

# PARKER PIES

## RUTHERGLEN

### G O U R M E T P A S T R I E S

#### JOLLY JUMBUCK (Rosemary on top)

Prime Juicy lamb cooked in a sensational mint & rosemary sauce

#### RUTHERGLEN RED (Poppy Seeds on top)

Tender chunks of beef, slowly cooked in a rich mushroom, bacon & red wine sauce

#### CHICKEN, HAM & MUSTARD (/// on top)

Oven roasted chicken wrapped in a smoked ham with tasty cheese & three seeded mustard

#### CHICKEN, BACON & TOMATO (O on top)

Oven roasted chicken combined with fried bacon, tasty cheese & farm fresh tomatoes

#### CHICKEN & ASPARAGUS (>> on top)

Oven roasted chicken mixed with tasty cheese & a generous serve of asparagus

#### RUTHERGLEN WHITE (Sesame Seeds on top)

Fresh fillet chicken cooked with field mushrooms in a mega rich creamy bacon & white wine sauce

#### THAI CURRY (/ & Sesame Seeds on top)

Fillet chicken encased with the aromatic flavours of Asia in a creamy coconut & coriander sauce

#### BUFFALO BILL (Star on top with poppy seeds)

Tender chunks of real buffalo cooked in a rich bacon, onion & garlic sauce

#### KANGAROO (Kangaroo on top)

Kangaroo with mushrooms, caramelized onion & red currant jelly sauce

#### EMU (Australia Map on top)

Camp oven style, marinated with red wine, tomato, onion, potato, carrot & peas

#### VENISON (Sesame Seeds & Poppy Seeds on top)

Flavoured with juniper berries and orange with local rutherghlen wine

#### CROCODILE (Crocodile on top)

Crocodile & crab meat in a sweet chilli sauce

#### VEGETARIAN (V & Sesame Seeds on top)

A combination of fresh garden vegetables in a sweet chilli & tasty cheese sauce

#### TIGER KING PRAWN (⌘ with poppy seeds on top)

Tiger king prawns cooked in a creamy coconut, curry and coriander sauce

#### SWEET CHILLI CHICKEN & PRAWN (⌘ with sesame seeds on top)

Tiger king prawns, crab meat and chicken in a sensational sweet chilli sauce

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### GOURMET PASTRIES

#### PIES - GOURMET SHAPE

##### PARKER PIE

Lean beef mince cooked the parker pie way

##### CHUNKY BEEF (□ & Poppy Seeds on top)

Tender chunks of beef cooked the parker pie way

##### BRAISED STEAK & ONION (Line with Poppy Seeds)

Braised beef with onion flavoured the parker pie way

##### STEAK, BACON & CHEESE (Pastry Line across top)

Lean beef mince with generous amounts of bacon & tasty cheese

##### STEAK & MUSHROOMS (Sesame Seed dot on top)

Tender chunks of beef with field mushrooms in a rich creamy sauce

##### PEPPERED STEAK (Cracked pepper on top)

Tender chunks of beef in a creamy cracked pepper sauce

##### INDIAN BEEF CURRY PIE (Poppy Seed dot with Sesame Seeds)

Lean beef mince infused in a screaming seed sensation with the aromatic flavours of India

#### PASTIES

A combination of meat and vegetables with a little seasoning

#### SAUSAGE ROLL

Sausage meat with our own special seasoning

**Cooking Instructions:** We recommend you defrost the product in the fridge several hours before cooking. To cook pre heat oven to 220°C. For fan forced oven put pastries on a greased tray & cook for 15-20 minutes or until golden brown.

Parker Pies cannot guarantee  
100% allergen-free preparation environment.