

## BAKES

Heat bakes for 20 – 30 mins 160°C fan.

### SILVERBEET OR CELERY GRATIN

Finished with Phillippa's Seasoned Breadcrumbs. Serve as a light meal or a vegetable side.



### COTTAGE PIE

Beef topped with mashed potato and finished with our Seasoned Breadcrumbs.



### LENTIL BAKE

A Sally Clarke recipe, finished with Phillippa's Seasoned Breadcrumbs (Vegan available on request). Serve with salad or BBQ meat.



## DESSERT

### CHOCOLATE CAKE (GF)

A rich moist cake made with Callebaut chocolate and hazelnut meal. Serve with berries, poached pear or rhubarb and cream.



### FRESH FRUIT CAKE

A new large size 'tray bake'. Dense butter cake studded with seasonal fruit. Available whole, half, 1/4 to cut into any size portion. Perfect for crowds, can be warmed.

### LEMON TART

Unwaxed lemons in a crisp, unsweetened pastry shell. Serve with fresh passionfruit or vanilla whipped cream.



### APPLE PIE

Made with seasonal apples and brisee pastry. Serve warm or cold with cinnamon whipped cream.

### ARMADALE STORE

1030 High Street  
T: 03 9576 2020

See website for seasonal menus.  
[www.phillippas.com.au](http://www.phillippas.com.au)

Linen napkins from Seneca.  
Props from House of Orange.

## TAKE HOME DINNER FROM

*Phillippa's*

## ARMADALE



## PIES

All meat is Victorian and mostly grass fed and our all-butter pastry is made in-house.



### CHICKEN AND LEEK PIE

With a little tarragon.

### BEEF AND MUSHROOM PIE

Intensely flavoured for family feasting.

### LAMB AND ROSEMARY PIE

Sweet potato imparts a caramelised flavour.

### SPINACH AND FETA PIE

Made with Shaw River Buffalo Milk feta. Serve warm or cold.

Serve our pies with a simple leaf salad dressed with Phillippa's Vinaigrette and a jar of relish or chutney. Reheat pies for 30 – 40 mins 160°C fan.

## TARTS

Serve with a salad from our fridge or make the leaf salad below with our Red Wine Vinaigrette.

Warm tarts for 10-15 mins 160°C fan



### CHEDDAR & HAM TART

Warmambool cheddar, our butchers own cured ham and caramelised onion.

### PUMPKIN, SPINACH & WALNUT TART

Maple-roasted pumpkin and caramelised onion, Parmesan and Pecorino.

### ROASTED MUSHROOM & GOAT'S CHEESE TART

With caramelised onion and thyme.



## RECIPE

### ROCKET, SPICED ALMONDS, PECORINO & PEAR SALAD

Toss together; 100g rocket, 1 finely sliced firm, ripe pear (leave in lemon juice if preparing in advance, drain), 50gm shaved Pecorino (or Parmesan), 1/3 cup chopped Phillippa's Sesame Spiced Nuts or Honey Roasted Nuts and 3 tbsps Phillippa's Red Wine Vinaigrette. Serve.

## SOUP • PIZZA • PASTRIES

Soups are made with house-made stocks and available in 1.2 litre tubs.



### MINISTRONE

Made with vegetable stock, beans, pasta and Parmesan rind to flavour and finished with a soft-herb flavoured drizzle.

### TOMATO AND BASIL SOUP

With red lentils, a lunch box favourite. Serve with baguette halves, grilled with cheese.

We have an extensive range of seasonal soups in our fridge.

### MARGHERITA PIZZA

With burrata and house-made tomato sugo.

### PANCETTA & POTATO PIZZA

With rosemary and our tomato sugo.

Order, collect and heat. (No more waiting around for cold pizza to be delivered!) Other varieties available..please ask.



### VEGETABLE PASTIES

Our own blend of roasted root vegetables including celeriac and parsnip. Excellent with our beetroot relish.

### SAUSAGE ROLLS

House made puff pastry with a beef and lamb filling, flavoured with tomato and parsley. Excellent with our Tomato Chutney.

### MEAT PIES

Individual pies: Chicken, Lamb or Beef available through the week. Try with our Red Pepper Relish.