



Select your own divine meals and morsels from the weekly menu to suit your tastes and requirements. Delivered direct to you.

Other Divine services include...

- Divine nourishing care package
— the ultimate gift of food that is always appreciated
- Divine dinner party delivered
— the entertainers secret weapon
- Divine exclusive catering, boutique weddings, Divine platters and feasting tables

We also cater to dietary requirements; gluten free, dairy free, sugar free, vegetarian, and vegan.





Week one

Autumn / Winter nourishment

Menu 1 available : April 1 - 7, April 22 - 28, May 13 - 19,
June 3 - 9, June 24 - 30, July 15 - 21, Aug 5 - 11, Aug 26 - Sep 1

- **Honey roasted pumpkin and rosemary soup** - Utterly flavoursome goodness to warm the soul, delicious rich sweet pumpkin, southern clover honey and aromatic rosemary make the most delicious combination. Finished with a dollop of DIVINE goodness **GF/V**
\$8.50 single, 250ml – \$16 double, 500ml – \$32 family, 1000ml
- **Southern Salmon and leek pie** - The freshest salmon is smothered in a delicious sauce of leeks, carrots, spinach, herbs, capers, lemons and cream. Topped with a light creamy mash and finished with parmesan cheese. The ultimate winters meal. **GF**
\$18.50 single, 350g – \$36.50 double, 750g
- **Beef bourguignon** - Tender beef and bacon lardons are simmered in a rich tomato and red wine with fresh herbs, buttery shallots and mushrooms. Utterly DIVINE! **DF**
\$20.50 single, 300g – \$40.00 double, 600g – \$65.00 family
- **Carvery ham, chive and Cheddar Pasta bake** - A hit with the kiddies big and small. Pasta, ham off the bone & chives are deliciously smothered in a decadent three cheese sauce and finished with buttery breadcrumbs and ready to bake to perfection.
\$14.00 single, 350g – \$27.00 double, 750g – \$47.50 family, 1.2kg
- **Beetroot and feta risotto** - Earthy beetroot and fragrant thyme infuse this Italian dish to create the most nourishing and flavoursome risotto. Finished with Whitestone feta, parmesan and a good dollop of divine goodness. Serve with fresh rocket and crusty ciabatta for a deliciously comforting meal **GF/V**
\$14.00 single, 350g – \$27.00 double, 550g – \$48.00 family, 1.2kg
- **Roasted garlic Paris mash** - The perfect side dish to compliment beef bourguignon. Southern Agria potatoes and cooked until soft and fluffy and whipped with Divine goodness to create a decadent and creamy mash **GF/V**
\$8.00 single, 275g – \$15.00 double, 550g – \$30.00 family, 1.2 kg
- **Harvest salad** – Balsamic roasted beets, pumpkin, pears and red onions are tossed with creamy blue cheese, maple roasted walnuts and rocket. Served with dollops of rocket pesto dressing. So utterly delicious this salad is the perfect light meal or accompaniment served cold or warmed **GF/V**
\$33.00 650g, serves 2 - 4 adults – \$65.00 family, serves 6-8
- **Apple, pear and blueberry crumble** - Screaming comfort food. Tart apples, sweet pears and blueberries are smothered in a buttery & spicy crumble topping of oats and almonds.
\$12.50 single, 250g – \$24.00 double, 450g
- **Dark chocolate heaven bites** - Decadent morsels of DIVINE goodness. For the serious chocolate lover! **GF**
6 pack, \$13 – 10 pack, \$22.50
- **European ready to bake ciabatta** – Crusty, delicious and impossible to stop at one slice when straight out of the oven and smothered in butter.
\$5 small, serves 2-4 – \$7 large, serves 8 - 10



Order and pay online www.adivinedish.co.nz

Call Joanna Keppel **02106 46 297**

Email feast@adivinedish.co.nz

Week two

Autumn / Winter goodness

Menu 2 available : April 8 - 14, April 29 - May 5, May 20 - 26,
June 10 - 16, July 1 - 7, July 22 - 28, Aug 12 - 18, Sept 2 - 8

- **Beetroot, apple and fennel soup** – Utterly flavoursome Winter goodness to warm the soul, delicious earthy beetroot, aromatic fennel and tart apple make the most delicious combination. Finished with a dollop of DIVINE goodness **GF/V**
\$8.00 single, 250ml – \$16.00 double, 500ml – \$32.00 family, 1000ml
- **Slow cooked pork hock apple and fennel pie** – Free farmed pork hocks are cooked for 4 hours until falling from the bone and then combined with fresh vegetables, aromatic fennel, thyme & tart apples. Incased in a rich flaky pastry to create a flavour bomb of a pie.
\$22.00 single, 350g – \$42.00 double, 750g
- **Italian Beef meatballs** – The finest ground beef, Dijon and fresh herbs meatballs are simmered in a delicious Italian tomato sauce loaded with rich tomato and red wine **DF**
\$14.00 single, 300g – \$27.00 double, 600g – \$48.00 family, 1.2kg
- **Moroccan Lamb** – Southlands own Leelands lamb shoulder simmered until tender in punchy aromatic spices, tomato, chickpeas, apricots, prunes and almonds **GF/DF**
\$17.00 single 300g – \$33.50 double 600g – \$ 59.00 family 1.2 kg
- **Butter Chicken** – Tender chicken is simmered in a fragrant sauce of tomato, mild spices & natural yoghurt. A hot family favourite **GF** **\$17.00 single, 300g – \$34.00 double, 600g**
- **Pumpkin, feta & rocket risotto** – Italian style aborio rice cooked the traditional way. Delicious rich pumpkin roasted to perfection is tossed with creamy Danish feta and peppery rocket pesto to create this flavoursome dish. Finished with rocket pesto, parmesan and a good dollop of Divine goodness **GF/V**
\$13.00 single, 300g – \$26.00 double, 600g – \$48.00 family, 1.2kg
- **Divine Dijon and garlic Potato bake** - Southern agria potatoes are layered with garlic and baked in a creamy Dijon sauce and scattered with parmesan **GF/V**
\$10.00 single 275g – \$19.00 double 550g – \$25.00 family 1.200g
- **Sticky date and walnut pudding with toffeed butterscotch sauce** – Screaming decadent comfort food, this soft, light and sticky pudding will leave you licking the plate! Served with delicious butterscotch toffee sauce
\$10.00 single, 200g – \$20.00 double, 400g – \$40.00 family, approx 800g
- **Dark chocolate heaven bites** – Decadent morsels of DIVINE goodness. For the serious chocolate lover! **GF** **6 pack, \$13 – 10 pack, \$22.50**
- **European ready to bake ciabatta** – Crusty, delicious and impossible to stop at one slice when straight out of the oven and smothered in butter.
\$5 small, serves 2-4 – \$7 large, serves 8 - 10



Servicing Southland and Central Otago

Delivering divine goodness Wednesdays and Fridays, please allow 72 hours for delivery

a Divine Dish – creators of divine goodness



Week three

Autumn / Winter deliciousness

Menu 3 available : April 15 - 21, May 6 - 12, May 27 - June 2,
June 17 - 23, July 8 - 14, July 29 - Aug 4, Aug 19 - 25, Sept 9 - 15

- **Roasted tomato and basil soup** – Utterly flavoursome goodness to warm the soul.
Delicious rich sweet truss tomatoes are simmered with onions, garlic and aromatic basil make the most delicious combination. Finished with a dollop of DIVINE goodness **GF/DF**
\$9.00 single, 250ml – \$18.00 double, 500ml – \$35.00 family, 1000ml
- **Southern lamb, kumara and rosemary pie** – Southland's own Leelands lamb shoulder cooked slowly in caramelised onions and rosemary. Topped with roasted garlic Paris mash and scattered with parmesan **GF/DF**
\$18.00 single, approx 400g – \$38.00 double, approx 800g
- **Divine beef & three cheese lasagne** – Southern grazed beef simmered until tender in a rich bolognese sauce loaded with vegetables and fresh herbs. Layered between fresh pasta sheets and a decadent cheesy sauce then finished with parmesan and mozzarella, ready to bake to perfection. Perfect served with crusty ciabatta. **GF/DF**
\$21.00 Single, 350g – \$42.50 Double, 650g – \$64.50 Family, 1.3kg
- **Thai lemongrass, chilli and coconut chicken** – The freshest chicken is simmered in a deliciously creamy coconut and lemongrass sauce loaded with fragrant and punchy Asian flavours of fresh chilli, ginger, coriander and garlic. Medium heat. **GF/DF**
\$18.50 single, 300g – \$39.00 double, 600g
- **Pumpkin, rocket & feta cannelloni** – The brightest richest roasted pumpkin, peppery rocket, sharp feta and pine nuts compliment each other perfectly. This is rolled in fresh pasta sheets and smothered in roasted tomato harvest sauce, scattered with mozzarella cheese and dollops of rocket pesto **V**
\$18.00 single – \$39.50 double, 800g
- **Mushroom, thyme and chorizo risotto** – Nourishing and delicious, Italian aborio rice cooked the traditional way. Spicy chorizo compliment earthy field and button mushrooms deliciously. Finished with fresh spinach, parmesan and a good dollop of Divine goodness **V/GF**
\$14.00 single, 300g – \$28.00 double, 550g – \$49.00 family, 1.2kg
- **Roasted Garlic Paris mash** – Southern Agria potatoes and cooked until soft and fluffy and whipped with divine goodness to create a decadent and creamy mash **GF/V**
\$8.00 single, 275g – \$15.00 double, 550g – \$30.00 family, 1.1 kg
- **Cherry and almond galatte** – Cherries, almonds and orange zest are wrapped in rich cream cheese pastry smothered in cinnamon sugar and baked until golden. Soul warming after dinner goodness
\$32.50 double – \$64.00 family
- **Dark chocolate heaven bites** – Decadent morsels of DIVINE goodness. For the serious chocolate lover! **GF**
6 pack, \$13 – 10 pack, \$22.50
- **European ready to bake ciabatta** – Crusty, delicious and impossible to stop at one slice when straight out of the oven and smothered in butter.
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