYA)**

Sticky Rice in Banana Leaves with  
Roasted Banana and Pawpaw (gf) **14:85**

*Pea, Bacon and Mint Soup (gf)* **68:112**

*Pea, Broccoli and Feta Frittatas (gf)* **48:95**

*Pea, Feta and Prawn Frittata (gf)* **38:53**

*Pea, Ham and Celeriac Soup (gf)* **60:67**

*Pea, Herb and Feta Croquettes (v)* **102:54**

*Pea and Herb Soup with Mozzarella  
Butter Rolls (v)* **72:66**

*Pea, Preserved Lemon and Chorizo  
Ravioli* **50:68**

*Pea and Rice Soup with Brown  
Butter and Mint* **20:118**

*Pea, Spinach and Mint  
Hummus (gf, v)* **93:82**

*Peach and Chipotle Barbecue Sauce* **94:88**

**PEACHES, GENERAL (SEE**

**ALSO NECTARINES AND  
STONEFRUIT)**

Baked Ham with Cranberries and  
Glacé Peaches (gf) **33:79**

Burrata with Charred Peaches,  
Toasted Fennel Oil and Lavosh (v) **81:71**

Fresh Peach and Orange Tiramisu **52:88**

Fresh Peach and Shaved Fennel  
Salad (gf, v) **87:46**

Glazed Peaches with Amaretti (gf) **89:88**

Grilled Peach and Salted Ricotta  
Salad with Shredded Roast  
Chicken (gf) **63:71**

Haloumi and Peach Kebabs (gf, v) **88:44**

Hazelnut and Peach Sablé **2:75**

Lemon, Passionfruit and Peach Cake **87:63**

Nectarines and Peaches in Brandy  
Syrup (gf) **34:83**

Nougat Sesame Biscuits with Honey  
Roasted Peaches (gf) **33:94**

Peach and Chipotle Barbecue Sauce **94:88**

Peaches Poached in Lemongrass  
Syrup with Macadamia Praline (gf) **6:63**

Pork Cutlets with Quince Paste,  
Pine Nuts and Chilli (gf) **83:87**

Ricotta Bruschetta with Honey  
Peaches (v) **87:96**

Roast Peach, Yoghurt and White  
Chocolate Popsicles with  
Raspberry Powder (gf) **70:69**

Spiced Oven-baked Oats with  
Blueberries and Peaches **85:76**

*Peaches Poached in Lemongrass Syrup with  
Macadamia Praline (gf)* **6:63**

**PEANUT BUTTER, GENERAL  
- SEE ALSO PEANUTS AND  
SATAY**

Cacao and Granola Rocky Road (gf) **81:80**

Chocolate Peanut Butter Brownie (gf) **66:97**

Dark Chocolate and Peanut Butter  
Brownie **87:63**

Frozen Peanut Butter Cheesecake  
Bars (gf) **76:84**

No-churn Fiery Peanut Butter Ice  
Cream Sliders with Fudge Sauce  
and Candied Maple Bacon **94:60**

Peanut Butter, Banana and Dark  
Chocolate Popsicles with Peanut  
Crumb (gf) **70:69**

Peanut Butter Cookie Sandwiches **62:79**

Roti with Salt and Pepper Tofu, Spicy  
Peanut Sauce and Quick Pickled  
Shallots (v) **83:98**

Salted Caramel and Peanut Butter  
Chocolate Tarts **55:89**

Salted Caramel Peanut Butter  
Chocolate Tarts **100:160**

Sarah's Ridiculous Peanut Butter  
Ice Cream (gf) **91:87**

*Peanut Butter, Banana and Dark  
Chocolate Popsicles with Peanut  
Crumb (gf)* **70:69**

*Peanut Butter Cookie Sandwiches* **62:79**

*Peanut Satay and Chilli Sambal  
Pork Noodles* **109:94**

*Peanut, Sesame and Chilli  
Noodles (v)* **98:91**

**PEANUTS, GENERAL (SEE ALSO  
PEANUT BUTTER AND SATAY)**

Beef Skewers with Fragrant Rice and  
Peanut Chutney (gf) **16:91**

Braised Nutty Satay Chicken **104:78**

Chicken Satay Skewers with  
Hainanese Chicken-infused Rice **89:74**

Coconut Grilled Chicken Thighs with  
Crushed Peanuts **70:76**

Crispy Beef and Peanut Kebabs **40:78**

Crispy Peanut and Lamb Skewers **63:81**

Cucumber and Roasted Peanut  
Salad (gf, v) **61:76**

Cucumbers with Kimchi Dressing,  
Roasted Peanuts and Currants **82:104**

Double Chocolate, Roasted Peanut  
and Tahini Skillet Cookie (gf) **86:107**

Double Chocolate, Sea Salt and  
Roasted Peanut Cookies (gf) **90:74**

Fried Turmeric Fish with Dill and  
Roasted Peanuts **38:69**

Honey-roasted Peanut, Rum and  
Caramel Tiramisu **33:83**

Laksa Chicken Drumsticks with  
Coconut and Peanuts (gf) **25:94**

Madras Chicken with Toasted  
Coconut and Peanut Relish (gf) **14:81**

Peanut Satay and Chilli Sambal Pork  
Noodles **109:94**

Peanut, Sesame and Chilli Noodles (v) **98:91**

Pork and Peanut Satay (gf) **10:112**

Salted Peanut and Puffed Quinoa  
Brittle (gf) **69:95**

Salty Peanut, Raisin and Dark  
Chocolate Bars (gf) **99:100**

Smoked Chicken and Mango Salad  
with Crispy Noodles and Peanut  
Dressing **34:93**

Smoked Chicken and Mango Salad  
with Crispy Noodles and Peanut  
Dressing **100:202**

Soy Steamed Chicken with Roasted  
Peanut and Cucumber Salad **44:45**

Soy Steamed Chicken with Roasted Peanut and Cucumber Salad	<b>45:35</b>	Pilaf and Tabil	<b>7:103</b>	with Pistachio and Tarragon Dressing (gf, v)	<b>28:105</b>
Spice-roasted Coconut Peanuts (gf, v)	<b>51:88</b>	Hearty Lamb and Barley Soup with Ras el Hanout	<b>103:52</b>	Pear, Gorgonzola and Spinach Soup (gf)	<b>4:59</b>
Stir-fried Pork with Peanuts and Mushrooms	<b>46:108</b>	Miso, Ginger and Pumpkin Soup with Mushrooms and Barley (v)	<b>98:66</b>	Pears, Blue Cheese and Walnuts in Baking Paper (gf)	<b>32:108</b>
Thai Peppercorn Chicken with Hot and Sweet Dipping Sauce and Cucumber and Peanut Salad (gf)	<b>2:57</b>	Moroccan Lamb Shank and Barley Soup	<b>54:69</b>	Pine Nut Wafers with Blue Cheese and Balsamic Pears	<b>5:118</b>
<i>Pear and Almond Frangipane</i>		Moroccan Spiced Pearl Barley Salad (v)	<b>61:44</b>	Pork Chops with Cabbage, Pear, Walnut and Parmesan Slaw (gf)	<b>89:50</b>
<i>Bruschetta with Honeyed Creme Fraiche</i>	<b>35:72</b>	One-pot Roast Chicken with Pearl Barley, White Wine and Peas	<b>108:118</b>	Pork and Fennel Sausages with Rocket and Pear Salad	<b>80:82</b>
<i>Pear, Almond and Polenta Cake (gf)</i>	<b>91:94</b>	Pearl Barley, Fresh Apricot and Grilled Pork Salad with Five-spice Vinaigrette (gf)	<b>46:91</b>	Pork with Sauteed Pears and Spinach (gf)	<b>25:94</b>
<i>Pear and Apricot Compote with Fruit Bread Crumble</i>	<b>23:79</b>	Pearl Barley and Vegetable Soup (v)	<b>31:88</b>	Prosciutto with Rocket and Pear (gf)	<b>39:77</b>
<i>Pear, Avocado and Mixed Greens with Pistachio and Tarragon Dressing (gf, v)</i>	<b>28:105</b>	Pork, Pearl Barley and Silverbeet Soup	<b>25:83</b>	Roast Pork Belly with Pears, Ginger and Fennel (gf)	<b>66:83</b>
<i>Pear and Blackberry Cobbler</i>	<b>104:96</b>	Provençal Lamb with Pearl Barley and Silverbeet Pilaf	<b>19:111</b>	Roast Scotch Fillet of Pork with an Asian Glaze and Brown Pears (gf)	<b>4:95</b>
<i>Pear and Chocolate Croissant Pudding</i>	<b>37:102</b>	Roasted Whole Cauliflower on Barley and Leeks (v)	<b>92:58</b>	Roasted Parsnip and Pear Soup (gf) (v)	<b>110:26</b>
<i>Pear Cider and Thyme Braised Chicken</i>	<b>55:71</b>	Smoked Ham Hock, Barley and Vegetable Soup	<b>55:78</b>	Roasted Pear, Blue Cheese and Bresaola Salad (gf)	<b>60:75</b>
<i>Pear and Cranberry Chutney (gf, v)</i>	<b>23:83</b>	Spiced Beef with Melon, Barley and Mint Salad	<b>21:98</b>	Sauteed Pears, Prosciutto and Blue Cheese Salad (gf)	<b>29:78</b>
<i>Pear, Ginger and Coconut Caramel Cobbler</i>	<b>91:84</b>	Spiced Lamb and Barley Stew	<b>67:116</b>	Venison Tenderloin with Grilled Pear Salad (gf)	<b>92:43</b>
<i>Pear, Gorgonzola and Spinach Soup (gf)</i>	<b>4:59</b>	Sweetcorn, Yellow Tomato and Pearl Barley Salad (v)	<b>52:77</b>	Watercress and Witlof Salad with Fresh Pear and Honeyed Walnuts (gf, v)	<b>15:106</b>
<i>Pear, Raspberry and Coconut Loaf</i>	<b>48:82</b>	Winter Vegetable and Pearl Barley Soup	<b>42:102</b>	Witlof, Celery and Pear Salad (gf, v)	<b>19:78</b>
<i>Pear and Raspberry Shortbread Crumble (gf)</i>	<b>79:76</b>	<i>Pearl Barley, Fresh Apricot and Grilled Pork Salad with Five-spice Vinaigrette (gf)</i>	<b>46:91</b>		
<i>Pear, Ricotta and Walnut Crumble Cake (gf)</i>	<b>80:79</b>	<i>Pearl Barley and Vegetable Soup (v)</i>	<b>31:88</b>	<b>Pears: Sweet</b>	
<i>Pear Tarte Tatin</i>	<b>84:83</b>			Apple and Pear Confit (gf)	<b>19:92</b>
<i>Pear tarte Tatin</i>	<b>110:82</b>	<b>PEARS, GENERAL</b>		Baked Ginger Custard and Pear Puddings	<b>73:116</b>
<i>Pear Upside-down Cake with Golden Whisky Cream</i>	<b>109:60</b>	<b>Pears: Savoury</b>		Baked Pear, Ginger and Citrus Custard Pudding	<b>102:86</b>
<i>Pear and Vanilla Baked Oatmeal with Coconut Custard</i>	<b>68:69</b>	Broad Bean, Radicchio and Pear Salad with Shaved Parmesan (gf, v)	<b>100:94</b>	Baked Pears with Chocolate and Dates (gf)	<b>43:86</b>
<i>Pear and Vanilla Bean Tarte Tatin</i>	<b>98:108</b>	Broad Bean, Rocket and Pear Salad with Shaved Parmesan (gf, v)	<b>41:83</b>	Butterscotch, Ginger and Pear Self-saucing Pudding	<b>90:70</b>
<i>Pear and Yoghurt Cake</i>	<b>103:84</b>	Cheaty-pants Pizza with Pears, Blue Cheese and Walnuts (v)	<b>105:97</b>	Caramel, Pear and Raisin Swirls	<b>54:81</b>
<b>PEARL BARLEY, GENERAL</b>		Duck Breast with Pears Two Ways (gf)	<b>61:83</b>	Caramelised Pear Charlottes	<b>13:97</b>
<b>(SEE ALSO BULGHUR WHEAT, COUSCOUS, CRACKED WHEAT, FARRO, FREEKEH, ISRAELI COUSCOUS, QUINOA AND RICE)</b>		Duck and Cinnamon Pear Salad with Crispy Wontons	<b>30:57</b>	Chocolate and Ginger Mousse with Honey Roast Pears (gf)	<b>96:52</b>
Barley, Sweetcorn and Avocado Salad Tossed with Chilli Lime Dressing (v)	<b>62:42</b>	Gocce Blue Cheese with Honey Roasted Pears (gf, v)	<b>53:83</b>	Chocolate and Poached Pear Puddings with Chocolate Sauce	<b>43:99</b>
Beef and Barley Salad with Beetroot, Leeks and Yoghurt Dressing	<b>48:88</b>	Gorgonzola Roasted Pears (gf)	<b>3:81</b>	Chocolate and Spiced Pear Pudding	<b>54:112</b>
Cheesy Risotto-stuffed Portobello with Pumpkin and Barley	<b>81:37</b>	Green Beans with Warm Pear and Soft Cheese Toasts (v)	<b>26:59</b>	Dark Chocolate, Pear and Almond Pudding (gf)	<b>67:99</b>
Chicken, Pearl Barley and Grape Salad	<b>40:73</b>	Parsnip and Pear Mash (gf, v)	<b>31:69</b>	Fig and Pear Puddings	<b>10:103</b>
Chicken Tagine with Pearl Barley		Parsnip and Pear Purée (gf, v)	<b>4:97</b>	Fresh Pear, Almond and Ginger Cakes (gf)	<b>61:116</b>
		Pear, Avocado and Mixed Greens		Fresh Pear, Chocolate and Almond Cake (gf)	<b>90:128</b>
				Fresh Pear, Spice and Chocolate Loaf	<b>66:95</b>

Ginger Beer Poached Pears (gf)	<b>30:83</b>	Sticky Pear and Ginger Pudding with Toffee Sauce	<b>31:96</b>	Green Pea and Mint Soup with Sticky Pork Hock (gf)	<b>103:50</b>
Ginger Bread and Butter Pudding with Poached Pears	<b>72:86</b>	Sticky Pear and Ginger Pudding with Toffee Sauce	<b>100:158</b>	Haloumi, Pea and Mint Fritters (v)	<b>44:60</b>
Ginger Loaf with Port-poached Pears	<b>85:69</b>	Upside-down Pear and Almond Cakes (gf)	<b>62:89</b>	Herby Green Fritters (v)	<b>86:44</b>
Ginger, Pear and Buckwheat Loaf	<b>72:104</b>	Vanilla-poached Pears and Fig Compote (gf)	<b>41:115</b>	Lamb Leg Steaks with Peas, Bacon and Leeks (gf)	<b>54:65</b>
Gingerbread and Pear Cake with Caramel Sauce	<b>9:110</b>	Walnut and Pear Tarts	<b>24:86</b>	Lamb, Pumpkin and Rosemary Pies with Smashed Peas	<b>85:63</b>
Glazed Pear Tarts	<b>11:104</b>	Walnut and Pear Tarts	<b>100:148</b>	Leek, Pea and Potato Soup (gf)	<b>25:86</b>
Honey Spiced Pear Tarte Tatin	<b>5:74</b>	Walnut and Poached Pear Tart	<b>4:109</b>	Leek and Pea Soup with Crispy Tofu (gf, v)	<b>84:102</b>
Honey, Whisky and Aniseed Caramelised Pears (gf)	<b>83:71</b>	Warm Spiced Pear Tart	<b>108:86</b>	Leek Risotto with Peas and Mint (gf, v)	<b>99:88</b>
Marsala-roasted Pears and Grapes (gf)	<b>47:99</b>	<i>Pears, Blue Cheese and Walnuts in Baking Paper (gf)</i>	<b>32:108</b>	Lemon Risotto with Pea and Rocket Purée (gf, v)	<b>86:93</b>
Oaty Ginger Parkin with Spiced Golden Syrup and Cider Pears	<b>97:72</b>	<i>Pears with Red Wine and Cassis, Mascarpone and Almond Crisps</i>	<b>13:83</b>	Market Fish with Crushed Potatoes, Peas and Mint	<b>52:110</b>
Pear and Almond Frangipane Bruschetta with Honeyed Creme Fraiche	<b>35:72</b>			Minted Pea and Rocket Soup (gf, v)	<b>54:70</b>
Pear, Almond and Polenta Cake (gf)	<b>91:94</b>	<b>PEAS, GENERAL</b>		Minty Pea Baby Potato Salad (gf) (v)	<b>106:91</b>
Pear and Apricot Compote with Fruit Bread Crumble	<b>23:79</b>	Bacon, Leek and Peas with Fettuccine	<b>47:62</b>	Mixed Greens and Two-cheese Pie (v)	<b>77:96</b>
Pear and Blackberry Cobbler	<b>104:96</b>	Baked Rigatoni with Greens and Ricotta (v)	<b>97:65</b>	One-pot Roast Chicken with Pearl Barley, White Wine and Peas	<b>108:118</b>
Pear and Chocolate Croissant Pudding	<b>37:102</b>	Beer-battered Fish and Chips with Smashed Peas	<b>76:58</b>	Orecchiette with Pea, Roasted Almond and Broccoli Pesto (v)	<b>58:113</b>
Pear, Ginger and Coconut Caramel Cobbler	<b>91:84</b>	Braised Chicken with Shallots, Peas and Apples (gf)	<b>31:77</b>	Paccheri with Brussels Sprouts, Parmesan and Peas (v)	<b>90:57</b>
Pear, Raspberry and Coconut Loaf	<b>48:82</b>	Braised Shoulder of Lamb with Crushed Pea Salsa (gf)	<b>73:66</b>	Pea, Bacon and Mint Soup (gf)	<b>68:112</b>
Pear and Raspberry Shortbread Crumble (gf)	<b>79:76</b>	Buttery Wine and Mint Braised Leeks and Peas (gf)	<b>106:84</b>	Pea, Broccoli and Feta Frittatas (gf)	<b>48:95</b>
Pear, Ricotta and Walnut Crumble Cake (gf)	<b>80:79</b>	Cauliflower, Cashew and Pea Curry (gf, v)	<b>67:108</b>	Pea, Feta and Prawn Frittata (gf)	<b>38:53</b>
Pear Tarte Tatin	<b>84:83</b>	Chicken, Pea and Chorizo Risotto (gf)	<b>53:69</b>	Pea, Ham and Celeriac Soup (gf)	<b>60:67</b>
Pear tarte Tatin	<b>110:82</b>	Chicken, White Wine and Pea Risotto (gf)	<b>38:101</b>	Pea, Herb and Feta Croquetas (v)	<b>102:54</b>
Pear Upside-down Cake with Golden Whisky Cream	<b>109:60</b>	Crushed Potatoes, Leeks and Peas with Roasted Almond and Mint Pesto (gf, v)	<b>103:92</b>	Pea and Herb Soup with Mozzarella Butter Rolls (v)	<b>72:66</b>
Pear and Vanilla Baked Oatmeal with Coconut Custard	<b>68:69</b>	Eat Your Greens Soup with Puffed Quinoa and Parmesan Crisps (gf, v)	<b>85:54</b>	Pea, Preserved Lemon and Chorizo Ravioli	<b>50:68</b>
Pear and Vanilla Bean Tarte Tatin	<b>98:108</b>	Fennel, Pea and Parmesan Risotto (gf)	<b>32:119</b>	Pea and Rice Soup with Brown Butter and Mint	<b>20:118</b>
Pear and Yoghurt Cake	<b>103:84</b>	Feta and Pea Falafel Salad with Tahini Dressing (v)	<b>40:67</b>	Pea, Spinach and Mint Hummus (gf, v)	<b>93:82</b>
Pears with Red Wine and Cassis, Mascarpone and Almond Crisps	<b>13:83</b>	Fresh Minty Pea Soup with Crispy Prosciutto (gf)	<b>56:111</b>	Pork Chops with Spinach, Peas and Bacon	<b>21:118</b>
Plum and Pear Crumble Tart	<b>102:76</b>	Green Bean and Pea Salad with Farro and Roasted Almonds (v)	<b>88:46</b>	Pork Meatball, White Bean and Greens Soup	<b>98:64</b>
Rhubarb, Pear and Walnut Crumble (gf)	<b>84:104</b>	Green Herb Millet and Feta Fritters with Garlic Hummus, Roasted Almonds and Pea Shoots (gf)	<b>80:64</b>	Rack of Lamb, Mint Béarnaise and Braised Peas and Lettuce (gf)	<b>35:89</b>
Roasted Pears (gf)	<b>85:74</b>	Green Pea, Avocado and Spinach with Lime and Harissa	<b>45:112</b>	Ricotta, Pea and Herb Gnocchi with Fresh Tomato Salsa and Crispy Pancetta	<b>32:75</b>
Roasted Winter Fruits with Yoghurt (gf)	<b>25:101</b>	Green Pea, Harissa and Coriander Hummus (gf, v)	<b>63:111</b>	Ricotta, Silverbeet and Pea Rollatini (gf, v)	<b>83:71</b>
Salted Caramel, Rum and Pear Loaf	<b>49:94</b>	Green Pea and Mint Soup with Crispy Bacon (gf)	<b>41:92</b>	Risotto with Peas and Pancetta (gf)	<b>17:111</b>
Saffron Poached Pears with Ricotta (gf)	<b>11:102</b>			Roasted Lamb Rump on Pea Purée with Lemon Relish (gf)	<b>38:53</b>
Saffron and Star Anise Roasted Pears (gf)	<b>48:81</b>			Rocket, Pea and Lemon Risotto Cakes (gf)	<b>64:77</b>
Self-saucing Pear and Butterscotch Puddings	<b>78:86</b>			Salmon with a Green Pea Salsa (gf)	<b>37:95</b>
Spiced Vanilla and White Wine-poached Pears (gf)	<b>103:92</b>			Salmon with Silky Pea Purée and Herb Salad (gf)	<b>94:68</b>

Smashed Edamame, Pea and Avocado (gf, v) <b>62:46</b>	Pecorino with Lemon-Basil Vinaigrette (gf, v) <b>10:91</b>	<i>Tartine</i> <b>58:69</b>
Spaghetti with Almonds, Peas and Salmon <b>38:89</b>	Butterflied Leg of Lamb with Pecorino and Herbs (gf) <b>16:96</b>	<i>Peppercorn-cured Beef, Pesto Beans and Black Olive Oil (gf)</i> <b>10:93</b>
Spaghetti with Zucchini, Peas and Spinach (v) <b>40:96</b>	Fresh Oranges, Honeyed Walnuts and Dates with Pecorino (gf) <b>89:86</b>	<i>Peppered Eye Fillet with Pecorino and Herb Dressing (gf)</i> <b>21:77</b>
Spiced Lamb with Rosti, Pea, Mint and Feta (gf) <b>40:106</b>	Hot Smoked Salmon Filo Tarts with a Watercress and Pecorino Salad <b>35:103</b>	<i>Peppermint Bark (gf)</i> <b>45:93</b>
Spinach, Pea and Pesto Soup (gf, v) <b>59:113</b>	Leg of Lamb with a Pecorino Crust <b>31:21</b>	<i>Peppernuts – Pfefferküßchen</i> <b>27:93</b>
Split Pea Dip with Lemon and Feta (gf) <b>2:88</b>	Peppered Eye Fillet with Pecorino and Herb Dressing (gf) <b>21:77</b>	<b>PEPPERS, GENERAL - SEE CAPSICUM</b>
Spring Buckwheat Risotto with Zucchini and Baby Peas Topped with Buffalo Mozzarella and Lemon Oil (gf, v) <b>80:68</b>	Ricotta Gnudi with Roasted Agrodolce Onions and Pecorino (v) <b>90:62</b>	<i>Peri Peri Chicken Skewers with Flatbreads</i> <b>101:88</b>
Spring Greens with Roasted Mustard Haloumi (gf, v) <b>32:71</b>	Warm New Potatoes with Rocket, Mustard and Pecorino (gf, v) <b>82:96</b>	<i>Peri Peri Spatchcocked Chicken (gf)</i> <b>34:56</b>
Spring Pea Soup (gf) <b>9:73</b>	<i>Pedro Ximénez and Raisin Ice Cream (gf)</i> <b>20:99</b>	<b>PERNOD, GENERAL</b>
Spring Vegetables with Green Curry Broth (gf, v) <b>62:71</b>	<i>Pedro Ximénez Sherry and Raisin Tart</i> <b>35:62</b>	Caramelised Orange and Pernod Pastries <b>17:97</b>
Stir-fried Venison, Chilli and Mixed Peas <b>80:85</b>	<i>Penne with Lamb Ragù</i> <b>12:89</b>	Caramelised Orange and Pernod Pastries <b>100:158</b>
Super-green Salad (gf, v) <b>89:78</b>	<i>Penne Pasta with Cauliflower, Capers and Anchovies</i> <b>37:89</b>	Mussels with Fennel and Pernod <b>36:56</b>
Tzatziki Platter with Pickled Radishes (gf, v) (includes Pea and Mint Tzatziki and Spiced Carrot Tzatziki) <b>70:64</b>	<b>PEPPER, GENERAL - SEE ALSO SICHUAN PEPPERCORNS</b>	<i>Persian Fish with Carrot Sambal and Green Beans with Coriander (gf)</i> <b>12:90</b>
Zucchini, Pea and Feta Salad with Lemon Mayo (gf, v) <b>76:68</b>	Black Pepper and Chilli Lamb Ribs <b>108:106</b>	<i>Persian Orange and Spice Baked Rice (gf)</i> <b>72:100</b>
<i>Pecan Shortbreads with Mascarpone and Strawberries</i> <b>69:114</b>	Black Pepper Udon Stir-fry <b>98:88</b>	<b>PERSIMMONS, GENERAL</b>
<i>Pecan and Whiskey Mincemeat (gf)</i> <b>10:102</b>	Black Peppercorn and Coriander Chicken <b>55:97</b>	Winter Slaw of Shaved Brussels Sprouts, Persimmon and Sorghum (gf, v) <b>73:78</b>
<b>PECANS, GENERAL</b>	Chicken Fried with Garlic and Black Pepper (gf) <b>18:120</b>	<i>Pesto (gf, v)</i> <b>90:20</b>
Pecan Nutmeg Cake <b>12:67</b>	Pepper Steak and Grilled Zucchini Tartine <b>58:69</b>	<b>PESTO, GENERAL (THESE ARE RECIPES USING PESTO; FOR RECIPES FOR PESTO, SEE CONDIMENTS: PESTO)</b>
Pecan Shortbreads with Mascarpone and Strawberries <b>69:114</b>	Peppercorn-cured Beef, Pesto Beans and Black Olive Oil (gf) <b>10:93</b>	Baked Ravioli and Artichokes in Pesto Cream (v) <b>97:62</b>
Pecan and Whiskey Mincemeat (gf) <b>10:102</b>	Peppered Eye Fillet with Pecorino and Herb Dressing (gf) <b>21:77</b>	Cauliflower Rice 'Risotto' with Sage, Lemon and Pesto (gf, v) <b>83:105</b>
Ricotta Lemon Tarts with Pecan and Vanilla Base (gf) <b>70:104</b>	Poached Apricots with Rosemary and Peppercorn Syrup (gf) <b>30:72</b>	Creamed Eggs with Smoked Salmon and Pesto Toast <b>23:81</b>
Roasted Pecan and Spiced Coffee Slice <b>96:128</b>	Rib-eye Steak with Dark Beer and Black Pepper <b>64:69</b>	Lots of Winter Greens and Almond Pesto with Pasta (v) <b>104:118</b>
Roast Turkey with Pecan, Pork and Sage Stuffing <b>106:86</b>	Salt and Pepper Squid <b>86:103</b>	Peppercorn-cured Beef, Pesto Beans and Black Olive Oil (gf) <b>10:93</b>
Rolled Turkey with Pancetta and Pecan Stuffing <b>81:34</b>	Salt and Pepper Squid on a Crunchy Thai Salad (gf) <b>2:36</b>	Pork Cheek and Ricotta Tortellini, Broth and Pesto <b>86:34</b>
Salmon en Croûte with Parsley and Pecan Butter <b>10:82</b>	Soba Noodles with Leek and Miso Sauce and Black Pepper Tofu (gf, v) <b>84:66</b>	Roasted Almond and Parmesan Pesto (gf, v) <b>22:105</b>
Spiced Pumpkin and Pecan Cake with Caramel and Cinnamon Cream Cheese Icing <b>109:56</b>	Steak au Poivre – Pepper Steak (gf) <b>36:59</b>	Rocket and Herb Pesto Pasta (v) <b>80:41</b>
Steak Salad with Blue Cheese Dressing and Candied Pecans (gf) <b>40:70</b>	Thai Peppercorn Chicken with Hot and Sweet Dipping Sauce and Cucumber and Peanut Salad (gf) <b>2:57</b>	Salmon and Pesto Skewers (gf) <b>27:69</b>
<b>PECORINO, GENERAL - SEE ALSO CHEESE AND PARMESAN</b>	Thai Prawns in Garlic and Pepper (gf) <b>5:53</b>	Semolina Gnocchi with Roasted Walnut Pesto (v) <b>110:48</b>
Asparagus, Shaved Fennel and	Three-pepper Cacio e Pepe (v) <b>85:82</b>	
	Venison with Porcini Mushroom and Peppercorn Crust (gf) <b>19:25</b>	
	<i>Pepper Steak and Grilled Zucchini</i>	

Spinach, Pea and Pesto Soup (gf, v)	<b>59:113</b>	Pickled Red Onions (gf, v)	<b>23:85</b>	Beef and Spinach Filo Triangles with Tahini Sauce and Sumac	<b>42:93</b>
Tomato and Tiny Meatball Soup with Pesto	<b>8:101</b>	Pickled Red Onions (gf, v)	<b>44:72</b>	Beetroot, Spinach and Feta Parcels (v)	<b>42:61</b>
<i>Peter's Mini Pavlovas with Banana Caramel Mascarpone, Strawberries and Basil (gf)</i>	<b>106:47</b>	Pickled Red Onions (gf, v)	<b>105:55</b>	Braised Lamb "Pie" with Red Wine and Colcannon	<b>26:60</b>
<i>Petra Shawarma's Babaghanoush (gf, v)</i>	<b>105:40</b>	Pickled Red Onions with Bay and Oregano (gf, v)	<b>74:66</b>	Braised Lamb Shank and Porcini Pies	<b>35:89</b>
<i>Pho - Vietnamese Beef Soup</i>	<b>60:64</b>	Pickled Red Onions with Cumin Seed (gf, v)	<b>46:93</b>	Braised Lamb, Vegetable and Red Wine Pie	<b>108:56</b>
<i>Piadini</i>	<b>27:111</b>	Pickled Watermelon Rind (gf)	<b>3:102</b>	Braised Short Rib Pie	<b>40:110</b>
<i>Piccalilli (gf, v)</i>	<b>17:104</b>	Pickled Zucchini (gf, v)	<b>68:63</b>	Brie, Mushroom and Caramelised Onion Mini Pies (v)	<b>82:76</b>
<i>Pickled Cherries (gf)</i>	<b>15:98</b>	Pickling Summer Fruits (gf)	<b>82:36</b>	Cheat's Chicken and Mushroom Pie	<b>103:100</b>
<i>Pickled Onions</i>	<b>110:99</b>	Quick Cucumber Pickle (gf, v)	<b>96:106</b>	Cheesy Cauliflower and Leek Pie (v)	<b>104:100</b>
<i>Pickled Red Onions (gf, v)</i>	<b>23:85</b>	Quick Mustard Pickles (gf, v)	<b>48:71</b>	Chicken, Leek and Mushroom Pie	<b>109:104</b>
<i>Pickled Red Onions with Cumin Seed (gf, v)</i>	<b>46:93</b>	Quick Pickled Onions (gf, v)	<b>77:52</b>	Chicken, Leek and Thyme Pie	<b>91:56</b>
<i>Pickled Vegetable Salad (gf, v)</i>	<b>66:79</b>	Quick Pickled Shallots (gf, v)	<b>83:98</b>	Chicken and Mustard Pies	<b>17:99</b>
<i>Pickled Watermelon Rind (gf)</i>	<b>3:102</b>	Quick Pickled Red Onions (gf, v)	<b>102:27</b>	Chicken and Spinach Pie	<b>12:85</b>
<i>Pickled Zucchini (gf, v)</i>	<b>68:63</b>	Quick Pickles (gf, v)	<b>63:127</b>	Chicken and Vegetable Pie	<b>66:111</b>
<b>PICKLES, GENERAL - SEE ALSO CONDIMENTS AND PRESERVES</b>		Quick Pickles (gf, v)	<b>70:76</b>	Chicken and Vegetable Pies	<b>8:59</b>
<b>Pickles: Recipes using pickles</b>		Quick Pickles (Japanese) (v)	<b>50:85</b>	Chicken and Vegetable Pot Pie	<b>100:196</b>
Beer-battered Gherkins with Dill Sour Cream (v)	<b>102:58</b>	Quick Pickles with Pink Peppercorns (gf, v)	<b>44:60</b>	Chinese-spiced Beef and Mushroom Pie	<b>42:61</b>
Fried Dill Pickles (v)	<b>82:49</b>	Radish and Ginger Pickles (v)	<b>50:85</b>	Coronation Turkey Pie	<b>87:74</b>
Potato, Crispy Bacon and Chunky Pickles Salad (gf)	<b>101:58</b>	Refrigerator Zucchini Pickles (gf, v)	<b>47:78</b>	Country Chicken and Kumara Pie with Thyme Pastry	<b>42:63</b>
Roasted Pumpkin, Pickles and Mango Chutney Toastie (v)	<b>103:50</b>	Sweet and Sour Beetroot Pickle (gf, v)	<b>68:85</b>	Curried Kedgeree Fish Pie	<b>104:106</b>
Whipped Kahawai with Pickles and Pizza Bianca	<b>81:71</b>	Sweet and Sour Shallots (gf, v)	<b>19:67</b>	Easy Ham and Egg "Pies"	<b>26:83</b>
<b>Pickles: Recipes for pickles</b>		Tequila and Lime Pickled Pineapple and Fennel (gf, v)	<b>74:61</b>	Feta and Spinach Torta	<b>8:59</b>
Carrot, Turmeric and Ginger Pickle (gf, v)	<b>68:86</b>	Thai Pickles (gf)	<b>9:87</b>	Filo Fish Pie	<b>26:94</b>
Celery Pickle (gf, v)	<b>4:111</b>	Zucchini Pickles (gf, v)	<b>23:86</b>	Fish Pie with Potato Rosti Topping	<b>73:112</b>
Chilli and Fennel Pickle (gf, v)	<b>68:83</b>	<i>Picnic Loaf</i>	<b>28:63</b>	Florentine Fish Pie	<b>18:115</b>
Cucumber and Chilli Pickles (v)	<b>50:85</b>	<i>Picnic Tart</i>	<b>6:72</b>	French Onion 'Soup' Pie (v)	<b>97:83</b>
Cucumber Pickle (gf, v)	<b>105:80</b>	<i>Pierogi (Polish Dumplings) (v)</i>	<b>84:70</b>	Greens, Herb and Cheese Filo Pie (v)	<b>67:114</b>
Currant and Red Onion Pickle (gf, v)	<b>83:41</b>	<b>PIES, GENERAL (SEE ALSO PASTRIES, STRUDEL AND TARTS)</b>		Herby Cheese and Kumara Lentil Pies (v)	<b>91:59</b>
Daikon and Carrot with Sesame Seeds (v)	<b>50:85</b>	<b>Pies: Savoury</b>		Hot Smoked Salmon, Spinach and Tarragon Pie (gf)	<b>62:69</b>
Dill Pickles (gf, v)	<b>68:84</b>	Bacon and Egg Pie	<b>106:126</b>	Indian-spiced Vegetable and Chickpea Parcels (v)	<b>86:48</b>
Giadiniera - Pickled Vegetables (gf, v)	<b>35:81</b>	Beef, Bacon and Oyster Pies	<b>83:36</b>	Individual Bacon and Egg Pies	<b>88:82</b>
Kimchi (gf, v)	<b>58:47</b>	Beef and Bacon Pies	<b>24:73</b>	Jamaican Beef Patties	<b>101:30</b>
Nic's Cucumber Chilli Pickle (gf)	<b>63:48</b>	Beef Bourguignon Pie	<b>104:102</b>	Japanese Chicken Curry Pie	<b>97:80</b>
Piccalilli (gf, v)	<b>17:104</b>	Beef and Caramelised Shallot Pies with Cauliflower Tops	<b>30:64</b>	Kiwi Lamb Pie	<b>97:83</b>
Pickled Carrot Slaw (gf, v)	<b>93:115</b>	Beef Cheek, Pancetta and Mushroom Pies	<b>91:51</b>	Kumara and Feta Filo Parcels (v)	<b>50:112</b>
Pickled Carrots (gf, v)	<b>83:96</b>	Beef Empanadas	<b>7:64</b>	Lamb and Artichoke Pies with Feta and Garlic Mash	<b>42:65</b>
Pickled Cherries (gf)	<b>15:98</b>	Beef and Guinness Pies	<b>55:82</b>	Lamb and Chorizo Sausage Plait	<b>85:104</b>
Pickled Mixed Mushrooms (gf, v)	<b>68:85</b>	Beef Mince and Mushroom Pies with Cheesy Mash	<b>67:115</b>	Lamb and Pine Nut Borek	<b>36:103</b>
Pickled Radishes (gf, v)	<b>70:64</b>	Beef and Mustard Pies with Champ	<b>49:67</b>	Lamb, Pumpkin and Rosemary Pies with Smashed Peas	<b>85:63</b>
		Beef and Red Wine Pies with Pumpkin and Spiced Mash	<b>37:69</b>	Lamb Shank Pie	<b>91:56</b>
				Leek, Prawn and Feta Filo Pies	<b>17:106</b>
				Leslie's Confit Duck and Fig Pie	<b>106:42</b>

Lots of Veg and Three-cheese Not-sausage-rolls (v)	<b>107:56</b>	Fresh Cherry and Rhubarb Turnovers	<b>28:105</b>	and Pine Nuts	<b>40:61</b>
Mac 'n' Cheese Pie	<b>97:83</b>	Fresh Strawberry and Rhubarb Pie	<b>70:114</b>	Roasted Pumpkin with Brown Butter, Sage and Pine Nuts (gf, v)	<b>29:66</b>
Mexican Chicken Empanadas (gf)	<b>61:95</b>	Galaktoboureko (Greek Custard Pie) with Poached Oranges	<b>77:72</b>	Roasted Tomatoes with Balsamic Vinegar and Pine Nuts (gf, v)	<b>39:77</b>
Mince and Bacon Pies with Crispy Cheese and Rosemary Twists	<b>61:103</b>	Katmer: Turkish Filo, Mascarpone and Pistachio Parcels	<b>84:95</b>	Salt Cod with Orange and Pine Nut Salad	<b>20:67</b>
Mince and Cheese Pies	<b>42:59</b>	Mediterranean Filo Pie	<b>8:64</b>	Spiced Date and Pine Nut Lamb Meatballs	<b>109:77</b>
Mince and Cheese Pies	<b>100:200</b>	Mississippi Mud Pie	<b>62:85</b>	Spiced Lamb Pie with Currants and Pine Nuts	<b>110:92</b>
Mixed Greens and Sausage Torta	<b>65:75</b>	Pumpkin Pie	<b>92:89</b>	Tarakihi with Pine Nuts, Caramelised Onions and Sultanas	<b>19:71</b>
Mixed Greens and Two-cheese Pie (v)	<b>77:96</b>	Rhubarb and Apple Pie	<b>61:93</b>	Turkey Breasts with Pine Nut, Preserved Lemon and Fresh Herb Stuffing Balls	<b>63:73</b>
Mushroom and Brie Pithiviers (v)	<b>67:85</b>	Spiced Apple Hand Pies	<b>105:102</b>	Za'atar Fish with Pine Nut Dressing and Hummus (gf)	<b>4:83</b>
Mushroom and Brie Pithiviers (v)	<b>100:120</b>	Spiced Chocolate, Almond and Cranberry Rolls	<b>38:84</b>	Zesty Chicken with Currants and Pine Nuts (gf)	<b>95:95</b>
Pomegranate Braised Beef Pie with Polenta Dumplings	<b>79:50</b>	Torta alla Nonna	<b>103:72</b>		
Pork, Chorizo and Olive Empanadas	<b>42:65</b>			<b>PINEAPPLE, GENERAL</b>	
Quick Pumpkin and Mushroom Calzone (v)	<b>65:114</b>	<i>"Pimp My Sponge" with Lemon Curd, Blueberries and Almonds</i>	<b>83:63</b>	Baked Ham Glazed with Pineapple, Rum and Allspice (gf)	<b>45:76</b>
Salmon en Croûte with Parsley and Pecan Butter	<b>10:82</b>	<i>Pine Nut Wafers with Blue Cheese and Balsamic Pears</i>	<b>5:118</b>	Caramelised Pineapple with Yoghurt, Fresh Dates and Toasted Quinoa (gf)	<b>44:85</b>
Smoked Fish and Fennel Pie	<b>91:55</b>			Chilled Coconut and Passionfruit Rice Pudding with Glazed Pineapple (gf)	<b>58:103</b>
South Indian Seafood Pies	<b>49:64</b>	<b>PINE NUTS, GENERAL</b>		Chipotle Chicken Tostadas with Pineapple and Chilli Salsa (gf)	<b>107:54</b>
Spag Bol Mince and Cheese Pie	<b>104:102</b>	Baked Salmon with Pine Nut and Herb Salad (gf)	<b>8:86</b>	Drunken Pineapple (gf)	<b>63:47</b>
Spiced Lamb Pie with Currants and Pine Nuts	<b>110:92</b>	Baked Salmon with Pine Nut and Herb Salad (gf)	<b>27:37</b>	Fish Kebabs with Pineapple and Lime Salsa	<b>63:129</b>
Spiced Lamb Pie with Kumara Mash (gf)	<b>43:112</b>	Braised Rabbit with Spinach and Pine Nuts	<b>29:86</b>	Fragrant Braised Pork Belly with Pineapple	<b>97:92</b>
Spiced Beef and Bulgur Hand Pies	<b>108:114</b>	Chicken and Pine Nut Pilav (gf)	<b>84:89</b>	Fresh Pineapple and Macadamia Frangipane Tarts with Whipped Coconut Cream	<b>78:86</b>
Spicy Beef and Mushroom Pie	<b>97:80</b>	Crispy-skinned Fish with Orange, Parsley and Pine Nut Salad	<b>29:99</b>	Fruit Bowl (gf)	<b>48:66</b>
Spicy Lamb and Eggplant Pies	<b>104:106</b>	Grilled Eggplant with Feta, Chilli, Mint and Pine Nuts (v)	<b>35:67</b>	Galloping Horses	<b>45:108</b>
Spicy Pork Empanadas	<b>33:100</b>	Lamb and Pine Nut Borek	<b>36:103</b>	Grilled Pineapple with Butterscotch Sauce (gf)	<b>32:120</b>
Spinach, Feta, Ricotta, Olive and Currant Pie (v)	<b>91:51</b>	Lamb and Pine Nut-stuffed Cabbage Leaves (gf)	<b>8:67</b>	Grilled Pineapple with Mint and Lime Sugar (gf)	<b>28:86</b>
Spinach, Herb and Cheese Pie (v)	<b>80:44</b>	Linguine with Roasted Tomatoes, Pine Nuts and Bocconcini (v)	<b>41:78</b>	Grilled Pineapple with Rum, Orange and Chilli Syrup (gf)	<b>70:90</b>
Steak and Kidney Pie with Guinness Gravy	<b>24:57</b>	Mackerel on Sourdough Toasts with Pine Nut Gremolata	<b>53:83</b>	Grilled Tropical Fruit with No-churn Coconut Ice Cream (gf)	<b>75:102</b>
Thai Chicken Pies	<b>30:99</b>	Mediterranean Citrus, Cinnamon and Pine Nut Cake	<b>103:95</b>	Heilala Vanilla Seed Panna Cotta with Rhubarb, Ginger and Pineapple Gazpacho (gf)	<b>32:46</b>
Tony Astle's Chicken, Leek and Mushroom Pie	<b>55:38</b>	Open-face Onion, Goat's Cheese and Pine Nut Tart (v)	<b>1:46</b>	Orange and Ginger Cake with Ginger Syrup, Lychees and Pineapple	<b>34:86</b>
Tuna and Olive Empanadas	<b>61:97</b>	Orecchiette with Pumpkin, Pine Nut and Rocket Sauce (v)	<b>18:117</b>	Pineapple and Avocado Salsa (gf) (v)	<b>109:66</b>
Vegetable Shepherd's Pie with Kumara and Goat's Cheese Topping (gf, v)	<b>92:102</b>	Pine Nut Wafers with Blue Cheese and Balsamic Pears	<b>5:118</b>	Pineapple and Chilli Salsa (gf) (v)	<b>107:54</b>
Venison Pies	<b>13:79</b>	Pork, Capers and Pine Nut Empanadas	<b>99:68</b>		
		Pork Cutlets with Quince Paste, Pine Nuts and Chilli (gf)	<b>83:87</b>		
<b>Pies: Sweet</b>		Pork Scallopine with Feta and Pine Nuts	<b>22:71</b>		
Apple Filo Parcel	<b>54:45</b>	Potato Gnocchi with Sage Butter and Pine Nuts (v)	<b>59:113</b>		
Apple Pie with Cinnamon Pastry	<b>54:91</b>	Roasted Fish with Parsley, Lemon			
Apple Pie Tray Bake	<b>60:83</b>				
Apple Pie Tray Bake	<b>78:120</b>				
Apple, Whisky and Raisin Pie	<b>42:70</b>				
Apricot-Walnut Pastry	<b>69:51</b>				
Banana Rum Caramel Meringue Pie	<b>79:65</b>				
Cherry, Lemon and Ricotta Strudel	<b>67:103</b>				
Delectable Apple Pie Tray Bake	<b>103:80</b>				

Pineapple and Ginger Cake	<b>14:75</b>	Colin's Rack of Lamb with a Pistachio and Herb Crust	<b>99:36</b>	Turmeric Fish with Flatbreads and Pistachio Pesto	<b>42:95</b>
Pineapple, Melon and Ginger Salad (gf)	<b>1:60</b>	Ice Cream Sundae with Crumbled Ginger and Pistachio Biscuit and Ginger Caramel Sauce	<b>72:87</b>	Vanilla, Cherry and Pistachio Ice Cream (gf)	<b>76:84</b>
Pineapple and Orange Glazed Ham	<b>87:67</b>	Katmer – Pistachio Pancakes with Clotted Cream	<b>60:50</b>	White Chocolate, Pistachio and Cranberry Toffee (gf)	<b>27:94</b>
Pineapple Tarte Tatin with Rum Caramel Sauce	<b>88:68</b>	Katmer: Turkish Filo, Mascarpone and Pistachio Parcels	<b>84:95</b>	Wood-roasted Salmon with Pistachio and Cardamom Salsa (gf)	<b>82:41</b>
Roasted Sweet and Sour Rack of Pork with Sticky Pineapple and Ginger (gf)	<b>43:62</b>	Labneh with Strawberries, Pistachios and Mint (gf)	<b>69:112</b>		
Rump Steak Kebabs with Fresh Pineapple Salsa	<b>74:108</b>	Lemon Curd, Berry and Pistachio Brioches	<b>36:80</b>	<b>PITA BREAD - SEE BREAD (SAVOURY)</b>	
Smoky Mustard and Pineapple Glazed Ham (gf)	<b>57:67</b>	Lemon Curd, Pistachio and Meringue Ice Cream (gf)	<b>101:98</b>	<b>PIZZA, GENERAL</b>	
Spiced Pineapple Rum Cake	<b>106:120</b>	Lemon Roast Chicken with Pistachio and Green Olive Dressing (gf)	<b>104:21</b>	Almond and Buckwheat Pizza Base (gf, v)	<b>65:106</b>
Steak Tacos with Charred Pineapple Salsa (gf)	<b>89:36</b>	Lemon Syllabub, Pistachio and Almond Nougat Pavlova (gf)	<b>106:114</b>	Barbecued Pizzas	<b>10:111</b>
Tequila and Lime Pickled Pineapple and Fennel (gf, v)	<b>74:61</b>	Lime and Pistachio Tart	<b>78:90</b>	Blue Cheese Pizza with Fig and Rosemary Preserves (v)	<b>1:83</b>
Tikka Prawns with Mango and Pineapple Salsa	<b>28:70</b>	Market Fish with Pistachio, Herb and Lime Salsa (gf)	<b>102:86</b>	Breakfast Pizza	<b>108:53</b>
		Moroccan Lamb Burgers, Grilled Haloumi and Pistachio Salsa	<b>100:170</b>	Cacio e Pepe Pizza (v)	<b>99:88</b>
<i>Pineapple and Avocado Salsa (gf) (v)</i>	<b>109:66</b>	Pistachio and Black Doris Plum Tart	<b>25:106</b>	Cauliflower Pizza Crust with Prosciutto, Buffalo Mozzarella, Pine Nuts and Basil (gf)	<b>54:99</b>
<i>Pineapple and Chilli Salsa (gf) (v)</i>	<b>107:54</b>	Pistachio Halva Ice Cream with Caramel Tahini Sauce (gf)	<b>64:98</b>	Cauliflower and Spelt Pizza with Artichokes (v)	<b>71:74</b>
<i>Pineapple and Ginger Cake</i>	<b>14:75</b>	Pistachio and Mint Kofta with Fresh Herb Sauce	<b>102:102</b>	Cheaty-pants Pizza with Pears, Blue Cheese and Walnuts (v)	<b>105:97</b>
<i>Pineapple and Honey Mustard Barbecue Sauce (gf)</i>	<b>90:110</b>	Pistachio Shards (gf)	<b>101:76</b>	Classic Dough for Pizza or Bread Sticks (Grissini) (v)	<b>29:63</b>
<i>Pineapple, Melon and Ginger Salad (gf)</i>	<b>1:60</b>	Pistachio Toffee Shards (gf)	<b>94:57</b>	Curly Kale, Caramelised Onion and Egg Pizzas (v)	<b>42:75</b>
<i>Pineapple and Orange Glazed Ham</i>	<b>87:67</b>	Puffed Rice and Millet Slice with Cranberries and Pistachios (gf)	<b>72:106</b>	Fresh Fennel, Salami and Chilli Pizza	<b>93:50</b>
<i>Pineapple Tarte Tatin with Rum Caramel Sauce</i>	<b>88:68</b>	Quinoa, Pistachio and Herb Schnitzel with Herb Slaw (gf)	<b>80:42</b>	Grain-free Pizza with Lamb, Currants and Mint (gf)	<b>77:88</b>
<i>Orange and Almond Fruit Cake (gf)</i>	<b>106:122</b>	Rabbit and Pistachio Terrine with Sour Cherry and Pear Relish	<b>3:84</b>	Green Pizza with Ricotta and Lemon (v)	<b>86:44</b>
<i>A Pink Salad for Soft Beets (gf, v)</i>	<b>86:36</b>	Roast Turkey with Rice, Leek and Pistachio Stuffing (gf)	<b>39:74</b>	Greens, Ricotta and Mushroom Pizza (v)	<b>93:46</b>
<i>Pintade Laquée a l'Armagnac et Romarin - Rosemary and Armagnac-glazed Guinea Fowl (gf)</i>	<b>7:112</b>	Roast Beetroot, Fresh Date and Pistachio Salad (gf, v)	<b>28:79</b>	Grilled Pizza with Smoked Salmon, Capers and Mascarpone	<b>39:106</b>
<i>Piperade with a Red Capsicum Pesto (gf, v)</i>	<b>7:82</b>	Roast Stonefruit with Ricotta and Pistachios (gf)	<b>28:86</b>	Lamb Merguez Sausage, Mozzarella and Spinach Pizza	<b>71:74</b>
<i>Piri Piri Chicken with Guacamole (gf)</i>	<b>64:111</b>	Salmon with a Pistachio and Herb Crust	<b>22:110</b>	Marinated Artichoke, Blue Cheese and Green Olive Pizza (v)	<b>47:68</b>
<i>Piri Piri Fish (gf)</i>	<b>96:100</b>	Salty Caramel and Chocolate Christmas Crackers	<b>33:108</b>	Marinated Artichoke, Sage and Parmesan Pizzas (v)	<b>87:104</b>
<i>Piri Piri Prawns with Chorizo and Squid (gf)</i>	<b>83:90</b>	Squid with Pistachio, Pork and Prawn Stuffing	<b>24:91</b>	Mushroom and Caramelised Onion Pizza (v)	<b>99:90</b>
<i>Pissaladière (v)</i>	<b>84:55</b>	Sticky Cardamom Pudding with Brown Butter Caramel and Pistachio Dust	<b>109:45</b>	Pizza Dough (v)	<b>47:68</b>
<i>Pistachio and Black Doris Plum Tart</i>	<b>25:106</b>	Sticky Date, Pistachio and Seedy Dark Chocolate Slice (gf)	<b>104:57</b>	Pizza Dough (v)	<b>62:67</b>
<i>Pistachio Halva Ice Cream with Caramel Tahini Sauce (gf)</i>	<b>64:98</b>	Strawberry, Mascarpone and Pistachio Bruschetta	<b>27:77</b>	Pizza Dough (v)	<b>93:52</b>
<i>Pistachio and Mint Kofta with Fresh Herb Sauce</i>	<b>102:102</b>	Turkish Torte (gf)	<b>4:101</b>	Pizza Dough (v)	<b>99:106</b>
<i>Pistachio Shards (gf)</i>	<b>101:76</b>			Pizza with Fennel Sausage, Tomato and Mozzarella Salad	<b>15:123</b>
<i>Pistachio Toffee Shards (gf)</i>	<b>94:57</b>			Pizza with Spicy Nduja and Tomato	<b>97:105</b>
				Pizza with Zucchini, Parmesan and Prosciutto	<b>69:124</b>
<b>PISTACHIOS, GENERAL</b>					
Chicken with Goat's Cheese, Date and Pistachio Stuffing (gf)	<b>22:103</b>				
Chicken Thighs with Pistachio and Apricot Stuffing (gf)	<b>81:53</b>				

Pork and Fennel Sausage, Black Olive and Mozzarella Pizzas	<b>87:104</b>	Italian Platter (gf)	<b>21:100</b>	Plum Pound Cake	<b>90:129</b>
Potato Crust Pizza with Caramelised Onions and Goat's Cheese (gf)	<b>71:72</b>	Japanese Platter (gf)	<b>21:100</b>	Prosciutto, Plum, Broad Bean, Goat's Feta and Baby Kale Salad (gf)	<b>69:97</b>
Potato, Oregano and Parmesan Pizza (v)	<b>47:70</b>	Mezze Platter	<b>27:102</b>	Red Wine-poached Plums (gf)	<b>65:97</b>
Potato, Rosemary and Mozzarella Pizza (v)	<b>29:63</b>	Mezze Platter (v)	<b>75:92</b>	Roasted Plums and Rhubarb (gf)	<b>29:106</b>
Prawns, Chilli and Zucchini Pizzette	<b>47:71</b>	Middle Eastern Platter	<b>21:98</b>	Spiced Plum Loaf	<b>65:128</b>
Prosciutto, Rocket and Fig Pizza	<b>47:70</b>	Platter of Cured Meats	<b>11:61</b>	Strawberry, Plum and Salted Coconut Ice Cream Cake	<b>81:102</b>
Quick "Pizza" Flatbreads with Two Toppings	<b>92:111</b>	Seafood Platter (includes Oysters with Soy Dipping Sauce, Steamed Mussels with Herb and Caper Dressing, Spiced Prawns and Raw Fish Salad)	<b>69:105</b>	Vietnamese Pork Burgers with Fresh Plum Chutney (gf)	<b>22:116</b>
Quinoa Pizza with Shaved Pumpkin, Mozzarella and Cherry Tomatoes (gf, v)	<b>71:72</b>	Shellfish Platter with Dipping Sauces (gf)	<b>16:100</b>	<i>Poached Apricots with Rosemary and Peppercorn Syrup (gf)</i>	<b>30:72</b>
Sarah Tuck's Waiheke Fig Pizza	<b>102:72</b>	Smoked Fish and Dill Pate Platter (gf)	<b>75:88</b>	<i>Poached Chicken, Apple, Rocket and Hazelnut Salad (gf)</i>	<b>32:87</b>
Sausage, Mushroom and Sage Pizza Bianco	<b>18:79</b>	Smoked Fish Platter with Salmorejo Sauce	<b>20:65</b>	<i>Poached Chicken and Avocado Salad (gf)</i>	<b>76:92</b>
Sopressa Salami, Tomato and Black Olive Pizza	<b>47:68</b>	Spanish Tapas Platter (gf) (includes Roasted Garlic, Rockmelon with Lime and Chili, Chicken Skewers and Grilled Asparagus)	<b>69:106</b>	<i>Poached Chicken with Braised Leeks and Mustard Vinaigrette (gf)</i>	<b>26:86</b>
Sourdough Pizza with Broccoli Pesto (v)	<b>77:86</b>	Tzatziki Platter with Pickled Radishes (gf, v) (includes Pea and Mint Tzatziki and Spiced Carrot Tzatziki)	<b>70:64</b>	<i>Poached Chicken, Puy Lentil and Warm Red Cabbage Salad (gf)</i>	<b>48:91</b>
Speedy Pita Zucchini Pizzas (v)	<b>89:78</b>	<i>Plum and Citrus Frangipane Tart (v)</i>	<b>108:80</b>	<i>Poached Chicken Salad with Balsamic and Gorgonzola Dressing (gf)</i>	<b>9:85</b>
Spicy Salami, Prosciutto and Mozzarella Pizza	<b>99:88</b>	<i>Plum, Coconut and Lime Cake</i>	<b>22:85</b>	<i>Poached Cotechino with Puy Lentil, Beetroot and Goat's Cheese Salad (gf)</i>	<b>18:82</b>
Three-cheese and Sage Pizza (v)	<b>93:52</b>	<i>Plum, Lemon and Ricotta Cake (gf)</i>	<b>90:66</b>	<i>Poached Dried Fruit with Crisp Almonds (gf)</i>	<b>12:105</b>
Tomato, Black Olive and Burrata Pizza (v)	<b>93:46</b>	<i>Plum and Lime Cheesecake Pots</i>	<b>69:124</b>	<i>Poached Eggs with Baked Feta, Olives, Zucchini and Toasted Pide (v)</i>	<b>44:87</b>
Venison and Spinach Pizza with Harissa	<b>68:116</b>	<i>Plum and Pear Crumble Tart</i>	<b>102:76</b>	<i>Poached Eggs and Spinach on Cheesy Sourdough Toast</i>	<b>45:122</b>
Whipped Kahawai with Pickles and Pizza Bianca	<b>81:71</b>	<i>Plum Pound Cake</i>	<b>88:76</b>	<i>Poached Fillet of Beef with Green Bean Salad and Avocado Dressing (gf)</i>	<b>1:93</b>
White Pizza with Asparagus and Green Olives (v)	<b>62:67</b>	<i>Plum Pound Cake</i>	<b>90:129</b>	<i>Poached Fruit with Thick Yoghurt, Honey and Toasted Fruit Bread</i>	<b>10:75</b>
Zucchini and Almond Pizette with Garlic Prawns (gf)	<b>71:76</b>	<b>PLUMS, GENERAL (SEE ALSO STONEFRUIT)</b>		<i>Poached Golden Tamarillos (gf)</i>	<b>18:71</b>
Zucchini, Mint and Goat's Cheese Pizzas (v)	<b>32:69</b>	Baklava Tarts with Grilled Plums	<b>16:98</b>	<i>Poached Leeks with Walnut Vinaigrette (gf)</i>	<b>1:96</b>
Zucchini, Mozzarella and Green Olive Pizza (v)	<b>65:89</b>	Beef with Chinese Plum Sauce and Rice	<b>39:126</b>	<i>Poached Salmon Niçoise with a Green Tartare Dressing (gf)</i>	<b>1:94</b>
<i>Pizza Dough (v)</i>	<b>47:68</b>	The Bell Family's Plum Sauce Recipe (gf, v)	<b>11:103</b>	<i>Poaching Stock (Court Bouillon) (gf)</i>	<b>1:94</b>
<i>Pizza Dough (v)</i>	<b>62:67</b>	Black Doris Clafoutis	<b>98:108</b>	<b>POLENTA, GENERAL (SEE ALSO SEMOLINA)</b>	
<i>Pizza Dough (v)</i>	<b>93:52</b>	Crème Fraîche and Plum Tart	<b>6:66</b>	<b>Polenta: Savoury</b>	
<i>Pizza Dough (v)</i>	<b>99:106</b>	Dark Chocolate Plum Brownie with Frangelico-spiked Chocolate Sauce	<b>83:67</b>	Anna's Chipotle Braised Beef with Polenta Dumplings	<b>104:32</b>
<i>Pizza with Fennel Sausage, Tomato and Mozzarella Salad</i>	<b>15:123</b>	Double Chocolate and Black Doris Plum Croissant Pudding	<b>104:94</b>	Baked Cheesy Polenta with Fennel Salami (gf)	<b>103:104</b>
<i>Pizza with Spicy Nduja and Tomato</i>	<b>97:105</b>	Fresh Plum and Berry Clafoutis	<b>33:120</b>	Baked Polenta with a Fresh Tomato Salad (v)	<b>3:66</b>
<i>Pizza with Zucchini, Parmesan and Prosciutto</i>	<b>69:124</b>	Pistachio and Black Doris Plum Tart	<b>25:106</b>	Beef Cheeks with Parmesan Polenta (gf)	<b>91:74</b>
<i>Platter of Cured Meats</i>	<b>11:61</b>	Plum and Citrus Frangipane Tart (v)	<b>108:80</b>		
<b>PLATTERS, GENERAL</b>		Plum, Coconut and Lime Cake	<b>22:85</b>		
Antipasti Platter (gf)	<b>39:77</b>	Plum, Lemon and Ricotta Cake (gf)	<b>90:66</b>		
Antipasto Platter (gf)	<b>94:80</b>	Plum and Lime Cheesecake Pots	<b>69:124</b>		
Indian Platter (gf)	<b>21:98</b>	Plum and Pear Crumble Tart	<b>102:76</b>		
		Plum Pound Cake	<b>88:76</b>		

Caramelised Apple, Onion and Jalapeno Cornbread (v) <b>72:79</b>	Hazelnut, Chocolate and Polenta Cake (gf) <b>11:90</b>	Pomegranate Chutney <b>31:72</b>
Cheesy Polenta Cornbread with Jalapeños (v) <b>108:72</b>	Lime, Polenta and Blueberry Cakes (gf) <b>80:72</b>	Pumpkin and Haloumi Risotto Cakes with Pomegranate Sauce (v) <b>21:83</b>
Creamy Polenta <b>110:46</b>	Nectarine and Polenta Tart <b>39:90</b>	Red Wine and Pomegranate Molasses Braised Duck (gf) <b>55:68</b>
Creamy Sweetcorn Polenta (gf) <b>102:68</b>	Paste di Meliga (Polenta Biscuits) <b>77:64</b>	Roast Salmon with Pomegranate Glaze and Herby Yoghurt Mayo (gf) <b>100:66</b>
Eggplant Puttanesca on Soft Polenta <b>108:84</b>	Pear, Almond and Polenta Cake (gf) <b>91:94</b>	Sicilian-style Cracked Wheat Salad with Roasted Eggplant and Pomegranate (v) <b>100:124</b>
Fried Polenta with Creamy Mixed Mushrooms (gf) <b>59:101</b>	Polenta Cake with Caramelised Nut Topping (gf) <b>71:69</b>	Spit-roasted Duck with Orange and Pomegranate Molasses Glaze (gf) <b>22:67</b>
Merguez Sausage with Herbed Polenta and Roasted Tomatoes (gf) <b>18:76</b>	Polenta and Rosemary Cake with Honey and Bay Leaf Syrup (gf) <b>85:91</b>	Sticky Pomegranate Molasses Braised Beef Short Ribs <b>73:64</b>
Molten Mozzarella Polenta Fries (gf, v) <b>77:80</b>	Raspberry and Polenta Cake (gf) <b>53:95</b>	Za'atar Spiced Beetroot Dip with Pomegranate Molasses (gf, v) <b>45:112</b>
Mushroom and Lentil Soup with Gorgonzola Polenta Croutons <b>30:59</b>	Raspberry, Polenta and Orange Loaf <b>77:120</b>	<i>Pomegranate and Lime Mayo Dip (gf) (v)</i> <b>106:64</b>
Pan-fried Pork Cutlets with Soft Polenta (gf) <b>4:92</b>	Rhubarb Tart with Polenta Pastry <b>8:64</b>	<i>Pomegranate Braised Beef Pie with Polenta Dumplings</i> <b>79:50</b>
Pan-fried Steak with Creamy Herbed Polenta (gf) <b>85:102</b>	<i>Polenta (gf, v)</i> <b>53:70</b>	<i>Pomegranate-roasted Grape and Blue Cheese Bruschetta with Salted Caramel Walnuts (v)</i> <b>74:80</b>
Polenta (gf, v) <b>53:70</b>	<i>Polenta Cake with Caramelised Nut Topping (gf)</i> <b>71:69</b>	<i>Pomegranate-roasted Grape and Blue Cheese Bruschetta with Salted Caramel Walnuts (v)</i> <b>100:52</b>
Polenta Chips (gf) <b>41:77</b>	<i>Polenta Chips (gf)</i> <b>41:77</b>	<i>Ponsonby Road Bistro's Southern Clams</i> <b>99:46</b>
Polenta Chips with Spicy Tomato Sauce (v) <b>11:85</b>	<i>Polenta Chips with Spicy Tomato Sauce (v)</i> <b>11:85</b>	<i>Ponzu Dressing</i> <b>106:66</b>
Polenta-crumbed Pork Schnitzel with Apple and Cabbage Coleslaw <b>33:117</b>	<i>Polenta-crumbed Pork Schnitzel with Apple and Cabbage Coleslaw</i> <b>33:117</b>	<b>POPCORN, GENERAL</b>
Polenta with Roasted Jerusalem Artichokes and Garlicky Lemon Dressing (gf, v) <b>85:83</b>	<i>Polenta with Roasted Jerusalem Artichokes and Garlicky Lemon Dressing (gf, v)</i> <b>85:83</b>	Indian-spiced Popcorn (gf) <b>51:112</b>
Pomegranate Braised Beef Pie with Polenta Dumplings <b>79:50</b>	<i>Polenta and Rosemary Cake with Honey and Bay Leaf Syrup (gf)</i> <b>85:91</b>	Macadamia and Miso Caramel Popcorn (gf) <b>81:80</b>
Pork and Fennel Polpetta in Tomato Sauce on Creamy Polenta <b>59:104</b>	<i>Pollo al Limone e Rosmarino (Braised Chicken with Lemon and Rosemary) (gf)</i> <b>41:29</b>	Popcorn (gf) <b>51:112</b>
Pork and Fennel Sausage Ragu with Polenta <b>91:35</b>	<b>POMEGRANATE, GENERAL</b>	Pretzel and Popcorn Caramel Clusters <b>57:83</b>
Potato Polenta with Braised Broccoli and Chilli (gf) <b>13:90</b>	Cashew Korma-stuffed Eggplants with Pomegranate and Crispy Curry Leaves (gf) (v) <b>110:96</b>	Salted Caramel Popcorn and Ice Cream Parfait (gf) <b>75:70</b>
Roasted Buttercup Pumpkins with Sweetcorn and Polenta (gf, v) <b>37:66</b>	Chicken and Ciabatta Salad with Pomegranates <b>16:79</b>	Spiced Caramel Popcorn (gf) <b>64:98</b>
Sicilian-style Meatballs and Eggplant on Soft Polenta (gf) <b>110:46</b>	Haloumi Dukkah Fries with Yoghurt and Pomegranate Molasses (gf, v) <b>87:80</b>	Spiced Cinnamon Sugar Popcorn (gf) <b>51:112</b>
Soft Polenta (gf, v) <b>55:68</b>	Lamb and Pomegranate Tagine (gf) <b>72:73</b>	Sweet and Spicy Caramel Corn (gf) <b>54:82</b>
Soft Polenta with Fresh Corn and Ossobucco <b>11:87</b>	Merguez Sausage and Eggplant Kebabs with Pomegranate Dressing <b>22:74</b>	<i>Popcorn Chicken with Chipotle Mayo</i> <b>57:88</b>
Soft Polenta with Garlic and Parmesan (gf, v) <b>104:82</b>	Pomegranate and Lime Mayo Dip (gf) (v) <b>106:64</b>	<i>Popcorn Chicken with Honey Barbecue Sauce</i> <b>82:76</b>
Soft Polenta with Sautéed Brussels Sprouts, Toasted Walnuts and Mint (gf) (v) <b>110:92</b>	Pomegranate Braised Beef Pie with Polenta Dumplings <b>79:50</b>	<i>Popcorn Squid with Chilli and Lime</i> <b>76:58</b>
Steak with Cheesy Polenta and Roasted Hazelnut Gremolata (gf) <b>96:109</b>	Pomegranate-roasted Grape and Blue Cheese Bruschetta with Salted Caramel Walnuts (v) <b>74:80</b>	<i>Poppy and Sesame Seed Oatcakes</i> <b>33:109</b>
Veal Chop for Two with Lemon, Anchovy Butter and Soft Polenta (gf) <b>89:28</b>	Pomegranate-roasted Grape and Blue Cheese Bruschetta with Salted Caramel Walnuts (v) <b>100:52</b>	<b>POPPY SEEDS, GENERAL</b>
<b>Polenta: Sweet</b>	Pork Fillet on Kumara Mash with Pomegranate-roasted Grapes (gf) <b>17:84</b>	Cucumber Salad with Spicy and Sweet Poppy Seed Dressing (gf, v) <b>28:76</b>
Berry, Polenta and Orange Cake <b>37:63</b>	Pumpkin Couscous with Date and	Jammy Blackberry and Lemon Poppy Seed Cake <b>107:25</b>
Cornmeal Shortbread <b>83:65</b>		

Lemon-glazed Poppy Seed Cookies	<b>16:76</b>	Crispy Pork Burgers with Guacamole and Pickled Red Onions	<b>105:55</b>	and Green Bean Salad (gf)	<b>34:97</b>
Lemon, Lime and Poppy Seed Butterfly Cakes	<b>12:66</b>	Fennel Sausage and Mozzarella Hero Sandwich	<b>45:120</b>	<b>Pork: Meatballs and meatloaf</b>	
Lemon, Yoghurt and Poppy Seed Cake with Blueberry Sauce	<b>32:100</b>	Italian Pork Sandwich with Sauteed Greens	<b>69:129</b>	Andiamo's Meatloaf with Heirloom Tomatoes and Basil	<b>82:34</b>
Poppy and Sesame Seed Oatcakes	<b>33:109</b>	Pork, Cabbage and Apple Hotdogs	<b>75:102</b>	Bacon-wrapped Polpetta in Tomato Sauce	<b>41:115</b>
Rhubarb and Poppy Seed Cake	<b>50:100</b>	Pork Kimchi Burgers	<b>62:107</b>	Baked Mexican Pork Meatballs with Salsa Verde	<b>85:102</b>
<i>Porcini and Parmesan-stuffed Shoulder of Lamb</i>	<b>17:110</b>	Pork and Lemongrass Banh Mi Burgers	<b>76:74</b>	Country Meatloaf with a Devil'd Sauce Glaze	<b>38:98</b>
<i>Porcini and Radicchio Lasagne (v)</i>	<b>71:88</b>	Pork Schnitzel Rolls with Apple and Fennel Slaw	<b>76:68</b>	Feta and Herb Kofta	<b>64:72</b>
<i>Porcini and Thyme Risotto with Melting Brie (gf, v)</i>	<b>103:100</b>	Smoky Pork, Avocado and Slaw Burgers with Chilli Jam	<b>82:46</b>	Glazed Pork Meatloaf	<b>17:108</b>
<b>PORK, GENERAL (SEE ALSO, HAM, BACON, PANCETTA, PROSCIUTTO AND SAUSAGES)</b>		Steamed Char Siu Pork Buns	<b>98:88</b>	Greens and Stelline Soup with Pork and Thyme Meatballs	<b>67:79</b>
<b>Pork: Braises, stews and curries</b>		Sticky Pork Bao Buns	<b>110:90</b>	Jambalaya Chicken and Pork Balls with Spicy Sauce and Prawns	<b>68:92</b>
Braised Pork and Apples with Herb and Cheese Cobbler	<b>49:67</b>	Toasted Cuban Sandwich	<b>86:61</b>	Kofta with Tahini Sauce and Tomato Salsa	<b>52:61</b>
Braised Pork and Duck Confit with White Beans	<b>19:86</b>	Tuscan Pork in Crispy Baguette	<b>47:106</b>	Königsberger Klopse (Prussian Meatballs)	<b>66:121</b>
Braised Pork with Herbs, Bacon and Baby Potatoes	<b>86:86</b>	Vietnamese Pork Burgers with Fresh Plum Chutney (gf)	<b>22:116</b>	Layered Lasagne with Meatballs	<b>65:80</b>
Braised Pork Hock with Chilli Caramel Sauce	<b>38:69</b>	Vietnamese Sandwiches – Banh Mi Rolls	<b>27:104</b>	Mexican Bean and Meatballs with Whipped Avocado	<b>82:72</b>
Braised Pork and Puy Lentils (gf)	<b>36:60</b>	<b>Pork: Dumplings and noodles</b>		Pork Curry Kofta	<b>84:48</b>
Braised Pork Shoulder with Fennel and Chorizo	<b>30:77</b>	Asian Noodles with Sesame Dressing and Barbecue Pork	<b>16:73</b>	Pork and Fennel Meatballs with Puttanesca Sauce	<b>67:112</b>
Burmese-style Pork, Potato and Tamarind Curry (gf)	<b>37:78</b>	Asian Pork Dumpling Soup	<b>36:92</b>	Pork and Fennel Polpetta in Tomato Sauce on Creamy Polenta	<b>59:104</b>
Cheat's Cassoulet with Pork, Duck and Sausage	<b>85:41</b>	Chilli Pork and Kimchi Dumplings	<b>87:101</b>	Pork Meatball, White Bean and Greens Soup	<b>98:64</b>
Cheat's Cassoulet with Pork, Duck and Sausage	<b>100:76</b>	Noodle Pancakes with BBQ Pork and Asian Greens (gf)	<b>4:91</b>	Pork and Oregano Meatballs with Molten Mozzarella	<b>65:111</b>
Clay Pot Pork	<b>32:114</b>	Peanut Satay and Chilli Sambal Pork Noodles	<b>109:94</b>	Pork Polpetta Baked with Pasta	<b>4:95</b>
Dong Po Braised Pork	<b>105:108</b>	Pork and Kimchi Gyoza	<b>63:48</b>	Pork Sausage Meatball Lasagne	<b>93:62</b>
Indira Stewart's Slow-braised Smoky Pork Shoulder with Winter Slaw (gf)	<b>98:28</b>	Pork, Prawn and Shiitake Mushroom Shumai	<b>90:108</b>	Rustic Barbecue Sauce-glazed Meatloaf	<b>92:106</b>
Milk-braised Pork Shoulder (gf)	<b>105:70</b>	Pork and Prawn Wonton Soup	<b>49:79</b>	Spicy Pork Meatball and Salad Wraps	<b>89:71</b>
Milk-braised Pork Shoulder with Zesty Fried Herb and Lemon Salsa (gf)	<b>92:50</b>	Pot Stickers with Stir-fried Green Beans	<b>14:110</b>	Three-cheese Mac'n'Pork Meatballs	<b>104:86</b>
Pork Braised with Milk and Herbs (gf)	<b>19:88</b>	Ramen	<b>72:50</b>	<b>Pork: Pasta and ragu</b>	
Pork and Peanut Satay (gf)	<b>10:112</b>	Sichuan Dan Dan Noodles	<b>93:108</b>	Baked Pork Bolognese	<b>77:80</b>
Pork, Tamarind and Potato Curry (gf)	<b>98:76</b>	Spicy Pork Udon Noodle Fritters with Quick Cucumber Pickle	<b>96:106</b>	Beef and Pork Lasagne	<b>103:64</b>
Pork Vindaloo (gf)	<b>92:80</b>	<b>Pork: Kebabs</b>		Pappardelle Bolognese	<b>59:97</b>
Slow-braised Pork Carnitas, Pickled Red Onions and Pico de Gallo	<b>44:75</b>	Cumin Pork Skewers with Mint Relish (gf)	<b>84:104</b>	Pork Cheek and Ricotta Tortellini, Broth and Pesto	<b>86:34</b>
Texas-style Braised Pork 'n Beans	<b>110:56</b>	Pork and Bacon Braciola Skewers (gf)	<b>40:78</b>	Pork and Fennel Lasagne	<b>110:75</b>
<b>Pork: Burgers, sandwiches and buns</b>		Pork Kebabs with White Beans and Fennel (gf)	<b>77:92</b>	Pork and Fennel Sausage Ragu with Polenta	<b>91:35</b>
Asian Pork Burgers	<b>16:88</b>	Pork and Red Capsicum Skewers with Crushed White Beans and Feta	<b>39:129</b>	Pork Sausage, Silverbeet and Red Onion Pasta	<b>23:97</b>
The Butcher's Burgers	<b>14:79</b>	Pork and Salami Spiedini with Lentil Salad (gf)	<b>65:113</b>	Pork Sausages with Puy Lentil and Bacon Ragout (gf)	<b>47:107</b>
		Pork Skewers with Mojo Picon (gf)	<b>56:123</b>	Rigatoni with Quick Pork and White Wine Ragu	<b>74:106</b>
		Spiced Pork Kebabs with Sweetcorn		Three-cheese Mac'n'Pork Meatballs	<b>104:86</b>

**Pork: Pork belly**

Apple Cider and Leek Braised Pork Belly **55:81**

Boston Baked Beans (gf) **13:89**

Braised Chinese Pork Belly (gf) **8:81**

Braised Pork Belly with Chorizo and White Beans (gf) **67:68**

Caramel and Five Spice Braised Pork Belly 72:66

Chipotle-roasted Pork Belly (gf) **74:58**

Cider and Honey-braised Pork Belly **42:91**

Cocido - Braised Mixed Meats and Chickpeas (gf) **20:116**

Crispy Pork Belly with Parsnips and Potatoes (gf) **73:64**

Crispy-skinned Milk-braised Pork Belly (gf) **55:73**

Fragrant Braised Pork Belly with Pineapple **97:92**

Lemongrass and Garlic Roasted Pork Belly (gf) **38:71**

Lemongrass and Garlic Roasted Pork Belly (gf) **100:72**

Miso Pork with Fennel Remoulade **6:79**

Pork Belly with Hoisin and Orange Marmalade Glaze **69:75**

Pork Belly on Mountain Bread with Shaved Fennel, Radish and Sumac Salad **35:67**

Pork Belly Steamed Buns **64:63**

Pork Belly Steamed Buns **100:190**

Roast Pork Belly (gf) **47:93**

Roast Pork Belly with Pears, Ginger and Fennel (gf) **66:83**

Roast Pork Belly with Quince Sauce (gf) **20:96**

Rolled and Roasted Pork Belly with Preserved Lemon, Rosemary and Chilli (gf) **43:62**

Sage Roasted Pork Belly and Apples (gf) **29:81**

Soy and Sake Braised Pork Belly **50:82**

Spicy Pork Belly with Egg Fried Rice **78:69**

Sticky Glazed Pork Belly with Puy Lentils (gf) **79:98**

Sticky Soy and Spiced Braised Pork Belly **98:51**

Tuscan Roasted Pork Belly (gf) **81:44**

Twice-cooked Pork Belly with Roasted Capsicum and Hazelnut Sauce **28:70**

The Ultimate Roast Pork Belly (gf) **91:15**

**Pork: Pork chops, cutlets and steaks**

Almond-crumbed Pork Chops with Green Bean Salad **37:95**

Balsamic-braised Pork Chops with Grapes and Rosemary (gf) **71:80**

Brined Pork Chops with Leek and Mustard Mash **36:74**

Florentine Pork Chops (gf) **59:111**

Korean Chilli Pork Steaks with Quick Pickles **70:76**

Pan-fried Pork Cutlets with Soft Polenta (gf) **4:92**

Pork Chops with Apples, Calvados and Mustard Sauce **17:103**

Pork Chops with Cabbage, Pear, Walnut and Parmesan Slaw (gf) **89:50**

Pork Chops, Chickpeas and Fennel (gf) **51:122**

Pork Chops with Grape, Feta and Walnut Salad (gf) **53:109**

Pork Chops with Miso Butter and Crisp Slaw with Kimchi Dressing **105:100**

Pork Chops with Spinach, Peas and Bacon **21:118**

Pork Cutlets with Almond Picada **45:119**

Pork Cutlets with Cherry Tomatoes and Blue Cheese (gf) **23:101**

Pork Cutlets with Parmesan Roasted Cabbage (gf) **55:109**

Pork Cutlets with Quince Paste, Pine Nuts and Chilli (gf) **83:87**

Pork with Sauteed Pears and Spinach (gf) **25:94**

Pork Scotch Steaks with Braised Leeks and White Beans (gf) **66:112**

Pork Steaks with Apples, Cider and Mustard **54:63**

Pork Steaks with Artichoke Hummus (gf) **58:107**

Pork Steaks with Moroccan Pumpkin and Rice Pilaf (gf) **42:108**

Pork Steaks with Parsnip and Potato Mash (gf) **61:109**

**Pork: Pork fillet**

Bacon-wrapped Pork Fillet and Parmesan Roasted Green Beans (gf) **86:61**

Caramelised Pork Fillets with Bok Choy and Mushrooms (gf) **12:104**

Char Siu Pork Fillet **58:75**

Grilled Eggplant and Pork Fillet with Red Capsicum Dressing (gf) **41:58**

Hasselback Pork Fillet with Apple, Sage and Bacon (gf) **63:115**

Honey Mustard Pork with Pumpkin Couscous **48:98**

Pan-fried Pork Fillet with Apples

and Mustard **104:116**

Pork Fillet with Apples and Shallot Sauce (gf) **30:107**

Pork Fillet with Cherry and Red Wine Sauce (gf) **20:51**

Pork Fillet with Cherry and Red Wine Sauce (gf) **27:66**

Pork Fillet with Kumara and Almond, Paprika and Parsley Dressing (gf) **43:90**

Pork Fillet on Kumara Mash with Pomegranate-roasted Grapes (gf) **17:84**

Pork Fillet, Parsnip Mash and Black Olive Dressing **25:103**

Pork Fillet and Roasted Vegetable Salad with Honey Baked Apples (gf) **19:108**

Pork Fillet on Sauteed Spring Vegetables (gf) **15:120**

Pork Fillet Stroganoff **18:115**

Pork with Red Wine and Prunes (gf) **7:68**

Prosciutto-wrapped Pork Scotch Fillet **96:68**

Roast Pork Fillet with Butterbeans and Sage (gf) **35:103**

Roast Pork Fillet with Pumpkin Mash and Apple Salad (gf) **54:112**

Roast Scotch Fillet of Pork with an Asian Glaze and Brown Pears (gf) **4:95**

**Pork: Ribs**

Barbecued Hoisin Glazed Pork Ribs **76:79**

Chinese-style Spare Ribs **34:53**

Glazed Pork Spare Ribs (gf) **14:81**

Glazed Pork Spare Ribs **64:64**

Hunan Red-braised Spare Ribs **56:47**

Italian-style Pork Ribs with Rosemary and Garlic (gf) **70:79**

Slow-cooked Pork Spare Ribs **94:94**

Smoky Chipotle Pork Ribs **81:97**

Spare Ribs with Cucumber and Herb Salad **18:122**

Steamed Pork Spare Ribs in Lotus Leaves **32:106**

Sticky Tamarind and Maple Syrup Glazed Pork Ribs **88:40**

**Pork: Roasts**

Apricot and Sage Roasted Pork **38:79**

Crisp Roasted Pork Hocks with Caramelised Onion Gravy **31:69**

L'Arista - Italian Roast Pork with Spinach Tossed in Garlic (gf) **3:74**

Pork Shoulder with Sage, Parsnips and Cider **67:70**

Pulled Pork (gf) **62:76**

Roast Loin of Pork with Cauliflower

and Apple Purée	<b>23:55</b>	Nuts	<b>22:71</b>	Salsa	<b>49:106</b>
Roast Pork with Mixed Capsicums and Borlotti Beans (gf)	<b>53:100</b>	Pork Scallopine with Ham, Sage and White Wine	<b>26:98</b>	Pork and Fennel Sausage, Black Olive and Mozzarella Pizzas	<b>87:104</b>
Roast Turkey with Pecan, Pork and Sage Stuffing	<b>106:86</b>	Pork Scallopine with Mushrooms and Marsala	<b>29:102</b>	Pork Fideua	<b>20:116</b>
Roasted Boned and Stuffed Shoulder of Pork (gf)	<b>65:68</b>	Pork Scallopine and Parmesan Potatoes	<b>9:107</b>	Pork Involтини with Blue Cheese and Spinach (gf)	<b>4:92</b>
Roasted Pork Belly with Apple and Saffron Sauce (gf)	<b>26:60</b>	Pork Schnitzel (gf)	<b>79:74</b>	Pork and Lemongrass Fritters with Kimchi Mayo	<b>72:114</b>
Roasted Sweet and Sour Rack of Pork with Sticky Pineapple and Ginger (gf)	<b>43:62</b>	Pork Schnitzel with Pickled Red Slaw	<b>71:111</b>	Pork, Pearl Barley and Silverbeet Soup	<b>25:83</b>
Rosemary and Fennel Roast Pork (gf)	<b>4:97</b>	Pork Schnitzel Rolls with Apple and Fennel Slaw	<b>76:68</b>	Pork Rillettes	<b>46:63</b>
Slow-roasted Pork Shoulder with Mojo Verde (gf)	<b>103:88</b>	Pork Tonkatsu with Red Cabbage Salad	<b>40:99</b>	Pork Rillettes on Crostini	<b>27:72</b>
Stuffed and Rolled Roast Pork (gf)	<b>11:71</b>	Puffed Quinoa and Cashew Pork Schnitzel with Parsnip and Tahini Mash (gf)	<b>68:97</b>	Pork Stirfry with Oyster Sauce, Tomatoes and Cashew Nuts	<b>52:108</b>
<b>Pork: Salads</b>		Quinoa, Pistachio and Herb Schnitzel with Herb Slaw (gf)	<b>80:42</b>	Pork Tenderloins Stuffed with Harissa Peperonata (gf)	<b>34:56</b>
Bagels with Shaved Pork, Fennel and Lime Salad	<b>28:60</b>	<b>Pork: Other</b>		Pork Terrine (gf)	<b>12:74</b>
Barbecued Pork, Sweet Mango and Herb Salad (gf)	<b>95:68</b>	Arles Sausage (gf)	<b>3:105</b>	Rabbit and Pork Terrine (gf)	<b>29:19</b>
Crisp Pork and New Potato Salad (gf)	<b>50:68</b>	Bacon Sausage Roll	<b>54:46</b>	Sang Choy Bao (gf)	<b>9:106</b>
Dukkah Pork with a White Bean and Tomato Salad (gf)	<b>5:73</b>	Caribbean Pork with Papaya Salsa (gf)	<b>46:73</b>	Simple Country Terrine (gf)	<b>36:55</b>
Five-spice Pork Salad with Lime Dressing (gf)	<b>8:97</b>	Chinese Omelette	<b>23:103</b>	Simple Pork Terrine (gf)	<b>59:63</b>
Moroccan Pork with Crispy Lebanese Bread and Herb Salad	<b>70:110</b>	Chinese-style Green Beans and Pork	<b>76:90</b>	Soy and Chinese Five-spice Pork on Bok Choy	<b>54:60</b>
Pearl Barley, Fresh Apricot and Grilled Pork Salad with Five-spice Vinaigrette (gf)	<b>46:91</b>	Cockle and Pork Cataplana (gf)	<b>36:100</b>	Spag Bol Mince and Cheese Pie	<b>104:102</b>
Pork with a Date, Orange and Radicchio Salad (gf)	<b>13:72</b>	Crispy Pork and Prawn Rice Paper Rolls (gf)	<b>98:49</b>	Spicy Pork Empanadas	<b>33:100</b>
Pork with Eggplant and Ricotta Salad (gf)	<b>24:67</b>	Crispy Pork and Prawn Spring Rolls	<b>64:113</b>	Spicy Pork, Rice and Vege Bowls	<b>90:89</b>
Pork and Fennel Sausages with Rocket and Pear Salad	<b>80:82</b>	Crispy Rice Flour Crepes with Caramelised Pork and Bean Sprouts	<b>78:98</b>	Spicy Pork Samosas with Dipping Sauce	<b>78:72</b>
Pork Larb Salad Bowls	<b>75:110</b>	Egg Net with Hoisin Pork	<b>74:82</b>	Squid with Pistachio, Pork and Prawn Stuffing	<b>24:91</b>
Pork, Mango and Rice Noodle Salad	<b>82:59</b>	Fried Pork and Prawn Spring Rolls with Chilli Sauce	<b>78:75</b>	Stir-fried Pork with Peanuts and Mushrooms	<b>46:108</b>
Szechuan Pork and Mango Salad (gf)	<b>6:96</b>	Galloping Horses	<b>45:108</b>	Vietnamese Fried Spring Rolls (gf)	<b>96:82</b>
Vietnamese Grilled Pork Salad	<b>48:88</b>	Green Pea and Mint Soup with Sticky Pork Hock (gf)	<b>103:50</b>	Vietnamese Spring Rolls with Nuoc Mam Dipping Sauce (gf)	<b>5:54</b>
Vietnamese Pork and Mango Salad (gf)	<b>15:81</b>	Grilled Lemongrass Pork	<b>27:116</b>	<i>Pork, Apricot and Herb Terrine</i>	<b>48:71</b>
<b>Pork: Schnitzel, katsu and scallopine</b>		Indonesian Pork Parcels (gf)	<b>4:93</b>	<i>Pork and Bacon Bracirole Skewers (gf)</i>	<b>40:78</b>
Cheesy Herb Pork Schnitzel	<b>50:115</b>	Mahor (gf)	<b>15:75</b>	<i>Pork Belly with Hoisin and Orange Marmalade Glaze</i>	<b>69:75</b>
Crumbed Pork Schnitzel with Spinach, Orange and Hazelnut Salad	<b>28:95</b>	Makrut Lime and Lemongrass Pork Scotch Eggs	<b>70:62</b>	<i>Pork Belly on Mountain Bread with Shaved Fennel, Radish and Sumac Salad</i>	<b>35:67</b>
Polenta-crumbed Pork Schnitzel with Apple and Cabbage Coleslaw	<b>33:117</b>	Marinated Pork and Quince Tapas	<b>4:91</b>	<i>Pork Belly Steamed Buns</i>	<b>64:63</b>
Pork, Parmesan and Sage Saltimbocca (gf)	<b>52:64</b>	Moo Ping (Thai-style Grilled Pork)	<b>90:105</b>	<i>Pork Belly Steamed Buns</i>	<b>100:190</b>
Pork and Sage Saltimbocca	<b>38:92</b>	Mu-shu Pork (gf)	<b>13:99</b>	<i>Pork Braised with Milk and Herbs (gf)</i>	<b>19:88</b>
Pork Scallopine with Feta and Pine		Mu Shu Pork in Chinese Pancakes	<b>30:94</b>	<i>Pork, Cabbage and Apple Hotdogs</i>	<b>75:102</b>
		Pork, Apricot and Herb Terrine	<b>48:71</b>	<i>Pork, Caper and Pine Nut Empanadas</i>	<b>99:68</b>
		Pork, Caper and Pine Nut Empanadas	<b>99:68</b>	<i>Pork, Carrot and Zucchini Sausage Rolls</i>	<b>95:42</b>
		Pork, Carrot and Zucchini Sausage Rolls	<b>95:42</b>	<i>Pork Cheek and Ricotta Tortellini, Broth and Pesto</i>	<b>86:34</b>
		Pork, Chorizo and Herb Terrine (gf)	<b>32:98</b>	<i>Pork Chops with Apples, Calvados</i>	
		Pork, Chorizo and Olive Empanadas	<b>42:65</b>		
		Pork Fajitas with Tomato and Feta			

<i>and Mustard Sauce</i>	<b>17:103</b>	<i>Pork Involtni with Blue Cheese and Spinach (gf)</i>	<b>4:92</b>	<i>and Cider</i>	<b>67:70</b>
<i>Pork Chops with Cabbage, Pear, Walnut and Parmesan Slaw (gf)</i>	<b>89:50</b>	<i>Pork Kebabs with White Beans and Fennel (gf)</i>	<b>77:92</b>	<i>Pork Skewers with Mojo Picon (gf)</i>	<b>56:123</b>
<i>Pork Chops, Chickpeas and Fennel (gf)</i>	<b>51:122</b>	<i>Pork Kimchi Burgers</i>	<b>62:107</b>	<i>Pork Steaks with Apples, Cider and Mustard</i>	<b>54:63</b>
<i>Pork Chops with Grape, Feta and Walnut Salad (gf)</i>	<b>53:109</b>	<i>Pork and Kimchi Gyoza</i>	<b>63:48</b>	<i>Pork Steaks with Artichoke Hummus (gf)</i>	<b>58:107</b>
<i>Pork Chops with Miso Butter and Crisp Slaw with Kimchi Dressing</i>	<b>105:100</b>	<i>Pork Larb Salad Bowls</i>	<b>75:110</b>	<i>Pork Steaks with Moroccan Pumpkin and Rice Pilaf (gf)</i>	<b>42:108</b>
<i>Pork Chops with Spinach, Peas and Bacon</i>	<b>21:118</b>	<i>Pork and Lemongrass Banh Mi Burgers</i>	<b>76:74</b>	<i>Pork Steaks with Parsnip and Potato Mash (gf)</i>	<b>61:109</b>
<i>Pork, Chorizo and Herb Terrine (gf)</i>	<b>32:98</b>	<i>Pork and Lemongrass Fritters with Kimchi Mayo</i>	<b>72:114</b>	<i>Pork Stirfry with Oyster Sauce, Tomatoes and Cashew Nuts</i>	<b>52:108</b>
<i>Pork, Chorizo and Olive Empanadas</i>	<b>42:65</b>	<i>Pork, Mango and Rice Noodle Salad</i>	<b>82:59</b>	<i>Pork, Tamarind and Potato Curry (gf)</i>	<b>98:76</b>
<i>Pork Curry Kofta</i>	<b>84:48</b>	<i>Pork Meatball, White Bean and Greens Soup</i>	<b>98:64</b>	<i>Pork Tenderloins Stuffed with Harissa Peperonata (gf)</i>	<b>34:56</b>
<i>Pork Cutlets with Almond Picada</i>	<b>45:119</b>	<i>Pork and Oregano Meatballs with Molten Mozzarella</i>	<b>65:111</b>	<i>Pork Terrine (gf)</i>	<b>12:74</b>
<i>Pork Cutlets with Cherry Tomatoes and Blue Cheese (gf)</i>	<b>23:101</b>	<i>Pork, Parmesan and Sage Saltimbocca (gf)</i>	<b>52:64</b>	<i>Pork Tonkatsu with Red Cabbage Salad</i>	<b>40:99</b>
<i>Pork Cutlets with Parmesan Roasted Cabbage (gf)</i>	<b>55:109</b>	<i>Pork and Peanut Satay (gf)</i>	<b>10:112</b>	<i>Pork Vindaloo (gf)</i>	<b>92:80</b>
<i>Pork Cutlets with Quince Paste, Pine Nuts and Chilli (gf)</i>	<b>83:87</b>	<i>Pork, Pearl Barley and Silverbeet Soup</i>	<b>25:83</b>		
<i>Pork with a Date, Orange and Radicchio Salad (gf)</i>	<b>13:72</b>	<i>Pork Polpette Baked with Pasta</i>	<b>4:95</b>	<b>PORRIDGE, GENERAL (SEE ALSO OATS)</b>	
<i>Pork with Eggplant and Ricotta Salad (gf)</i>	<b>24:67</b>	<i>Pork, Prawn and Shiitake Mushroom Shumai</i>	<b>90:108</b>	<i>Chai-spiced Buckwheat and Chia Seed Porridge</i>	<b>67:90</b>
<i>Pork Fajitas with Tomato and Feta Salsa</i>	<b>49:106</b>	<i>Pork and Prawn Wonton Soup</i>	<b>49:79</b>	<i>Coconut, Quinoa and Chia Seed Porridge (gf)</i>	<b>85:74</b>
<i>Pork and Fennel Lasagne</i>	<b>110:75</b>	<i>Pork and Red Capsicum Skewers with Crushed White Beans and Feta</i>	<b>39:129</b>	<i>Creamy Millet Porridge and Red Wine Roasted Rhubarb (gf)</i>	<b>79:104</b>
<i>Pork and Fennel Meatballs with Puttanesca Sauce</i>	<b>67:112</b>	<i>Pork with Red Wine and Prunes (gf)</i>	<b>7:68</b>	<i>Creamy Quinoa Porridge with Rhubarb, Cherries and Hazelnuts (gf)</i>	<b>36:85</b>
<i>Pork and Fennel Polpette in Tomato Sauce on Creamy Polenta</i>	<b>59:104</b>	<i>Pork Rillettes</i>	<b>46:63</b>	<i>Grain-free Hazelnut, Linseed and Sunflower Seed Porridge (gf)</i>	<b>85:76</b>
<i>Pork and Fennel Sausage, Black Olive and Mozzarella Pizzas</i>	<b>87:104</b>	<i>Pork Rillettes on Crostini</i>	<b>27:72</b>	<i>Overnight Seeded Oat and Espresso Porridge</i>	<b>85:74</b>
<i>Pork and Fennel Sausage Ragù with Polenta</i>	<b>91:35</b>	<i>Pork and Sage Saltimbocca</i>	<b>38:92</b>	<i>Pear and Vanilla Baked Oatmeal with Coconut Custard</i>	<b>68:69</b>
<i>Pork and Fennel Sausages with Rocket and Pear Salad</i>	<b>80:82</b>	<i>Pork and Salami Spiedini with Lentil Salad (gf)</i>	<b>65:113</b>	<i>Savoury Steel-cut Porridge (vf)</i>	<b>74:76</b>
<i>Pork Fideua</i>	<b>20:116</b>	<i>Pork Sausage Meatball Lasagne</i>	<b>93:62</b>		
<i>Pork Fillet with Apples and Shallot Sauce (gf)</i>	<b>30:107</b>	<i>Pork Sausage, Silverbeet and Red Onion Pasta</i>	<b>23:97</b>	<b>PORT, GENERAL</b>	
<i>Pork Fillet with Cherry and Red Wine Sauce (gf)</i>	<b>20:51</b>	<i>Pork Sausages with Puy Lentil and Bacon Ragout (gf)</i>	<b>47:107</b>	<i>Ginger Loaf with Port-poached Pears</i>	<b>85:69</b>
<i>Pork Fillet with Cherry and Red Wine Sauce (gf)</i>	<b>27:66</b>	<i>Pork with Sauteed Pears and Spinach (gf)</i>	<b>25:94</b>	<i>Moroccan Spiced Duck with Fig and Port Sauce (gf)</i>	<b>23:61</b>
<i>Pork Fillet with Kumara and Almond, Paprika and Parsley Dressing (gf)</i>	<b>43:90</b>	<i>Pork Scallopine with Feta and Pine Nuts</i>	<b>22:71</b>		
<i>Pork Fillet on Kumara Mash with Pomegranate-roasted Grapes (gf)</i>	<b>17:84</b>	<i>Pork Scallopine with Ham, Sage and White Wine</i>	<b>26:98</b>	<i>Porterhouse Steaks with Mushroom and Blue Cheese Crust</i>	<b>54:66</b>
<i>Pork Fillet, Parsnip Mash and Black Olive Dressing</i>	<b>25:103</b>	<i>Pork Scallopine with Mushrooms and Marsala</i>	<b>29:102</b>	<i>Portobello Mushroom, Balsamic Onion and Goat's Cheese Burgers (v)</i>	<b>64:115</b>
<i>Pork Fillet and Roasted Vegetable Salad with Honey Baked Apples (gf)</i>	<b>19:108</b>	<i>Pork Scallopine and Parmesan Potatoes</i>	<b>9:107</b>	<i>Portobello Mushroom and Eggplant Bolognese (gf, v)</i>	<b>96:104</b>
<i>Pork Fillet on Sauteed Spring Vegetables (gf)</i>	<b>15:120</b>	<i>Pork Schnitzel (gf)</i>	<b>79:74</b>	<i>Portobello Mushroom Tarts with Duck Breast and Cherry Relish</i>	<b>15:102</b>
<i>Pork Fillet Stroganoff</i>	<b>18:115</b>	<i>Pork Schnitzel with Pickled Red Slaw</i>	<b>71:111</b>	<i>Portuguese Pumpkin Doughnuts</i>	<b>84:73</b>
		<i>Pork Schnitzel Rolls with Apple and Fennel Slaw</i>	<b>76:68</b>	<i>Portuguese Seafood Soup with Saffron Potatoes (gf)</i>	<b>54:74</b>
		<i>Pork Scotch Steaks with Braised Leeks and White Beans (gf)</i>	<b>66:112</b>		
		<i>Pork Shoulder with Sage, Parsnips</i>			

<i>Pot Stickers with Stir-fried Green Beans</i>	<b>14:110</b>	<i>Potato and Parmesan Waffles with Salmon and Cashew Hollandaise (gf)</i>	<b>79:106</b>	Fries (gf, v)	<b>8:98</b>
<i>Potato and Artichoke Salad with Chopped Egg and Chive Dressing (gf)</i>	<b>20:92</b>	<i>Potato Polenta with Braised Broccolini and Chilli (gf)</i>	<b>13:90</b>	Grilled Crayfish, Potato Skins and Aioli (gf)	<b>63:91</b>
<i>Potato and Avocado Salad (gf, v)</i>	<b>50:115</b>	<i>Potato Purée with Hazelnut Oil (gf)</i>	<b>19:96</b>	Oven-baked Potato Rosti, Sausages and Onion Gravy	<b>43:112</b>
<i>Potato, Bean and Pancetta Salad with Poached Eggs and Pesto Dressing (gf)</i>	<b>48:92</b>	<i>Potato, Rosemary and Mozzarella Pizza (v)</i>	<b>29:63</b>	Patatje Oorlog – Dutch War-style Potatoes (with Satay Sauce or Green Chilli Relish)	<b>104:60</b>
<i>Potato, Broad Bean and Crispy Bacon Salad with Mint Dressing (gf)</i>	<b>28:79</b>	<i>Potato Rosti (gf, v)</i>	<b>33:93</b>	Potato Latkes with Apple Sauce and Creme Fraiche (v)	<b>54:93</b>
<i>Potato and Chorizo Soup (gf)</i>	<b>25:88</b>	<i>Potato Rosti (gf, v)</i>	<b>37:107</b>	Potato Latkes with Salmon Relish (gf)	<b>5:109</b>
<i>Potato and Chorizo Tortilla with Tomato Chutney (gf)</i>	<b>20:111</b>	<i>Potato Rosti (gf, v)</i>	<b>47:110</b>	Potato Rosti (gf, v)	<b>33:93</b>
<i>Potato, Crispy Bacon and Chunky Pickles Salad (gf)</i>	<b>101:58</b>	<i>Potato Rosti with Wilted Spinach, Bacon and Avocado (gf)</i>	<b>23:81</b>	Potato Rosti (gf, v)	<b>37:107</b>
<i>Potato Crust Pizza with Caramelised Onions and Goat's Cheese (gf)</i>	<b>71:72</b>	<i>Potato Salad with Horseradish and Caper Dressing (gf, v)</i>	<b>39:73</b>	Potato Rosti (gf, v)	<b>47:110</b>
<i>Potato-crust Silverbeet and Feta Tart (gf)</i>	<b>31:109</b>	<i>Potato Salad with Mustard and Horseradish Dressing (gf) (v)</i>	<b>106:78</b>	Potato Rosti with Wilted Spinach, Bacon and Avocado (gf)	<b>23:81</b>
<i>Potato, Cumin and Feta Cakes (gf, v)</i>	<b>41:99</b>	<i>Potato and Silverbeet Gratin (gf)</i>	<b>11:72</b>	Sauteed Chicken with Spinach and Ham and Oven Fries	<b>16:88</b>
<i>Potato and Fennel Gratin (gf)</i>	<b>26:93</b>	<i>Potato and Silverbeet Gratin (gf, v)</i>	<b>61:71</b>	Spiced Lamb with Rosti, Pea, Mint and Feta (gf)	<b>40:106</b>
<i>Potato and Feta Croquettes (v)</i>	<b>24:100</b>			Spiced Oven Wedges (gf, v)	<b>39:124</b>
<i>Potato Gnocchi with Mushroom Ragu (v)</i>	<b>67:112</b>	<b>POTATOES, GENERAL (SEE ALSO ROOT VEGETABLES AND GNOCCHI)</b>			
<i>Potato Gnocchi with Mushrooms and Thyme (v)</i>	<b>93:69</b>	<b>Potatoes: Boiled</b>		<b>Potatoes: Curries, braises, stews and soups</b>	
<i>Potato Gnocchi with a Porcini and Tomato Sauce (v)</i>	<b>4:108</b>	Crushed Potatoes, Leeks and Peas with Roasted Almond and Mint Pesto (gf, v)	<b>103:92</b>	Burmese-style Pork, Potato and Tamarind Curry (gf)	<b>37:78</b>
<i>Potato Gnocchi with Sage Butter and Pine Nuts (v)</i>	<b>59:113</b>	Crushed Red Potatoes (gf, v)	<b>63:73</b>	Chicken, Potato and Coconut Curry (gf)	<b>46:99</b>
<i>Potato Gratin (gf, v)</i>	<b>85:42</b>	Crushed Red Potatoes with Fresh Mint and Chilli Butter (gf, v)	<b>105:68</b>	Fish and Potato Curry (gf)	<b>7:103</b>
<i>Potato, Green Chilli and Olive Tagine (gf)</i>	<b>49:85</b>	Cured Salmon with New Potatoes and Asparagus (gf)	<b>15:77</b>	Hearty Spiced Potato, Greens and Chickpea Soup (gf)	<b>72:90</b>
<i>Potato, Herb and Sunflower Seed Soda Bread (v)</i>	<b>73:95</b>	Market Fish with Crushed Potatoes and Herb Dressing (gf)	<b>21:116</b>	Jerusalem Artichoke and Potato Soup with Mustard Croutons (v)	<b>31:88</b>
<i>Potato, Herb and Sunflower Seed Soda Bread (v)</i>	<b>90:20</b>	Market Fish with Crushed Potatoes, Peas and Mint	<b>52:110</b>	Lamb Braised with Potatoes, Tomatoes and Feta (gf)	<b>47:85</b>
<i>Potato and Kumara Salad with Herby Lemon Mayo and Pancetta (gf)</i>	<b>101:55</b>	Pan-fried Fish and Crushed Potatoes with a Warm Lemon and Herb Dressing (gf)	<b>5:103</b>	Lamb Shanks on Lemon Potatoes and Oregano (gf)	<b>92:56</b>
<i>Potato, Kūmara and Spinach Gratin (gf) (v)</i>	<b>108:57</b>			Lamb Shanks with Potatoes, Lemon and Mint Gremolata (gf)	<b>42:89</b>
<i>Potato Latkes with Apple Sauce and Creme Fraiche (v)</i>	<b>54:93</b>	<b>Potatoes: Chips, potato skins and rosti</b>		Leek, Pea and Potato Soup (gf)	<b>25:86</b>
<i>Potato Latkes with Salmon Relish (gf)</i>	<b>5:109</b>	Beer-battered Fish and Chips with Smashed Peas	<b>76:58</b>	Leek and Potato Soup with Spinach and Hazelnut Salsa (gf, v)	<b>67:80</b>
<i>Potato, Leek and Savoy Cabbage Gratin (gf)</i>	<b>49:86</b>	Cheesy Grilled Vege Skins with Guacamole (gf, v)	<b>70:80</b>	Octopus and Potato Braise (Polpo e Patate) (gf)	<b>71:44</b>
<i>Potato, Leek and Walnut Soup (gf)</i>	<b>19:78</b>	Chips (gf, v)	<b>94:110</b>	Pork, Tamarind and Potato Curry (gf)	<b>98:76</b>
<i>Potato, Lemon and Thyme Gratin (gf)</i>	<b>27:89</b>	Chips (gf, v)	<b>100:204</b>	Portuguese Seafood Soup with Saffron Potatoes (gf)	<b>54:74</b>
<i>Potato, Oregano and Parmesan Pizza (v)</i>	<b>47:70</b>	Chips and Salt (gf, v) (with Toasted Sesame Salt and Lime, Chilli and Smoked Paprika Salt)	<b>72:90</b>	Potato and Chorizo Soup (gf)	<b>25:88</b>
<i>Potato Pancakes (v)</i>	<b>13:89</b>	Crinkle Chips with Black Truffle Aioli (gf, v)	<b>38:32</b>	Potato, Green Chilli and Olive Tagine (gf)	<b>49:85</b>
<i>Potato, Pancetta and Artichoke Tarts</i>	<b>19:99</b>	Crispy Baked Potato Skins (gf, v)	<b>54:60</b>	Potato, Leek and Walnut Soup (gf)	<b>19:78</b>
<i>Potato and Parmesan Gratin (gf)</i>	<b>3:79</b>	Crispy Potato Rosti with Hot-smoked Salmon and Soft Eggs (gf)	<b>104:49</b>	Roasted Mushroom, Caramelised Onion and Potato Gnocchi Soup	<b>85:54</b>
				Seafood Stew with Chermoula, Potatoes and Olives (gf)	<b>43:86</b>
				Smoked Fish, Sweetcorn and Potato Chowder (gf)	<b>37:90</b>

Smoky Sweet Corn, Bacon and Potato Soup (gf) <b>47:80</b>	Potatoes Boulangère (gf) <b>98:54</b>	Ham and Eggs (gf) <b>99:100</b>
Spring Vegetable Stew (gf) <b>1:68</b>	Pumpkin and Potato Gratin (gf) <b>100:68</b>	Crispy Cumin Sauteed Potatoes (gf, v) <b>61:76</b>
Suquet (gf) <b>7:67</b>	Roast Vegetable Gratin (gf) <b>69:76</b>	Honey Mustard Potatoes (gf, v) <b>60:72</b>
White Root Vegetable Soup with Walnuts and Goat's Cheese (gf, v) <b>54:71</b>	Roasted Hasselback Potatoes with Garlic, Herbs and Parmesan Cheese (gf, v) <b>39:77</b>	Indian Spiced Potatoes and Carrots (gf, v) <b>30:96</b>
Whole Roasted Cauliflower and Potato Soup with Crisp Garlic and Parsley Crumbs (v) <b>85:53</b>	Tartiflette (gf) <b>104:49</b>	One-pan Potato, Corn and Cabbage Hash with Baked Eggs (v) <b>83:48</b>
<b>Potatoes: Gnocchi (from scratch; for recipes involved purchased gnocchi, see gnocchi)</b>	Tomato, Pumpkin and Potato Gratin (gf, v) <b>53:64</b>	Patatas Bravas (gf, v) <b>84:60</b>
Agria Gnocchi, Mushrooms, Anchovy Salsa Verde <b>91:32</b>	<b>Potatoes: Jacket/baked potatoes</b>	Potatoes with Chorizo and Egg (gf) <b>20:80</b>
Potato Gnocchi with Mushroom Ragu (v) <b>67:112</b>	Bacon and Mushroom-stuffed Potatoes (gf) <b>11:77</b>	Sausages, Sauteed Potatoes and Red Sauce <b>10:75</b>
Potato Gnocchi with Mushrooms and Thyme (v) <b>93:69</b>	Baked Potatoes (gf, v) <b>54:107</b>	Sauteed Potatoes with Tomato, Cumin and Dill (gf, v) <b>18:96</b>
Potato Gnocchi with a Porcini and Tomato Sauce (v) <b>4:108</b>	Baked Potatoes (gf, v) + various toppings: Rocket, Feta and Pepperoncini; Devilled Onions, Kransky Sausages and Mayo; Smoky Spanish Beans with Poached Eggs; and Smoked Salmon with Herb and Spring Onion Salsa <b>49:89</b>	T-Bone with New Potatoes and Rosemary (gf) <b>22:73</b>
Potato Gnocchi with Sage Butter and Pine Nuts (v) <b>59:113</b>	Baked Potatoes (gf, v) <b>79:54</b>	<b>Potatoes: Roasted and traybakes</b>
Roasted Mushroom, Caramelised Onion and Potato Gnocchi Soup <b>85:54</b>	Baked Potatoes with Smoked Chilli Beans and Poached Eggs <b>55:113</b>	Baked Chicken with Lemon Potatoes, Green Olives and Oregano (gf) <b>102:92</b>
<b>Potatoes: Gratin and hasselback potatoes</b>	Jacket Potatoes with Beef and Mushroom Ragu <b>42:102</b>	Baked Chicken with Potatoes, Olives and Capers (gf) <b>61:109</b>
Boulangère Potatoes (gf) <b>35:95</b>	Potatoes Baked in Salt Crust (v) <b>4:64</b>	Baked Fish Steaks with Fennel, Potatoes and Saffron (gf) <b>18:111</b>
Cacio e Pepe Potato Gratin (gf) (v) <b>106:91</b>	Stuffed Baked Potatoes with Prawns and Smoked Fish (gf) <b>36:104</b>	Barbecued Lamb with Crispy Potatoes and Salsa Verde <b>107:94</b>
Fennel, Leek and Potato Gratin (gf, v) <b>59:76</b>	<b>Potatoes: Mash</b>	Braised Chicken with Lemon and Oregano Potatoes (gf) <b>35:58</b>
Fennel, Potato and Onion Gratin with Anchovy Cream (gf) <b>66:72</b>	Asian Mash (gf) <b>49:63</b>	Butter Bean, Lemon and Potato Tray Bake (gf, v) <b>89:103</b>
Hasselback Potatoes Braised with Bay Leaves (gf) <b>19:90</b>	Balsamic Chicken with Parmesan and Spinach Mashed Potatoes (gf) <b>7:75</b>	Chaat Masala Potatoes (gf, v) <b>104:70</b>
Hasselback Potatoes with Thyme, Garlic and Parmesan (gf) <b>45:80</b>	Brined Pork Chops with Leek and Mustard Mash <b>36:74</b>	Chicken, Potato and Green Olive Tray Bake (gf) <b>109:62</b>
Hasselback Potatoes with Thyme, Garlic and Parmesan (gf) <b>100:88</b>	Champ (gf, v) <b>13:95</b>	Crisp Baked Potatoes with Red Capsicum (gf, v) <b>29:104</b>
Herbed Potato and Cheese Gratin (gf, v) <b>94:50</b>	Colcannon (gf, v) <b>92:68</b>	Crisp Oregano and Lemon Potatoes (gf, v) <b>6:103</b>
Hot Smoked Salmon and Potato Gratins (gf) <b>27:77</b>	Garlic Mashed Potatoes with Crunchy Seedy Crumbs (gf, v) <b>103:88</b>	Crispy Chicken on Potatoes with Balsamic Spinach (gf) <b>41:110</b>
Kumara, Potato and Cabbage Gratin (gf, v) <b>73:94</b>	Herby Sauerkraut Mash Potatoes (gf, v) <b>99:106</b>	Crispy Potatoes (gf, v) <b>56:123</b>
Potato and Fennel Gratin (gf) <b>26:93</b>	Lamb and Artichoke Pies with Feta and Garlic Mash <b>42:65</b>	Crispy Roast Potatoes with Bay Leaves and Garlic (gf, v) <b>41:81</b>
Potato Gratin (gf, v) <b>85:42</b>	Pork Steaks with Parsnip and Potato Mash (gf) <b>61:109</b>	Crispy Roasted Potatoes and Fennel with Gremolata and Parmesan (gf, v) <b>51:73</b>
Potato, Kūmara and Spinach Gratin (gf) (v) <b>108:57</b>	Potato Purée with Hazelnut Oil (gf) <b>19:96</b>	Crispy Sage Roasted Potatoes (gf, v) <b>48:73</b>
Potato, Leek and Savoy Cabbage Gratin (gf) <b>49:86</b>	Sausages and Paris Mash with Onion and Red Wine Gravy <b>97:50</b>	Crushed Roasted New Potatoes with Garlic and Rosemary (gf, v) <b>87:54</b>
Potato, Lemon and Thyme Gratin (gf) <b>27:89</b>	Skordalia (gf, v) <b>58:77</b>	Duck Breast with Crispy Potatoes and Quince Paste (gf) <b>26:64</b>
Potato and Parmesan Gratin (gf) <b>3:79</b>	<b>Potatoes: Pan-fried or barbecued</b>	Fast Roast Chicken with Lemon and Potatoes (gf) <b>65:113</b>
Potato and Silverbeet Gratin (gf) <b>11:72</b>	Barbecued Breakfast Hash with Ham and Eggs (gf) <b>94:94</b>	Lemon Roasted Potatoes (gf, v) <b>59:68</b>
Potato and Silverbeet Gratin (gf, v) <b>61:71</b>	Barbecued Breakfast Hash with	Mustard and Tarragon Chicken on Cheesy Potato Gratin <b>109:68</b>
Potatoes Anna (gf, v) <b>19:76</b>		Parmesan Potatoes (gf, v) <b>9:107</b>

Parmesan-roasted Chicken and Crispy Potatoes with Herb Dressing (gf)	<b>71:108</b>	Green Bean and Potato Salad with Capers, Basil and Pine Nuts (gf, v)	<b>52:73</b>	Zucchini Pickle and Potato Salad (gf, v)	<b>63:115</b>
Potatoes, Kumara and Carrots Roasted in Herb and Garlic Butter with Sour Cream Dressing (gf, v)	<b>15:87</b>	Grilled New Potato Salad (gf, v)	<b>1:65</b>	<b>Potatoes: Other</b>	
Roast Chicken on Lemon and Oregano Potatoes (gf)	<b>67:73</b>	Hot Red Cabbage and Crispy Potato Salad (gf, v)	<b>8:69</b>	Bacon, Potato and Thyme Tart	<b>79:48</b>
Roast Chicken with Roast Potatoes and Roasting Juices (gf)	<b>103:112</b>	Mussel, Potato and Chorizo Salad (gf)	<b>24:75</b>	Baked Eggs with Potatoes and Spinach (gf, v)	<b>90:91</b>
Roast Chicken on Saffron Potatoes and Leeks (gf)	<b>32:82</b>	New Potato and Herb Salad (gf, v)	<b>33:80</b>	Beef and Mustard Pies with Champ	<b>49:67</b>
Roast Potatoes with Cherry Tomatoes and Olives (gf, v)	<b>21:81</b>	New Potato, Soft-boiled Egg and Crispy Bacon Salad (gf)	<b>40:67</b>	Beef, Potato and Mushroom Kebabs	<b>69:130</b>
Roast Potatoes with Mustard and Spices (gf, v)	<b>17:99</b>	New Potatoes with Herb Mayonnaise (gf, v)	<b>10:83</b>	Boxty - Irish Potato Flatbread (v)	<b>17:94</b>
Roasted Fish with Potatoes and Fennel (gf)	<b>31:74</b>	Potato and Artichoke Salad with Chopped Egg and Chive Dressing (gf)	<b>20:92</b>	Chaat Masala Potato Toastie (v)	<b>99:80</b>
Roasted Potatoes with Almond Gremolata	<b>108:84</b>	Potato and Avocado Salad (gf, v)	<b>50:115</b>	Chicken, Potato, Brie and Thyme Tart	<b>104:100</b>
Roasted Potatoes and Mushrooms (gf, v)	<b>4:68</b>	Potato, Bean and Pancetta Salad with Poached Eggs and Pesto Dressing (gf)	<b>48:92</b>	Chorizo and Potato Croquettes	<b>60:93</b>
Roasted Salmon on Crispy Potatoes with Spinach and Almonds (gf)	<b>44:104</b>	Potato, Broad Bean and Crispy Bacon Salad with Mint Dressing (gf)	<b>28:79</b>	Crisp Potato and Artichoke Frittata (gf, v)	<b>14:68</b>
Roasted Whole Fish on Rosemary Potatoes (gf)	<b>27:111</b>	Potato, Crispy Bacon and Chunky Pickles Salad (gf)	<b>101:58</b>	Duck Fat Potato and Onion Galette (gf)	<b>56:67</b>
Salmon Medallions on Crisp Potatoes and Wilted Greens (gf)	<b>2:37</b>	Potato and Kumara Salad with Herby Lemon Mayo and Pancetta (gf)	<b>101:55</b>	Fennel Sausages with Algerian Potatoes (gf)	<b>18:83</b>
Salmon, Potato, Green Olive and Fennel Tray Bake (gf)	<b>97:98</b>	Potato Salad with Horseradish and Caper Dressing (gf, v)	<b>39:73</b>	Grilled New Season Potatoes with Crispy Onions, Capers and Olives (gf, v)	<b>32:75</b>
Smoked Salmon, Warm Roasted Gremolata Potatoes and Asparagus (gf)	<b>44:88</b>	Potato Salad with Mustard and Horseradish Dressing (gf) (v)	<b>106:78</b>	Herb and Two-cheese Crispy Potato Stacks (gf, v)	<b>75:63</b>
Spicy Roasted Potatoes (gf, v)	<b>1:64</b>	Prawn, Potato and Green Bean Salad (gf)	<b>3:85</b>	Honey, Walnut and Herb-baked Cheese (gf)	<b>67:92</b>
Sticky Roast Chicken and Potatoes	<b>83:78</b>	Roast Potato, Smoked Fish and Asparagus Salad with Preserved Lemon Dressing (gf)	<b>69:100</b>	Knish (v)	<b>54:91</b>
Stuffed Baked Potatoes with Prawns and Smoked Fish (gf)	<b>36:104</b>	Roasted Potato Salad with Sumac Onions and Mustard Dressing (gf, v)	<b>88:61</b>	New Potato, Bacon and Spring Onion Frittata (gf)	<b>70:66</b>
Super-crispy Roasted Potatoes (gf)	<b>106:104</b>	Rump Steak with Potato and Herb Salad (gf)	<b>59:109</b>	Oxtail Stew with Sliced Potatoes (gf)	<b>97:90</b>
Tandoori Aloo (Potatoes) (gf, v)	<b>55:103</b>	Salmon and Potato Salad (gf)	<b>75:100</b>	Pani Puri with Spiced Potatoes and Tamarind Chutney (gf, v)	<b>69:83</b>
Tray-baked Chicken with Potatoes and Chorizo (gf)	<b>48:101</b>	Smoked Fish and Potato Salad with Sour Cream and Horseradish Dressing (gf)	<b>46:91</b>	Potato and Chorizo Tortilla with Tomato Chutney (gf)	<b>20:111</b>
Tray-baked Crispy Potatoes (gf, v)	<b>49:69</b>	Spiced Beef with Potato and Parsley Salad (gf)	<b>22:114</b>	Potato Crust Pizza with Caramelised Onions and Goat's Cheese (gf)	<b>71:72</b>
Tray-baked Provençal Fish and Potatoes (gf)	<b>55:114</b>	Spiced Smoked Beef with Potato Salad (gf)	<b>14:100</b>	Potato-crust Silverbeet and Feta Tart (gf)	<b>31:109</b>
Warm Roasted Potato and Shallots with Mustard Dressing (gf, v)	<b>57:70</b>	Warm New Potatoes with Rocket, Mustard and Pecorino (gf, v)	<b>82:96</b>	Potato, Cumin and Feta Cakes (gf, v)	<b>41:99</b>
<b>Potatoes: Salads</b>		Warm Potato Salad (gf, v)	<b>9:77</b>	Potato and Feta Croquettes (v)	<b>24:100</b>
Chinese Shredded Potato Salad (gf, v)	<b>84:66</b>	Warm Roasted Potato Salad with Parmesan, Walnut and Garlic Mayo (gf, v)	<b>49:86</b>	Potato, Herb and Sunflower Seed Soda Bread (v)	<b>73:95</b>
Crisp Pork and New Potato Salad (gf)	<b>50:68</b>	Warm Roasted Potato Salad with Parmesan, Walnut and Garlic Mayo (gf) (v)	<b>106:132</b>	Potato, Herb and Sunflower Seed Soda Bread (v)	<b>90:20</b>
Crushed New Potato Salad with Mustard Dressing (gf, v)	<b>27:119</b>	Warm Roasted Potato Salad with Parmesan, Walnut and Garlic Mayo (gf, v)	<b>100:84</b>	Potato, Oregano and Parmesan Pizza (v)	<b>47:70</b>
Devilled Fish with Potato Salad (gf)	<b>56:121</b>			Potato Pancakes (v)	<b>13:89</b>
Fennel, Rocket and Potato Salad (gf, v)	<b>99:94</b>			Potato, Pancetta and Artichoke Tarts	<b>19:99</b>
Fried New Potato Salad (gf, v)	<b>94:88</b>			Potato and Parmesan Waffles with Salmon and Cashew Hollandaise (gf)	<b>79:106</b>
				Potato Polenta with Braised Broccolini and Chilli (gf)	<b>13:90</b>
				Potato, Rosemary and Mozzarella Pizza (v)	<b>29:63</b>

Salmon, Prawn and Cider Pies with Scalloped Potatoes	<b>42:66</b>	<i>Prawn and Mango Salad</i>	<b>70:120</b>	Chilli Lime Mayo	<b>74:80</b>
Spanish Potato and Caramelised Onion Omelette (gf, v)	<b>80:100</b>	<i>Prawn and Pork Cakes with Noodles and Broth</i>	<b>31:109</b>	Prawn, Crispy Bacon and Mint Slaw Rolls	<b>63:93</b>
Tartiflette (gf)	<b>13:86</b>	<i>Prawn, Potato and Green Bean Salad (gf)</i>	<b>3:85</b>	Prawn and Lime Mayonnaise Sandwiches	<b>51:84</b>
<i>Potatoes Anna (gf, v)</i>	<b>19:76</b>	<i>Prawn Ravioli with Lemon and Caper Sauce</i>	<b>68:117</b>	Prawn Sandwiches with Tarragon and Fennel Mayo	<b>69:83</b>
<i>Potatoes Baked in Salt Crust (v)</i>	<b>4:64</b>	<i>Prawn Rice Paper Parcels</i>	<b>33:99</b>	Prawn and Zucchini Flatbreads	<b>77:94</b>
<i>Potatoes Boulangère (gf)</i>	<b>98:54</b>	<i>Prawn Sandwiches with Tarragon and Fennel Mayo</i>	<b>69:83</b>	Scandinavian Fish and Prawn Sandwiches with Mustard Sauce	<b>28:60</b>
<i>Potatoes with Chorizo and Egg (gf)</i>	<b>20:80</b>	<i>Prawn or Scallop Tarts with Asparagus and Aioli</i>	<b>45:79</b>	Sesame Prawn Toast	<b>108:106</b>
<i>Potatoes, Kumara and Carrots Roasted in Herb and Garlic Butter with Sour Cream Dressing (gf, v)</i>	<b>15:87</b>	<i>Prawn and Shallot Curry (gf)</i>	<b>104:72</b>		
		<i>Prawn and Spring Onion Omelette</i>	<b>40:96</b>	<b>Prawns: Curries, soups and stews</b>	
<b>POUSSIN, GENERAL</b>		<i>Prawn Summer Rolls</i>	<b>27:101</b>	Balinese Seafood Curry (gf)	<b>92:80</b>
Barbecued Poussin with Grapes, Almonds and Basil (gf)	<b>3:91</b>	<i>Prawn and Tofu Tom Yum Soup</i>	<b>98:91</b>	Cioppino - Italian Seafood Stew (gf)	<b>39:102</b>
Dill and Cumin-crusted Poussin	<b>16:78</b>	<i>Prawn, Tomato and Harissa Spaghetti</i>	<b>105:97</b>	Coconut, Fenugreek and Tamarind Prawn Curry with Pickled Onions	<b>110:98</b>
Jerk-spiced Spatchcock Poussin with Spring Vegetable Succotash	<b>80:30</b>	<i>Prawn Tostaditas with Almond and Guajillo Chilli Salsa (gf)</i>	<b>44:69</b>	Fish, Prawn and Coconut Soup with Vermicelli Noodles	<b>72:70</b>
Poussin with Dates and Oranges (gf)	<b>9:93</b>	<i>Prawn and Vermouth Risotto (gf)</i>	<b>7:92</b>	Lemongrass and Seafood Soup (gf)	<b>30:81</b>
<i>Poussin with Dates and Oranges (gf)</i>	<b>9:93</b>	<i>Prawn and Zucchini Flatbreads</i>	<b>77:94</b>	Miso Shiitake Soup with Prawns and Somen Noodles	<b>25:83</b>
<i>Prawn and Avocado Cocktail (gf)</i>	<b>14:93</b>	<i>Prawn, Zucchini and Lemongrass Fritters (gf)</i>	<b>87:80</b>	Miso Soup with Prawns and Wakame	<b>60:69</b>
<i>Prawn and Avocado Sushi Salad (gf)</i>	<b>95:80</b>			Moroccan Pumpkin Soup with Prawns and Chickpeas (gf)	<b>49:82</b>
<i>Prawn Balls with Smoked Paprika Aioli</i>	<b>64:103</b>	<b>PRAWNS, GENERAL</b>		Moroccan Seafood Stew (gf)	<b>15:123</b>
<i>Prawn and Cabbage Dumplings</i>	<b>90:98</b>	<b>Prawns: Baked or roasted</b>		North Beach Cioppino (gf)	<b>13:64</b>
<i>Prawn and Cabbage Potstickers</i>	<b>104:108</b>	Baked Prawns with Lemon and Feta (gf)	<b>43:79</b>	North Beach Cioppino (gf)	<b>19:125</b>
<i>Prawn, Chilli and Rocket Pasta</i>	<b>47:64</b>	Baked Prawns with Lemon and Feta (gf)	<b>100:184</b>	Portuguese Seafood Soup with Saffron Potatoes (gf)	<b>54:74</b>
<i>Prawn, Chorizo and Chilli Pasta</i>	<b>91:71</b>	Baked Prawns with Vegetables and Haloumi (gf)	<b>84:89</b>	Prawn, Chorizo and Fish Stew	<b>92:102</b>
<i>Prawn, Chorizo and Fish Stew</i>	<b>92:102</b>	Roasted Fennel and Prawns with Chilli Croutons	<b>32:71</b>	Prawn and Shallot Curry (gf)	<b>104:72</b>
<i>Prawn and Chorizo Kebabs with Smoked Paprika and Hazelnut Aioli (gf)</i>	<b>33:85</b>	Tandoori-style Prawns with Green Chutney and Raita (gf)	<b>107:98</b>	Prawn and Tofu Tom Yum Soup	<b>98:91</b>
<i>Prawn and Chorizo Kebabs with Smoked Paprika Mayo (gf)</i>	<b>100:54</b>	Tray-baked Gochujang Prawns and Salmon with Green Beans	<b>108:66</b>	Pumpkin and Smoked Paprika Soup with Prawns, Preserved Lemon and Toasted Almonds (gf)	<b>37:69</b>
<i>Prawn, Coconut, Zucchini and Fresh Corn Fritters (gf)</i>	<b>58:83</b>	Tray-baked Seafood with White Beans and Capsicum (gf)	<b>57:113</b>	Quick Seafood, Fennel and White Bean Stew (gf)	<b>79:50</b>
<i>Prawn, Coriander and Chilli Toasts with Poached Eggs and Harissa</i>	<b>35:72</b>			Quick Yellow Curry Prawns with Makrut Lime Leaves (gf)	<b>98:70</b>
<i>Prawn or Crayfish Brioche with Chilli Lime Mayo</i>	<b>74:80</b>	<b>Prawns: Burgers, sandwiches, flatbreads and bread</b>		Seafood Stew with Chermoula, Potatoes and Olives (gf)	<b>43:86</b>
<i>Prawn, Crispy Bacon and Mint Slaw Rolls</i>	<b>63:93</b>	Cheesy Chorizo and Prawn Quesadillas	<b>109:88</b>	Seafood and Tomato Saffron Broth (gf)	<b>36:92</b>
<i>Prawn and Fish Borek</i>	<b>8:83</b>	Chorizo and Garlic Prawn Burgers	<b>93:52</b>	Seafood, White Bean and Chorizo Stew (gf)	<b>88:40</b>
<i>Prawn Fritters - Tortillitas de Camarón (gf)</i>	<b>20:82</b>	Chorizo and Garlic Prawn Burgers	<b>106:132</b>	Seared Salmon and Prawns with a Lemongrass and Coconut Broth (gf)	<b>96:100</b>
<i>Prawn, Ginger and Chive Dumplings</i>	<b>98:47</b>	Crispy Cajun Fish and Prawn Open Sandwich with Remoulade and Fried Capers	<b>44:93</b>	Sicilian Seafood Stew (gf)	<b>65:75</b>
<i>Prawn and Ginger Dumplings</i>	<b>76:64</b>	Garlic Prawn Bruschetta	<b>51:127</b>	Sri Lankan-ish Prawn Curry (gf)	<b>84:47</b>
<i>Prawn, Grapefruit and Fregola Salad</i>	<b>31:81</b>	Jamaican Shrimp Roll	<b>2:33</b>	Summer Minestrone with Garlic Prawns (gf)	<b>34:94</b>
<i>Prawn and Hapuka Sambal</i>	<b>12:81</b>	Prawn, Coriander and Chilli Toasts with Poached Eggs and Harissa	<b>35:72</b>	Thai Fish and Prawn Laksa (gf)	<b>85:63</b>
<i>Prawn and Kelp Noodle Salad (gf)</i>	<b>58:65</b>	Prawn or Crayfish Brioche with		Thai Seafood Noodle Soup	<b>37:36</b>
<i>Prawn and Lime Mayonnaise Sandwiches</i>	<b>51:84</b>				

**Prawns: Dumplings and spring rolls**

Crispy Pork and Prawn Rice Paper Rolls (gf)	<b>98:49</b>
Crispy Pork and Prawn Spring Rolls	<b>64:113</b>
Fried Pork and Prawn Spring Rolls with Chilli Sauce	<b>78:75</b>
Pork, Prawn and Shiitake Mushroom Shumai	<b>90:108</b>
Pork and Prawn Wonton Soup	<b>49:79</b>
Prawn and Cabbage Dumplings	<b>90:98</b>
Prawn and Cabbage Potstickers	<b>104:108</b>
Prawn, Ginger and Chive Dumplings	<b>98:47</b>
Prawn and Ginger Dumplings	<b>76:64</b>
Prawn Rice Paper Parcels	<b>33:99</b>
Prawn Summer Rolls	<b>27:101</b>
Shrimp Dumplings	<b>36:125</b>
Vietnamese Spring Rolls with Nuoc Mam Dipping Sauce (gf)	<b>5:54</b>

**Prawns: Grilled, barbecued and fried**

Al Pastor Prawns (gf)	<b>74:58</b>
Barbecued Tandoori Prawns (gf)	<b>94:110</b>
Butterflied Grilled Prawns with Miso and Coriander Dressing	<b>57:73</b>
Chermoula Prawns (gf)	<b>35:54</b>
Chilli and Garlic Prawns (gf)	<b>75:99</b>
Chipotle Prawns with Lime and Jalapeno Mayo (gf)	<b>89:40</b>
Coconut and Indian Spiced Tempura Prawns	<b>27:71</b>
Coconut and Indian Spiced Tempura Prawns	<b>32:55</b>
Coconut Prawns with Chilli Lime Mayo	<b>75:52</b>
Crispy Vanilla-Coconut Shrimp (gf)	<b>51:58</b>
Finger-lickin' Smoky Garlic and Chilli Prawns (gf)	<b>106:97</b>
Ginger, Chilli and Herb Prawns (gf)	<b>87:46</b>
Grilled Butterflied Prawns (gf)	<b>16:101</b>
Grilled Prawns and Baby Octopus (gf)	<b>63:100</b>
Grilled Prawns with Parmesan, Tarragon and Lemon Butter (gf)	<b>71:60</b>
Grilled Prawns with Slow-roasted Tomatoes and Tartare Dipping Sauce	<b>81:48</b>
Harissa Grilled Prawns with Harissa Mayo and Pistachio Dukkah (gf)	<b>107:45</b>
Harusame Prawns with Wasabi Mayonnaise	<b>5:84</b>
Hot and Sour Prawns with Dill (gf)	<b>78:58</b>
Indian Masala Prawns (gf)	<b>34:61</b>
Jambalaya Chicken and Pork Balls with Spicy Sauce and Prawns	<b>68:92</b>

Monkfish Medallions with Prawns and a Dill Dressing (gf)	<b>6:108</b>
Piri Piri Prawns with Chorizo and Squid (gf)	<b>83:90</b>
Prawns and Green Beans in Black Bean and Garlic Sauce	<b>30:92</b>
Prawns in Picada Sauce	<b>7:63</b>
Prawns with Szechuan Salt and Chilli and Lime Salt (gf)	<b>36:74</b>
Prawns with White Beans (gf)	<b>11:73</b>
Salt-grilled Prawns with Parsley, Lemon and Garlic Salsa (gf)	<b>53:81</b>
Seafood Platter (includes Oysters with Soy Dipping Sauce, Steamed Mussels with Herb and Caper Dressing, Spiced Prawns and Raw Fish Salad)	<b>69:105</b>
Smoky Garlic, Chilli and Tomato Prawns	<b>99:64</b>
Spanish Prawns and Chorizo (gf)	<b>76:51</b>
Spiced Prawns with Cashew Nut and Coconut Dukkah (gf)	<b>39:99</b>
Spicy Harissa Prawns with Lemon and Garlic Aioli (gf)	<b>82:72</b>
Tandoori Prawns (gf)	<b>52:58</b>
Thai Prawns in Garlic and Pepper (gf)	<b>5:53</b>
Tikka Prawns with Mango and Pineapple Salsa	<b>28:70</b>
<b>Prawns: Kebabs</b>	
Dukkah-crusted Prawn and Haloumi Skewers with Roast Tomato, Crisp Mountain Bread Salad and Feta Dressing	<b>15:80</b>
Moroccan Spiced Prawns	<b>45:105</b>
Prawn and Chorizo Kebabs with Smoked Paprika and Hazelnut Aioli (gf)	<b>33:85</b>
Prawn and Chorizo Kebabs with Smoked Paprika Mayo (gf)	<b>100:54</b>
Prawns with Lime and Mango Dipping Sauce (gf)	<b>25:106</b>
Sticky Sesame Prawns	<b>40:78</b>
Tom Yum Prawns	<b>39:67</b>
<b>Prawns: Omelettes, frittata and fritters</b>	
Asian Brown Rice and Prawn Omelette	<b>75:108</b>
Eggs Foo Yong with Prawns (gf)	<b>9:62</b>
Pea, Feta and Prawn Frittata (gf)	<b>38:53</b>
Prawn, Coconut, Zucchini and Fresh Corn Fritters (gf)	<b>58:83</b>
Prawn Fritters - Tortillitas de Camarón (gf)	<b>20:82</b>
Prawn and Spring Onion Omelette	<b>40:96</b>
Prawn, Zucchini and Lemongrass	

Fritters (gf)	<b>87:80</b>
Rice Noodle and Coriander Omelette with Chilli Prawns	<b>89:46</b>
Spring Vegetable and Prawn Fritters with Lemon Yoghurt Sauce	<b>32:111</b>
<b>Prawns: Pasta and pizza</b>	
Chilli Prawn Pasta	<b>86:66</b>
Chilli Prawn Pasta	<b>100:184</b>
Gnocchi with Garlic Prawns and Smoked Chilli Butter	<b>93:66</b>
Prawn, Chilli and Rocket Pasta	<b>47:64</b>
Prawn, Chorizo and Chilli Pasta	<b>91:71</b>
Prawn Ravioli with Lemon and Caper Sauce	<b>68:117</b>
Prawn, Tomato and Harissa Spaghetti	<b>105:97</b>
Prawns, Chilli and Zucchini Pizzette	<b>47:71</b>
Prawns with Lemon, Parmesan and Chilli	<b>23:89</b>
Spaghetti with Lemon, Prawns and Parmesan	<b>62:103</b>
Spaghetti and Prawns with Roasted Almonds, Parsley and Capers	<b>82:59</b>
Spaghetti allo Scoglio	<b>59:103</b>
Zucchini and Almond Pizette with Garlic Prawns (gf)	<b>71:76</b>
<b>Prawns: Salads</b>	
Black Rice, Makrut Lime Leaf and Prawn Salad	<b>56:84</b>
Chickpea Salad with Roasted Capsicum Dressing and Grilled Prawns (gf)	<b>20:86</b>
Farro and Blistered Green Bean Salad with Smoky Prawns	<b>95:77</b>
Fresh Nectarine and Prosciutto Salad with Mozzarella and Prawns (gf)	<b>15:84</b>
Lime Pickle Prawns with Black Bean, Cherry Tomato and Avocado Salad (gf)	<b>46:93</b>
Prawn and Avocado Sushi Salad (gf)	<b>95:80</b>
Prawn, Grapefruit and Fregola Salad	<b>31:81</b>
Prawn and Kelp Noodle Salad (gf)	<b>58:65</b>
Prawn and Mango Salad	<b>70:120</b>
Prawn, Potato and Green Bean Salad (gf)	<b>3:85</b>
Prawns in Bacon with Mango and Avocado Salad (gf)	<b>21:77</b>
Prawns with Nectarines, Mozzarella and Prosciutto (gf)	<b>100:68</b>
Spiced Prawns with Mango Salad (gf)	<b>21:98</b>
Spicy Fried Prawns with Fattoush Salad	<b>22:92</b>
Trelise Cooper's Warm Prawn and	

Grapefruit Coconut Noodle Salad	<b>98:33</b>	<i>Prawns with Nectarines, Mozzarella and Prosciutto (gf)</i>	<b>100:68</b>	Spice-roasted Lamb Shanks with Herb, Date and Preserved Lemon Salad (gf)	<b>79:93</b>
Watermelon, Fennel and Feta Salad with Prawns (gf)	<b>28:76</b>	<i>Prawns in Picada Sauce</i>	<b>7:63</b>	Steamed Moroccan Chicken with Couscous and Preserved Lemon	<b>23:107</b>
Watermelon and Prawn Salad (gf)	<b>58:107</b>	<i>Prawns with Szechuan Salt and Chilli and Lime Salt (gf)</i>	<b>36:74</b>	Tunisian Chicken with Couscous and Preserved Lemon	<b>6:73</b>
<b>Prawns: Other</b>		<i>Prawns with White Beans (gf)</i>	<b>11:73</b>	Turkey Breasts with Pine Nut, Preserved Lemon and Fresh Herb Stuffing Balls	<b>63:73</b>
Burmese Dried Shrimp Balachaung (gf)	<b>21:112</b>	<i>Preserved Fig and Macadamia Cheesecake Tart</i>	<b>91:92</b>	White Fish Carpaccio with Fried Sage, Capers and Preserved Lemon (gf)	<b>29:78</b>
Cabbage, Prawn and Rice Dolmas (gf)	<b>35:37</b>	<b>PRESERVED LEMON, GENERAL (SEE ALSO LEMON)</b>		Zesty Rice Salad with Preserved Lemon, Artichokes and Asparagus (gf)	<b>32:76</b>
Char Kway Teow	<b>105:113</b>	Baked Salmon with Preserved Lemon Dressing (gf)	<b>14:69</b>	Zucchini Pasta with Preserved Lemon with Basil and Rocket Pesto Dressing (gf, v)	<b>46:27</b>
Chipotle BBQ Prawn Tortilla with Fresh Slaw	<b>52:26</b>	Butterflied Chicken with Black Olive and Preserved Lemon Dressing (gf)	<b>52:61</b>	<i>Preserved Lemons (gf, v)</i>	<b>8:93</b>
Cos Lettuce Shrimp 'Tacos' with Smoky Cashew Sauce (gf)	<b>83:106</b>	Chicken with Preserved Lemon and Shallots (gf)	<b>8:78</b>	<i>Preserved Lemon and Tomato Salsa (gf, v)</i>	<b>22:107</b>
Leek, Prawn and Feta Filo Pies	<b>17:106</b>	Chilli and Rosemary Preserved Lemons (gf, v)	<b>81:90</b>	<b>PRESERVES, GENERAL (SEE ALSO CONDIMENTS, DRESSINGS, PICKLES, SAUCES, TOPPING AND VINAIGRETTES)</b>	
Mexican Prawns with Brown Rice and Quinoa (gf)	<b>83:54</b>	Farro Salad with Broad Beans and Preserved Lemon (v)	<b>24:106</b>	<b>Preserves: Chutneys</b>	
Mini Prawn Tostadas (gf)	<b>102:50</b>	Fennel and Mozzarella Salad with Almonds and Preserved Lemon (gf, v)	<b>46:93</b>	Apricot Chutney (gf, v)	<b>12:76</b>
Paella Mixta (gf)	<b>27:135</b>	Fish with Cherry Tomatoes, Green Olives and Preserved Lemon (gf)	<b>83:84</b>	Beetroot and Apple Chutney (gf, v)	<b>66:121</b>
Prawn and Avocado Cocktail (gf)	<b>14:93</b>	Green Bean, Rocket and Preserved Lemon Salad (gf, v)	<b>83:78</b>	Brinjal Kasundi (gf, v)	<b>46:82</b>
Prawn Balls with Smoked Paprika Aioli	<b>64:103</b>	Green Beans with Olives, Preserved Lemon and Mint (gf, v)	<b>16:96</b>	Coconut Chutney (gf, v)	<b>70:122</b>
Prawn and Hapuka Sambal	<b>12:81</b>	Grilled Salmon with Preserved Lemon and Caper Dressing (gf)	<b>70:79</b>	Date and Pomegranate Chutney (gf, v)	<b>31:72</b>
Prawn and Pork Cakes with Noodles and Broth	<b>31:109</b>	Grilled Tuna and Asparagus with Preserved Lemon Dressing (gf)	<b>39:106</b>	Eggplant Kasundi (gf, v)	<b>105:17</b>
Prawn or Scallop Tarts with Asparagus and Aioli	<b>45:79</b>	Herb and Chilli Baked Ricotta with Preserved Lemon Pepperonata (gf, v)	<b>70:102</b>	Fresh Apple and Herb Chutney (gf, v)	<b>55:99</b>
Prawn Tostaditas with Almond and Guajillo Chilli Salsa (gf)	<b>44:69</b>	Market Fish with Rocket, Fennel, Preserved Lemon and Currant Salad (gf)	<b>101:90</b>	Fresh Nectarine and Tamarind Chutney (gf, v)	<b>6:63</b>
Prawn and Vermouth Risotto (gf)	<b>7:92</b>	Olive Oil Preserved Lemons with Cardamom, Chilli and Cinnamon (gf, v)	<b>43:77</b>	Fresh Plum Chutney (gf, v)	<b>22:116</b>
Salmon, Prawn and Cider Pies with Scalloped Potatoes	<b>42:66</b>	Pea, Preserved Lemon and Chorizo Ravioli	<b>50:68</b>	Herb Chutney (gf, v)	<b>12:82</b>
Sashimi Fish, Prawn Custard, Salmon Roe, Garlic Crisps (gf)	<b>42:55</b>	Preserved Lemons (gf, v)	<b>8:93</b>	Mango Chutney (gf, v)	<b>28:97</b>
Seafood Paella (gf)	<b>64:101</b>	Pumpkin and Smoked Paprika Soup with Prawns, Preserved Lemon and Toasted Almonds (gf)	<b>37:69</b>	Onion Marmalade (gf, v)	<b>4:97</b>
Seafood Paella (gf)	<b>76:61</b>	Rolled and Roasted Pork Belly with Preserved Lemon, Rosemary and Chilli (gf)	<b>43:62</b>	Peanut Chutney (gf)	<b>16:91</b>
Seafood San Choy Bao	<b>56:47</b>	Roti with Smoky Chickpeas, Hummus and Preserved Lemon Chimichurri (v)	<b>83:96</b>	Pear and Cranberry Chutney (gf, v)	<b>23:83</b>
South Indian Seafood Pies	<b>49:64</b>	Salted Preserved Citrus Peels (gf)	<b>84:38</b>	Red Grape and Balsamic Mostada (gf, v)	<b>59:63</b>
Spanish Rice with Chorizo and Prawns (gf)	<b>54:112</b>	Snapper, Preserved Lemon and Green Chilli Ceviche (gf)	<b>95:103</b>	Spiced Peach Chutney (gf, v)	<b>33:110</b>
Spicy Baked Basmati Rice and Prawn Pilaf (gf)	<b>78:100</b>			Spicy Tamarillo Chutney (gf, v)	<b>103:25</b>
Squid with Pistachio, Pork and Prawn Stuffing	<b>24:91</b>			Tamarillo and Mango Chutney (gf, v)	<b>18:74</b>
Stuffed Baked Potatoes with Prawns and Smoked Fish (gf)	<b>36:104</b>			Tomato Chutney (gf, v)	<b>20:111</b>
<i>Prawns in Bacon with Mango and Avocado Salad (gf)</i>	<b>21:77</b>			Yoghurt Chutney (gf, v)	<b>1:78</b>
<i>Prawns, Chilli and Zucchini Pizzette</i>	<b>47:71</b>			<b>Preserves: Compotes</b>	
<i>Prawns and Green Beans in Black Bean and Garlic Sauce</i>	<b>30:92</b>			Cherry Compote (gf)	<b>19:76</b>
<i>Prawns with Lemon, Parmesan and Chilli</i>	<b>23:89</b>			Cherry Compote (gf)	<b>64:46</b>
<i>Prawns with Lime and Mango Dipping Sauce (gf)</i>	<b>25:106</b>				

Dried Fig and Marsala Compote (gf)	<b>74:88</b>			Celery, Apple and Fennel Salad with Cured Meats (gf)	<b>24:79</b>
Fig Compote (gf)	<b>41:115</b>	<b>Preserves: Other</b>		Crisp Eggs Stuffed with Ricotta, Prosciutto and Herbs	<b>35:56</b>
Rhubarb and Strawberry Compote (gf)	<b>21:110</b>	Bottled Tomatoes – Cold Pack Method (gf, v)	<b>3:103</b>	Farro, Lentil, Tomato, Prosciutto and Burrata Salad	<b>107:62</b>
Roasted Strawberry and Rhubarb Compote (gf)	<b>33:73</b>	Candied Orange Slices in Syrup (gf)	<b>3:104</b>	Fresh Figs with Stracciatella and Prosciutto (gf)	<b>108:76</b>
<b>Preserves: Confits</b>		Caramelised Onions (gf, v)	<b>97:54</b>	Fresh Nectarine and Prosciutto Salad with Mozzarella and Prawns (gf)	<b>15:84</b>
Cherry Confit (gf)	<b>33:71</b>	Caramelised Onions (gf, v)	<b>98:54</b>	Grilled Sourdough with Prosciutto and Stracciatella	<b>105:68</b>
<b>Preserves: Curds</b>		Caramelised Onions (gf, v)	<b>99:90</b>	Knock-your-socks-off Croutons, Fresh Tomato, Prosciutto and Mozzarella Salad	<b>95:68</b>
Lemon Curd (gf)	<b>8:95</b>	Caramelised Onions (gf, v)	<b>100:136</b>	Medjool Dates with Blue Cheese, Prosciutto and Balsamic Glaze (gf)	<b>45:103</b>
Lime Curd (gf)	<b>81:62</b>	Chilli and Rosemary Preserved Lemons (gf, v)	<b>81:90</b>	Melon, Mozzarella and Prosciutto Salad (gf)	<b>87:98</b>
Orange Curd (gf)	<b>21:114</b>	Cranberry and Red Wine Mostada (gf, v)	<b>100:68</b>	Melon and Prosciutto Bruschetta	<b>59:63</b>
Raspberry Curd (gf)	<b>21:114</b>	Fig and Rosemary Preserves (gf, v)	<b>1:83</b>	Monkfish Saltimbocca (gf)	<b>57:91</b>
Rhubarb and Raspberry Curd (gf)	<b>50:106</b>	Kimchi (gf, v)	<b>58:47</b>	One-pan Bistro Chicken with Creamy Mushrooms and Prosciutto (gf)	<b>104:78</b>
Very Lemony Lemon Curd (gf)	<b>43:77</b>	Mostardo di Cremona – Italian Mustard Fruits (gf, v)	<b>35:83</b>	Piadini	<b>27:111</b>
<b>Preserves: Fruit pastes and fruit butters</b>		Nectarines and Peaches in Brandy Syrup (gf)	<b>34:83</b>	Pizza with Zucchini, Parmesan and Prosciutto	<b>69:124</b>
Apple and Pear Butter (gf)	<b>46:58</b>	Orange and Saffron Confit (gf)	<b>31:84</b>	Platter of Cured Meats	<b>11:61</b>
Blackberry and Apple Butter (gf)	<b>72:82</b>	Pear, Cardamom and Orange Preserves (gf)	<b>48:82</b>	Potato Crust Pizza with Caramelised Onions and Goat's Cheese (gf)	<b>71:72</b>
Quince Paste (gf, v)	<b>23:51</b>	Preserved Figs in Rum and Cardamom Syrup (gf)	<b>35:83</b>	Prawns with Nectarines, Mozzarella and Prosciutto (gf)	<b>100:68</b>
Spiced Plum and Blackberry Paste (gf)	<b>39:92</b>	Preserved Lemons (gf, v)	<b>8:93</b>	Prosciutto and Feta Stuffed Mushrooms (gf)	<b>1:87</b>
<b>Preserves: Jams and jellies</b>		Preserved Limes with Fennel Seed and Turmeric (gf, v)	<b>35:83</b>	Prosciutto, Plum, Broad Bean, Goat's Feta and Baby Kale Salad (gf)	<b>69:97</b>
Apricot and Almond Jam (gf)	<b>17:113</b>	Raspberries in Syrup (gf)	<b>47:103</b>	Prosciutto, Rocket and Fig Pizza	<b>47:70</b>
Bachelor's Jam (gf)	<b>27:108</b>	Syrian Date Preserve (gf)	<b>15:94</b>	Prosciutto with Rocket and Pear (gf)	<b>39:77</b>
Bachelor's Jam (gf)	<b>64:47</b>	Whole Strawberry Preserves (gf)	<b>3:104</b>	Prosciutto-wrapped Pork Scotch Fillet	<b>96:68</b>
Banana Lime Jam (gf)	<b>16:67</b>	<i>Pretzel and Popcorn Caramel Clusters</i>	<b>57:83</b>	Prosciutto-wrapped Salmon with Sage and Capers (gf)	<b>83:90</b>
Blackberry and Apple Jam (gf)	<b>17:115</b>	<b>PROFITEROLES, GENERAL</b>		Quick Brown Rice Salad with Green Beans, Feta, Slow Roasted Tomatoes and Crispy Prosciutto (gf)	<b>80:64</b>
Blueberry Chia Jam (gf)	<b>95:58</b>	Almond and Coffee Profiteroles	<b>36:64</b>	Sauteed Pears, Prosciutto and Blue Cheese Salad (gf)	<b>29:78</b>
Botanical Grapefruit Marmalade (gf)	<b>104:17</b>	Chocolate Profiteroles (gf)	<b>61:100</b>	Spicy Salami, Prosciutto and Mozzarella Pizza	<b>99:88</b>
Caramelised Black Olive, Capers and Lemon Jam (gf, v)	<b>50:95</b>	Coffee and Almond Profiteroles	<b>100:108</b>	<i>Prosciutto and Feta Stuffed Mushrooms (gf)</i>	<b>1:87</b>
Cranberry and Jalapeno Jelly (gf)	<b>72:50</b>	<i>Prosecco, Lemon and Olive Oil Cake</i>	<b>47:99</b>	<i>Prosciutto, Plum, Broad Bean, Goat's Feta and Baby Kale Salad (gf)</i>	<b>69:97</b>
Fig Jam (gf, v)	<b>103:64</b>	<b>PROSCIUTTO, GENERAL (SEE ALSO, SERRANO HAM)</b>		<i>Prosciutto, Rocket and Fig Pizza</i>	<b>47:70</b>
Fig and Walnut Jam (gf)	<b>17:115</b>	Antipasto Platter (gf)	<b>94:80</b>		
Grape, Vanilla Bean and Toasted Almond Jam (gf, v)	<b>35:86</b>	Aromatic Greens with Pide and Prosciutto	<b>8:69</b>		
Oven-roasted Tomato and Fennel Jam (gf, v)	<b>53:60</b>	Baked Figs with Blue Cheese and Prosciutto (gf, v)	<b>17:88</b>		
Plum Jam (gf)	<b>64:47</b>	Balsamic-roasted Tomato, Olive and Prosciutto Tarts	<b>34:98</b>		
Raspberry Chia Jam (gf)	<b>94:60</b>	Caramelised Figs, Prosciutto and Burrata (gf, v)	<b>53:81</b>		
Raspberry Jelly (gf)	<b>64:46</b>	Cauliflower Pizza Crust with Prosciutto, Buffalo Mozzarella, Pine Nuts and Basil (gf)	<b>54:99</b>		
Red Onion Jam (gf, v)	<b>38:97</b>				
Rhubarb Jelly (gf)	<b>3:100</b>				
Rhubarb, Orange and Vanilla Jam (gf)	<b>17:113</b>				
Saffron Tomato Jam (gf, v)	<b>34:53</b>				
Tomato and Citrus Marmalade (gf, v)	<b>23:85</b>				
Tomato Jam (gf, v)	<b>2:55</b>				
Tomato Jam (gf, v)	<b>30:81</b>				

<i>Prosciutto with Rocket and Pear (gf)</i>	<b>39:77</b>	Raisin Bread and Butter Pudding	<b>43:103</b>	Self-saucing Pudding	<b>90:70</b>
<i>Prosciutto-wrapped Pork Scotch Fillet</i>	<b>96:68</b>	Caramelised Pear Charlottes	<b>13:97</b>	Carrot Cake Steamed Pudding	<b>92:90</b>
<i>Prosciutto-wrapped Salmon with Sage and Capers (gf)</i>	<b>83:90</b>	Cherry Bread Pudding with Almond Cream	<b>35:37</b>	Chocolate and Almond Butter Puddings	<b>73:104</b>
<i>Provençal Lamb with Pearl Barley and Silverbeet Pilaf</i>	<b>19:111</b>	Chocolate Croissant Pudding	<b>25:75</b>	Chocolate and Cherry Self-saucing Puddings (gf)	<b>72:116</b>
<i>Provençal Onion Tart</i>	<b>19:68</b>	Double Chocolate and Black Doris Plum Croissant Pudding	<b>104:94</b>	Chocolate Gingerbread Pudding with Chocolate Salted Caramel Sauce	<b>110:126</b>
<i>Prune Tart</i>	<b>9:79</b>	Ginger Bread and Butter Pudding with Poached Pears	<b>72:86</b>	Chocolate and Hazelnut Puddings	<b>9:112</b>
<b>PRUNES, GENERAL</b>		Grainy Figgy Bread and Butter Pudding	<b>103:70</b>	Chocolate and Hazelnut Puddings (gf)	<b>46:65</b>
Bundt Cake al Marsala e Prugne (Marsala Plum Cake)	<b>67:46</b>	Hot Cross Bun Bread and Butter Pudding with Whisky, Chocolate and Raisins	<b>96:94</b>	Chocolate and Poached Pear Puddings with Chocolate Sauce	<b>43:99</b>
Cardamom-roasted Fruits (gf)	<b>4:85</b>	Hot Cross Bun Easter Pudding	<b>102:80</b>	Chocolate and Spiced Pear Pudding	<b>54:112</b>
Chocolate and Prune Tart	<b>102:72</b>	Lemon Curd Croissant Pudding	<b>48:102</b>	Chocolate Sticky Prune Pudding	<b>98:96</b>
Chocolate Sticky Prune Pudding	<b>98:96</b>	Lemon Meringue Bread Pudding	<b>8:95</b>	Chocolate and Walnut Self-saucing Pudding with Salted Caramel Sauce	<b>85:128</b>
Clafoutis aux Pruneaux (Prune Clafoutis)	<b>7:112</b>	Marmalade and Dark Chocolate Bread and Butter Pudding	<b>85:62</b>	Dark Chocolate, Fig and Whisky Self-saucing Pudding	<b>60:88</b>
Dark Chocolate and Prune Panettone Loaf	<b>87:112</b>	La Miascia	<b>47:85</b>	Dark Chocolate, Pear and Almond Pudding (gf)	<b>67:99</b>
Macadamia, Prune and Orange Tart (gf)	<b>3:86</b>	Pear and Chocolate Croissant Pudding	<b>37:102</b>	Espresso Chocolate Pudding with Boozy Rum Fudge Sauce	<b>97:74</b>
Moroccan Lamb Shanks with Prunes and Pistachio Gremolata (gf)	<b>103:21</b>	Raspberry and Custard Croissant Puddings	<b>55:114</b>	Eve's Pudding	<b>13:106</b>
Mulled Prunes (gf)	<b>55:104</b>	Red Wine and Vanilla Summer Pudding	<b>39:86</b>	Fig and Pear Puddings	<b>10:103</b>
Panpepato - Umbrian Celebration Cake	<b>6:92</b>	Rhubarb and Hazelnut Bread and Butter Cake	<b>92:94</b>	Fig and Sour Cherry Christmas Puddings with Creme Anglaise	<b>33:107</b>
Pork with Red Wine and Prunes (gf)	<b>7:68</b>	Spiced Bread and Butter Pudding with Saffron and Dates	<b>102:110</b>	Gingerbread Walnut Pudding with Caramel Sauce	<b>98:98</b>
Prune Tart	<b>9:79</b>	Sticky Date, Espresso and Whiskey Croissant Pudding	<b>91:80</b>	Glazed Apple and Golden Syrup Steamed Pudding	<b>110:106</b>
Roast Chickens with Fennel Sausage and Prune Stuffing (gf)	<b>87:51</b>	Summer Pudding Loaf	<b>16:103</b>	Golden Syrup and 'Pumpkin Pie' Steamed Pudding	<b>97:68</b>
Roasted Winter Fruits with Yoghurt (gf)	<b>25:101</b>	The Ultimate Bread and Butter Pudding (Hot Cross Bun Pudding)	<b>89:30</b>	Hot Chocolate Puddings with Tamarillos in Mint and Lemon Syrup (gf)	<b>18:73</b>
Sticky Prune, Rum and Chocolate Self-saucing Pudding (gf)	<b>110:104</b>	<b>Puddings: Cake puddings, steamed puddings and self-saucing puddings</b>		Hot Lemon Meringue and Passionfruit Puddings	<b>67:103</b>
Tavuk Sis - Chicken Kebabs with Prune Orzo Pilav	<b>60:51</b>	Apple, Ginger and Caramel Self-saucing Pudding	<b>102:104</b>	Lemon and Coconut Puddings with Fresh Blueberries	<b>39:129</b>
<i>Puddica - Tomato and Garlic Bread (v)</i>	<b>3:88</b>	Apricot and Orange Steamed Pudding	<b>13:106</b>	Lemon Curd and Raspberry Meringue Pudding	<b>91:80</b>
<b>PUDDINGS, GENERAL (SEE ALSO CUSTARD, MOUSSE, PANNA COTTA, PARFAIT, SOUFFLE AND TIRAMISU)</b>		Apricot and Whisky Pudding Sandwiches	<b>73:106</b>	Lemon Puddings	<b>26:93</b>
<b>Puddings: Bread puddings</b>		Baked Apple and Caramel Pudding	<b>43:93</b>	Little Upside-down Passionfruit and Ginger Puddings	<b>4:111</b>
Baked Croissant with Caramelised Apples	<b>17:71</b>	Baked Banana Cake Pudding	<b>102:80</b>	Macadamia Toffee Pudding	<b>12:103</b>
Blackberry and Mint Summer Puddings with Mint Cream	<b>34:89</b>	Baked Banana and Chocolate Puddings	<b>60:112</b>	Molten Chocolate and Raspberry Puddings	<b>42:108</b>
Blueberry and Banana Bread Pudding	<b>59:116</b>	Baked Golden Syrup or Jam Puddings	<b>37:97</b>	Molten Dark Chocolate and Amaretti Pudding	<b>85:106</b>
Boozy Fruits, Cinnamon Scroll and Apricot Pudding	<b>110:108</b>	Baked Lemon Puddings	<b>90:74</b>	Molten Dark Chocolate and Hazelnut Pudding	<b>98:102</b>
Cappuccino Bread Puddings	<b>13:109</b>	Banana and Date Self-saucing Pudding	<b>92:93</b>	Orange and Golden Syrup Upside Down Puddings	<b>53:114</b>
Caramelised Banana, Rum and		Banana and Rum Self-saucing Pudding	<b>98:102</b>	Pear, Ginger and Coconut Caramel Cobbler	<b>91:84</b>
		Butterscotch, Ginger and Pear			

Raspberry, Coconut and Orange Pudding	49:112	Cherries in Caramel Brandy Syrup (gf)	15:100	Crumble (gf)	84:104
Raspberry and Golden Syrup Steamed Puddings	18:88	Chilled Lemon Creams	12:108	Roasted Strawberry and Rhubarb Crumble Bowl	74:70
Rhubarb, Orange and Ginger Steamed Pudding	67:104	Lemon Posset with Lemon Wafers	3:91	Sticky Date and Apple Crumble	109:96
Roasted Apple and Malted Caramel Self-saucing Pudding	67:100	Lemon Posset (gf)	37:57	Winter Fruit Cobbler	73:106
Rum, Raisin and Chocolate Self-saucing Puddings	92:89	Lime and Coconut Pots with Fresh Mango (gf)	37:38	<b>Puddings: Rice, tapioca, chia and sago puddings</b>	
Saucy Chocolate Pudding with Toasted Almonds	31:98	Lime and Lemon Yoghurt Creams (gf)	27:84	Baked Rice Pudding with Brandy Fruits (gf)	92:94
Self-saucing Banana Butterscotch Pudding	30:106	Lime Syllabub and Raspberry Eton Mess (gf)	51:98	Black Rice Pudding with Turmeric Lime Granita and Coconut Sorbet (gf)	86:83
Self-saucing Ginger, Date and Walnut Pudding	72:88	Limoncello Posset Pots (gf)	93:91	Cardamom and Apricot Rice Pudding (gf)	42:99
Self-saucing Pear and Butterscotch Puddings	78:86	Mango and Lime Fools (gf)	51:128	Chilled Blackberry, Red Wine and Pearl Tapioca Puddings (gf)	34:88
Semolina and Chocolate Pudding	56:81	Orange Syllabub (gf)	45:83	Chilled Coconut and Passionfruit Rice Pudding with Glazed Pineapple (gf)	58:103
Spiced Pumpkin and Walnut Pudding	110:106	Plum and Lime Cheesecake Pots	69:124	Chocolate Rice Pudding (gf)	26:105
Steamed Candied Orange Puddings	31:100	Raspberry and Gingernut Fools	87:107	Cinnamon and Lemon Rice Pudding (gf)	73:104
Steamed Caramel and Ginger Pudding with Ginger Salted Caramel Sauce	79:68	Strawberry and Meringue Fool (gf)	57:118	Cinnamon Rice Pudding with Almond Crumble (gf)	61:85
Steamed Chocolate Pudding	55:91	<b>Puddings: Clafoutis and custard puddings</b>		Classic Basque Rice Pudding (gf)	8:107
Steamed Chocolate Pudding with Chocolate Fudge Sauce	91:84	Apricot Clafoutis	89:86	Coconut Chia Pudding (gf)	56:39
Steamed Orange, Cardamom and Grand Marnier Pudding	43:96	Baked Ginger Custard and Pear Puddings	73:116	Coconut and Lemon Tapioca Pudding (gf)	64:105
Sticky Cardamom Pudding with Brown Butter Caramel and Pistachio Dust	109:45	Baked Pear, Ginger and Citrus Custard Pudding	102:86	Coconut Sago with Fresh Fruit and Sesame Seeds (gf)	74:70
Sticky Date, Chocolate and Ginger Pudding	104:96	Black Doris Clafoutis	98:108	Coconut Yoghurt Chia Puddings (gf)	78:92
Sticky Pear and Ginger Pudding with Toffee Sauce	31:96	Caramelised Apple Clafoutis with Calvados	4:107	Lime and Coconut Tapioca Pudding (gf) (v)	107:72
Sticky Pear and Ginger Pudding with Toffee Sauce	100:158	Cherry and Almond Impossible Pie	68:118	Persian Orange and Spice Baked Rice (gf)	72:100
Sticky Prune, Rum and Chocolate Self-saucing Pudding (gf)	110:104	Cinnamon Doughnut and Butterscotch Custard Pudding	97:72	Rice Puddings with Figs in Vincotto (gf)	4:102
Sticky Toffee and Chocolate Pudding Tarts	42:66	Clafoutis aux Pruneaux (Prune Clafoutis)	7:112	Sticky Rice and Coconut Puddings with Papaya (gf)	28:90
Tamarillo and Apple Cobbler	18:71	Coconut Custard with Palm Sugar Syrup (gf)	5:107	Vanilla Rice Pudding with Shiraz Poached Quinces (gf)	31:94
The Ultimate Sticky Date Pudding	92:14	Fresh Berry Clafoutis (gf)	69:43	Warm Coconut Rice Pudding with Red Wine and Cinnamon Poached Rhubarb (gf)	50:104
Upside-down Caramelised Banana Pudding with Vanilla Maple Cream and Sea Salt	109:46	Fresh Plum and Berry Clafoutis	33:120	<b>Puddings: Yorkshire</b>	
<b>Puddings: Chilled and creamy puddings</b>		<b>Puddings: Crumbles, cobblers and crisps</b>		Beef Cheek Bourguignon with Yorkshire Puddings	79:38
Blueberry Yoghurt Fools (gf)	75:112	Berry and Apple Coconut Crumble	67:118	Mushroom Toad in the Hole (v)	54:111
Cardamom Madeleines with Roasted Tamarillo Fool	31:102	Berry and Apple Coconut Crumble	89:128	Yorkshire Puddings (v)	24:97
Cherry, Chocolate and Hazelnut Zuccotto	15:98	Berry and Rhubarb Crumbles	43:101	<b>Puddings: Other</b>	
Chilled Cinnamon Creams with		Blackberry and Apple Cobbler	31:113	Chocolate Marquise	6:104
		Blueberry and Apple Crisp	26:106	Fraises Gratinée – Gratin of Strawberries (gf)	5:96
		Cherry and Coconut Crisp	98:128		
		Christmas Mince Apple Crumble Tart	93:75		
		Late Summer Crumble	101:98		
		Nut Butter Blueberry Crisp	91:80		
		Pear and Blackberry Cobbler	104:96		
		Pear and Raspberry Shortbread Crumble (gf)	79:76		
		Rhubarb and Mixed Berry Seedy Crumble	97:75		
		Rhubarb, Pear and Walnut			

Fresh Raspberry and Brown Sugar Gratins	45:69	Risotto (gf, v)	60:80	Soup (gf, v)	66:111
<i>Puffed Aramant and Parmesan Crisps (gf, v)</i>	77:82	Pappardelle with Walnut Pesto and Roasted Pumpkin (v)	30:59	Pumpkin, Sherry and Chickpea Soup (v)	7:67
<i>Puffed Quinoa and Cashew Pork Schnitzel with Parsnip and Tahini Mash (gf)</i>	68:97	Pumpkin and Caramelised Onion Lasagne (v)	97:66	Pumpkin and Smoked Paprika Soup with Prawns, Preserved Lemon and Toasted Almonds (gf)	37:69
<i>Puffed Quinoa and Dukkah Fish Fingers (gf)</i>	74:93	Pumpkin and Haloumi Risotto Cakes with Pomegranate Sauce (v)	21:83	Pumpkin Soup (gf, v)	92:98
<i>Puffed Rice and Millet Slice with Cranberries and Pistachios (gf)</i>	72:106	Pumpkin Ravioli with Brown Butter, Sage and Hazelnuts (v)	23:95	Pumpkin and White Bean Soup with Ricotta and Sage Fritters (v)	60:64
<i>Puglia Christmas Tart – Sfogliata di Natale</i>	15:88	Pumpkin, Ricotta and Amaretti (pasta filling) (v)	41:71	Roast Pumpkin, Berber Spiced Tomato and Chickpea Soup (gf, v)	72:69
<i>Pull-apart Ham Rolls</i>	75:96	Pumpkin and Ricotta Tortellini with Pumpkin, Hazelnuts and Sage Butter Sauce (v)	37:66	Roasted Tomato, Pumpkin and Bread Soup	4:61
<i>Pulled Brisket with Cherries, Star Anise and Hoisin Sauce</i>	92:58	Pumpkin Risotto with Citrus Brown Butter (gf, v)	104:108	Roasted Tomato, Pumpkin and Capsicum Soup (v)	59:76
<i>Pulled Brisket Enchiladas</i>	105:56	Quinoa Risotto, Roasted Pumpkin and Crispy Bacon (gf)	68:76	Smoky Chipotle Pumpkin Soup with Sizzled Sausages and Chickpeas	97:46
<i>Pulled Pork (gf)</i>	62:76	Rich and Luscious Pumpkin Pasta with Crispy Amaretti and Pancetta Crumbs	108:42	Spiced Pumpkin Soup with Pumpkin Fritters and Coconut Yoghurt (gf, v)	67:82
<b>PUMPKIN, GENERAL (SEE ALSO BUTTERNUT)</b>		Roasted Pumpkin and Amaretti Gnocchi (v)	110:43	Spicy Tomato, Pumpkin and Dahl Soup (gf)	25:86
<b>Pumpkin: Desserts and sweet dishes</b>		Roasted Pumpkin and Ricotta-stuffed Pasta with Hazelnut and Sage Brown Butter (v)	96:74	Thai Roasted Pumpkin Soup (gf)	54:74
Golden Syrup and ‘Pumpkin Pie’ Steamed Pudding	97:68	Three-cheese and Pumpkin Baked Pasta (v)	102:70	<b>Pumpkin: Other (usually roasted)</b>	
Portuguese Pumpkin Doughnuts	84:73	<b>Pumpkin: Salads</b>		Baked Moroccan Chicken with Pumpkin and Rice (gf)	25:73
Pumpkin Loaf with Butterscotch Icing and Candied Pumpkin Seeds	37:70	Crisp Fish with Pumpkin and Lentil Salad	23:101	Barbecued Feta and Vegetables with Mint and Balsamic Dressing (gf, v)	1:68
Pumpkin Pie	92:89	Pumpkin, Spinach and Chickpea Salad with Tahini and Lemon Dressing (gf, v)	24:77	Beef and Red Wine Pies with Pumpkin and Spiced Mash	37:69
Pumpkin Spice Coffee Scones	102:108	Roast Pumpkin Salad with Chickpeas and Feta (gf, v)	17:107	Cardamom and Honey Glazed Duck with Pumpkin Couscous	5:72
Pumpkin Spiced Waffles with Roasted Fruit and Vanilla Mascarpone (gf)	62:99	Roasted Butterkin Pumpkin, Shiitake Mushroom and Haloumi Salad (gf, v)	85:105	Caramelised Pumpkin and Spinach Tart with Paprika, Caraway Seed and Cheese Pastry (v)	61:99
Seedy Spiced Ginger and Pumpkin Loaf (gf)	103:78	Roasted Pumpkin, Buckwheat and Herb Salad (gf, v)	88:52	Cheesy Risotto-stuffed Portobello with Pumpkin and Barley	81:37
Spiced Pumpkin Cheesecake	60:87	Roasted Pumpkin and Lentil Salad with Feta and Yoghurt Dressing (gf, v)	105:76	Honey Mustard Pork with Pumpkin Couscous	48:98
Spiced Pumpkin Cheesecake	100:112	Warm Winter Salad of Pumpkin, Chorizo, Fennel and Blue Cheese	37:71	Kale and Pumpkin Falafels with Pickled Carrot Slaw (gf, v)	93:115
Spiced Pumpkin Cheesecake Tart	93:76	<b>Pumpkin: Soups</b>		Lamb, Pumpkin and Rosemary Pies with Smashed Peas	85:63
Spiced Pumpkin and Pecan Cake with Caramel and Cinnamon Cream Cheese Icing	109:56	Brown Rice, Coconut and Chilli Pumpkin Soup (gf)	36:95	Mashed Pumpkin (gf, v)	97:68
Spiced Pumpkin and Walnut Pudding	110:106	Miso, Ginger and Pumpkin Soup with Mushrooms and Barley (v)	98:66	Mexican Braised Lamb with Whipped Pumpkin	49:60
Sweet Pumpkin Vetkoekies (Fritters) with Spiced Sugar	89:116	Moroccan Pumpkin Soup with Prawns and Chickpeas (gf)	49:82	Nutmeg-roasted Pumpkin with Coconut Yoghurt and Dukkah (gf, v)	66:67
<b>Pumpkin: Pasta and risotto</b>		Pumpkin, Ginger and Coriander Soup (gf, v)	55:101	Pork Steaks with Moroccan Pumpkin and Rice Pilaf (gf)	42:108
Baked Gnocchi with Roasted Pumpkin and Mozzarella (v)	97:105	Pumpkin, Lentils and Greens		Pumpkin Couscous with Date and Pomegranate Chutney	31:72
Baked Pasta with Pumpkin and Amaretti (v)	29:66			Pumpkin and Nutmeg Tartiflette (gf)	110:24
Baked Pasta with Roasted Pumpkin and Sage (v)	25:90			Pumpkin and Potato Gratin (gf)	100:68
Orecchiette with Pumpkin, Pine Nut and Rocket Sauce (v)	18:117			Pumpkin and Sage Tart (v)	8:61
Oven-baked Pumpkin and Leek					

Pumpkin, Thyme and Goat's Cheese Tart (v)	<b>19:102</b>	<i>Pumpkin, Lentils and Greens Soup (gf, v)</i>	<b>66:111</b>
Quick Pumpkin and Mushroom Calzone (v)	<b>65:114</b>	<i>Pumpkin Loaf with Butterscotch Icing and Candied Pumpkin Seeds</i>	<b>37:70</b>
Quinoa Pilaf with Slow-roasted Turmeric Onions, Goat's Cheese, Pumpkin and Mint (gf, v)	<b>61:105</b>	<i>Pumpkin and Nutmeg Tartiflette (gf)</i>	<b>110:24</b>
Quinoa Pizza with Shaved Pumpkin, Mozzarella and Cherry Tomatoes (gf, v)	<b>71:72</b>	<i>Pumpkin Pie</i>	<b>92:89</b>
Roast Duck, Pumpkin Gratin and Cranberry Mostada (gf)	<b>18:120</b>	<i>Pumpkin and Potato Gratin (gf)</i>	<b>100:68</b>
Roast Pork Fillet with Pumpkin Mash and Apple Salad (gf)	<b>54:112</b>	<i>Pumpkin Ravioli with Brown Butter, Sage and Hazelnuts (v)</i>	<b>23:95</b>
Roast Pumpkin and Cauliflower with Black Beans and Cascabel Chillies (gf, v)	<b>78:30</b>	<i>Pumpkin, Ricotta and Amaretti (pasta filling) (v)</i>	<b>41:71</b>
Roast Pumpkin with Mixed Olives, Chilli and Caper Agrodolce (gf, v)	<b>79:54</b>	<i>Pumpkin and Ricotta Tortellini with Pumpkin, Hazelnuts and Sage Butter Sauce (v)</i>	<b>37:66</b>
Roast Pumpkin with Mixed Olive, Chilli and Caper Agrodolce (gf, v)	<b>100:128</b>	<i>Pumpkin Risotto with Citrus Brown Butter (gf, v)</i>	<b>104:108</b>
Roasted Buttercup Pumpkins (gf, v)	<b>31:86</b>	<i>Pumpkin and Sage Tart (v)</i>	<b>8:61</b>
Roasted Buttercup Pumpkins with Sweetcorn and Polenta (gf, v)	<b>37:66</b>	<i>Pumpkin Seed Bread</i>	<b>83:39</b>
Roasted Pumpkin with Brown Butter, Sage and Pine Nuts (gf, v)	<b>29:66</b>	<i>Pumpkin, Sherry and Chickpea Soup (v)</i>	<b>7:67</b>
Roasted Pumpkin, Cauliflower, and Gnocchi Gratin (v)	<b>108:80</b>	<i>Pumpkin and Smoked Paprika Soup with Prawns, Preserved Lemon and Toasted Almonds (gf)</i>	<b>37:69</b>
Roasted Pumpkin Hummus with Tahini and Dukkah (gf, v)	<b>45:114</b>	<i>Pumpkin Soup (gf, v)</i>	<b>92:98</b>
Roasted Pumpkin, Pickles and Mango Chutney Toastie (v)	<b>103:50</b>	<i>Pumpkin Spice Coffee Scones</i>	<b>102:108</b>
Roti with Miso Pumpkin and Kimchi (v)	<b>83:96</b>	<i>Pumpkin Spiced Waffles with Roasted Fruit and Vanilla Mascarpone (gf)</i>	<b>62:99</b>
Smoky Baked Chicken with Chorizo and Pumpkin	<b>108:30</b>	<i>Pumpkin, Spinach and Chickpea Salad with Tahini and Lemon Dressing (gf, v)</i>	<b>24:77</b>
Spice-roasted Chicken with Pumpkin and Pomegranate Molasses (gf)	<b>49:107</b>	<i>Pumpkin, Thyme and Goat's Cheese Tart (v)</i>	<b>19:102</b>
Spicy Cashew Nut, Pumpkin and Ginger Chicken (gf)	<b>109:62</b>	<i>Pumpkin and White Bean Soup with Ricotta and Sage Fritters (v)</i>	<b>60:64</b>
Tandoori Roasted Pumpkin and Chickpea Tortilla Wraps (v)	<b>73:112</b>	<i>Punchy Vegan Pho (v)</i>	<b>86:76</b>
Tomato, Pumpkin and Potato Gratin (gf, v)	<b>53:64</b>	<i>Puttanesca Chicken (gf)</i>	<b>95:92</b>
Turkish Eggs on Roasted Pumpkin, Chorizo and Lentils (gf)	<b>36:84</b>	<i>Puttanesca Pasta</i>	<b>53:60</b>
Whipped Lemon Feta, Roasted Pumpkin and Chilli Honey Drizzle Crostini (v)	<b>106:70</b>	<i>Puy Lentil Chicken Salad with Apple and Hazelnuts (gf)</i>	<b>68:63</b>
		<i>Puy Lentil, Couscous and Chicken Salad</i>	<b>46:60</b>
<i>Pumpkin and Caramelised Onion Lasagne (v)</i>	<b>97:66</b>	<i>Puy Lentil, Porcini Mushroom and Chorizo Soup (gf)</i>	<b>49:79</b>
<i>Pumpkin Couscous with Date and Pomegranate Chutney</i>	<b>31:72</b>	<i>Puy Lentils with Leeks (gf, v)</i>	<b>31:77</b>
<i>Pumpkin, Ginger and Coriander Soup (gf, v)</i>	<b>55:101</b>	<i>Puy Lentils with Sausages and Mushrooms (gf)</i>	<b>13:86</b>
<i>Pumpkin and Haloumi Risotto Cakes with Pomegranate Sauce (v)</i>	<b>21:83</b>		