



## ✧ DIY DINING INFORMATION ✧

### **-FRESHLY SHUCKED APPELLATION OYSTERS-**

*INGREDIENTS – Oysters, shallots, champagne vinegar, lemon, white pepper*

*ASSEMBLING INSTRUCTIONS – Serve to your liking with mignonette dressing or fresh lemon*

*Refrigerate and consume within 24 hours*

*Contains – Shellfish*

*Weight: 25G each*

*Produced at: Juliet Melbourne by Punch Lane,  
37-41 Little Bourke St Melbourne ph. 9639 4944*

### **-HOUSE CURED OCEAN TROUT-**

*INGREDIENTS – Ocean trout, lavosh (flour, water, butter, nigella seeds, salt & pepper), apple, celeriac, gin, salt, sugar, lemon juice, cream, salmon roe*

*Contains – Dairy, wheat, fish*

*Weight: 100G – Feeds 1-2*

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### **-DUCK LIVER PARFAIT, MADEIRA JELLY-**

*INGREDIENTS – Duck livers, cream, butter, brandy, port, salt, gelatin leaf, lavosh (flour, water, butter, nigella seeds, salt & pepper)*

*Contains – Dairy, wheat*

*Weight: 140G – Feeds 2*

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### **-TWICE COOKED CHEESE SOUFFLE-**

*INGREDIENTS – Milk, gruyere cheese, parmesan cheese, flour, eggs, butter, cream, onion, cloves, thyme, bay leaves, pepper, salt.*

*Contains – Gluten, dairy, eggs.*

*Please refrigerate and consume within 3 days.*

*HEATING INSTRUCTIONS - Pre – heat oven to 180. Take lid off foil & bake for 9 minutes. Weight: 150G feed 1 person*

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### **-LOBSTER TAIL PANSOTTI-**

*INGREDIENTS – Crayfish, rockling, salmon, prawns, cream, egg white, tarragon, basil, lemon zest.*

*Pasta – Flour, eggs, olive oil, salt & pepper*

*Contains – Dairy, wheat, fish, shellfish, egg*

*HEATING INSTRUCTIONS –Bring pot of water to boil. Drop bag of pasta into boiling water simmer for 12 minutes if frozen, 8 minutes if thawed. Beware of steam when opening bag. Please refrigerate and consume within 3 days.*

*Weight: 120G - entrée, 200G - main*

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### **-PROVENCAL VEGETABLE TIAN-**

*INGREDIENTS – Zucchini, eggplant, capsicum, tomato, onions, garlic, rosemary, basil, oregano, thyme, olive oil, salt & pepper*

*HEATING INSTRUCTIONS –Pre- heat oven to 170. Take lid off and heat for 25 minutes*

*Weight: 150G*

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### **-SPANISH MACKEREL KIEV-**

*INGREDIENTS – Spanish Mackerel, butter, garlic, fish stock, beans, breadcrumbs (flour, yeast, salt, palm oil, glucose, acidity regulator E516), salt, pepper. Mash potato, cream, butter.*

*Contains – Dairy, wheat, fish*

*HEATING INSTRUCTIONS – Pre-heat oven to 160. Spray Kiev with olive oil spray. Heat on tray for 20 minutes or until golden brown. Bring pot of water to boil. Drop bag of vegetables and mash into boiling water simmer for 8 minutes. Beware of steam when opening bag. Please refrigerate and consume within 3 days.*

*Weight: 250G – Feeds 2*

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### **-DUCK CASSOULET-**

*INGREDIENTS – Duck, Navy beans, keiserfleisch, tomato, beans, bread crumbs (flour, yeast, salt, palm oil, glucose, acidity regulator E516), black pudding (pork, pork blood, onion, cumin, pimento seeds), bread crumbs, onions, garlic, olive oil, shallots, duck fat, thyme, bay leaves, salt, pepper.*

*Contains –gluten*

*HEATING INSTRUCTIONS – Pre-heat oven to 180 degrees. Take foil off container and heat for 25 minutes or until hot in the middle.*

*Please refrigerate and consume within 3 days.*

*Weight: 300G Feeds 1*

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### **-WAGYU BEEF CHEEK BOURGUIGNON-**

*INGREDIENTS – Wagyu beef cheek, carrots, bacon lardons, mushrooms, red wine, veal stock (veal bone, red wine, carrots, celery, leek, onions, garlic, thyme, bay leaves), onions, garlic. Mash - Potatoes, butter, cream*

*Contains – Dairy*

*HEATING INSTRUCTIONS - Bring pot of water to the boil, place bag of beef into water and simmer for 20 mins. Simmer bag of mash for 5 minutes. Beware of steam when opening bag.*

*Please refrigerate and consume within 3 days.*

*Weight: 250G Feeds 1*

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### **-BASQUE CHICKEN & CHORIZO STEW-**

*INGREDIENTS – Chicken thighs, polenta, tomato, chorizo (pork, salt, cumin, pork fat, garlic, smoked paprika, pepper, antioxidant 316, starter culture) butter, garlic, onions, fennel seeds, basil, green olives, capsicum, artichokes, salt, pepper.*

*Contains – gluten, dairy. May contain traces of nut.*

*Please refrigerate and consume within 3 days.*

*HEATING INSTRUCTIONS - Bring pot of water to the boil, place bag of chicken into water and simmer for 20 mins. Simmer bag of polenta for 5 minutes*

*Weight: 250g feeds 1*

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### **-TWICE COOKED CHEESE SOUFFLE-**

*INGREDIENTS – Flour, eggs, butter, blue cheese, cream, flour, witlof, salad leaves, grapes, celery, chardonnay vinegar, mustard seeds, sherry vinegar, olive oil, pepper.*

*Contains – Gluten, dairy, eggs.*

*Please refrigerate and consume within 3 days.*

*HEATING INSTRUCTIONS - Pre – heat oven to 180. Take lid off foil & bake for 9 minutes. Take lid off salad and dress with dressing*

*Weight: 150G feed 1 person*

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### **-LUX SEAFOOD PIE-**

*INGREDIENTS – Rockling, salmon, prawns, cream, fish stock (water, fish bones, onion, leek, celery, bay leaf, thyme), cream, potato, egg, tarragon, parsley, pernod, lemon zest, salt, pepper.*

*Contains –dairy, eggs, fish, shellfish*

*Please refrigerate and consume within 3 days.*

*HEATING INSTRUCTIONS - Pre – heat oven to 170. Take lid off foil & bake for 50 minutes if frozen or 40 minutes if thawed.*

*Weight: 600G feeds 2- 3 people*

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### -CHICKEN PIE-

*INGREDIENTS – Chicken, leek, mushrooms, puff pastry (flour, butter, salt, sugar, soy lethicin, milk, egg)tarragon, chicken jus(chicken bones, celery, carrots, leek, onion, garlic, thyme, bay leaf), oregano, sumac. Potato, cream, butter, salt, pepper.*

*Contains – Gluten, dairy, eggs, soy.*

*May contain trace of peanuts & tree nuts.*

*Please refrigerate and consume within 3 days.*

*HEATING INSTRUCTIONS - Pre – heat oven to 180. Take lid off foil & bake for 1 hour if frozen or 40 minutes if thawed or until pastry is golden brown and the centre of pie is hot. Bring pot of water to boil and simmer bag of mash potato for 5 minutes. Beware of steam when opening bag.*

*Weight: 600G feeds 2- 3 people*

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### -BEEF & MUSHROOM PIE-

*INGREDIENTS – Wagyu beef cheek, puff pastry (flour, butter, salt, sugar, soy lethicin, milk, egg), carrots, bacon lardons, mushrooms, red wine, veal stock (veal bone, red wine, carrots, celery, leek, onions, garlic, thyme, bay leaves), onions, garlic. Mashed potatoes, cream, butter.*

*Contains – Gluten, dairy, eggs, soy.*

*May contain trace of peanuts & tree nuts.*

*HEATING INSTRUCTIONS - Pre – heat oven to 180. Take lid off foil & bake for 40 minutes or until pastry is golden brown. Bring pot of water to boil and simmer bag of mash potato for 5 minutes.*

*Beware of steam when opening bag.*

*Weight: 500G feed 2 people*

*1KG feed 4-6 people*

*Please refrigerate and consume within 3 days.*

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### -QUINCE CHEESECAKE-

*INGREDIENTS – cream cheese, mascarpone, buttermilk, eggs, cream, quince, sugar, vanilla, red wine, cinnamon, clove, ginger, vanilla, nutmeg, sherry, port, gelatine*

*Contains – Gluten, eggs, tree nuts, dairy*

*Weight: 100g feeds 2*

*Please refrigerate and eat within 3 days.*

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### **-CHOCOLATE FONDANT-**

*INGREDIENTS – Chocolate (cocoa mass, sugar, cocoa powder, soya lecithin, vanilla, cream, butter, salt), eggs, flour, sugar, butter, milk, cocoa, cream*

*Contains – Gluten, eggs, dairy, soy*

*Weight: 100g feeds 2*

*HEATING INSTRUCTIONS - Pre – heat oven to 180. Place foils of fondant on an oven tray and bake for 8 minutes, fondant should have a crust on top but be soft in the middle. Serve immediately with cream.*

*Please refrigerate and eat within 3 days.*

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### **-CHOCOLATE & COFFEE MOUSSE-**

*INGREDIENTS – Chocolate (cocoa mass, sugar, cocoa powder, soya lecithin, vanilla, cream, butter, salt), eggs, cream, sugar, espresso coffee, glucose (gluten free), bicarb*

*Contains – eggs, dairy, soy*

*Weight: 80g feeds 1*

*Please refrigerate and eat within 3 days.*

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### **-CREPES SUZETTE-**

*INGREDIENTS – Flour, eggs, milk, sugar, orange, cream, butter, grand marnier,*

*Contains – eggs, dairy, wheat*

*Weight: 80g feeds 1*

*HEATING INSTRUCTIONS – Take lid off container and keep cream aside. Heat crepes and orange sauce in microwave for 1 minute. Serve with Chantilly cream*

*Please refrigerate and eat within 3 days.*

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### -CHEESES-

25G of each with house made croutons

### -BAY OF FIRES CLOTH BOUND CHEDDAR-

St Helen's, Tasmania - Cow's milk - Cheddar

*The Fowler Family dates back to the early 1600 making them one of the oldest documented cheese makers in England, Ian's brother Adrian still runs the family farm and cheese making facility to this day. Ian moved to Australia 10 years ago basing himself in the picturesque East Coast of St Helens Tasmania, and this is where his small herd of specially bred cows graze on lush green grass. Cheese making starts immediately after milking, the freshness and quality is an imperative part in all cheese making. The age old recipe and techniques are implemented with care and experience. The cloth bound cheese is rubbed with lard and the cheddar is matured for anywhere from 12 months to 2 years on pine boards uniquely permeating the cheese. The buttery yellow colour is dominant and the taste is what a true cheddar should be – sharp, rounded, slightly salty and crumbly in texture.*

### -BLEU D'Auvergne MORNAC-

Auvergne, France - Cow's milk - Blue

*Bleu D'Auvergne was created in the mid 19th century by a farmer with a passion for cheese who combined mouldy rye bread with milk. This version is created by the third generation; family owned Société Framagère du Livradois. With four separate production and ageing facilities located in the picturesque volcanic mountains of the Auvergne region, Société Framagère du Livradois is one of the only family owned and operated companies to produce all five PDO cheeses of the Auvergne region. Bleu D'Auvergne has a spicy aroma, assertive flavour and a smooth texture. A long held tradition of the Auvergne region is to pair Bleu D'Auvergne with local sweet dessert wines.*

### -ROUZAIRE BRIE DI NANGIS-

Tournan-en-Brie, France- Cow's milk – Brie

*Brie de Nangis hails from Brie, just southwest of Paris, France, and is one of the milder, more buttery Bries. It almost disappeared from production but has seen a revival over the past few decades. Brie de Nangis is creamy and smooth and has a slightly chalky center that becomes runny with age. This cheese also pairs well with a Sauvignon Blanc and bigger reds such as Merlot*