

Home Care Package

NENU

2024-2025







About Meals on Wheels Central Coast

There is so much more to a meal than just what's on a plate.

This is something we deeply understand at Meals on Wheels Central Coast. We provide nutritious meals at a great price and leverage the power of a meal to gather people together.

With over 145 meal options and a range of social support programs and services we are dedicated to helping you live a flourishing life.

We cater to anyone over 65, regardless of their ability to cook. We're the perfect alternative to take away, a nutritious meal kept in the freezer for when you need it and there is no minimum order frequency required to access our service. We also provide meals for people and their carers under 65 who have meals included in their NDIS Plan.

As a community non-profit organisation, Meals on Wheels Central Coast is managed by a team of paid staff and overseen by a volunteer led governance committee. We have over 180 Volunteers who help us deliver thousands of meals each week, making us one of the largest Meals on Wheels services in New South Wales!

Our programs and services

- Meal Delivery supports our clients to live independently by providing an extensive menu of delicious, nutritious and affordable meals delivered free to their home by our dedicated volunteers
- Community Restaurant provides a fantastic weekly social outing for our clients, offering morning tea, hot lunch, dessert and beverages, along with fun-filled social activities
- Social Support promotes social interaction in a 1:1 or group setting, enhancing mental, emotional and physical well-being
- Assisted Shopping Program gives our clients a chance to shop at their local stores on weekdays with the help of one of our wonderful volunteers
- Furry Friends provides pre-packaged pet food with high-quality ingredients that is balanced, nutritious and convenient

Being a Home Care Package Client Means:

- You only pay 30% of meal costs
- Your HCP package will cover the remaining 70% of your meal costs
 - For more information please refer to page 22

Meals on Wheels Central Coast Outlets

MEAL ORDER TIMES

8am to 1pm, Mon to Fri

Tuggerah: 02 4357 8402	Charmhaven: 02 4357 8417	
Green Point: 02 4363 7111	Woy Woy: 02 4341 6699	
ORDER DAY	NEXT AVAILABLE DELIVERY DAY	
Monday	Thursday	
Tuesday	Friday	
Wednesday	Monday	
Thursday	Tuesday	
Friday	Wednesday	

The order cut off time is 1pm. We do not deliver on weekends, public holidays or between Christmas and New Year. We ensure our clients have enough meals to cover them for the days we don't deliver.

Menu Key & Allergens

Low Fat Gluten Free Dairy Free Vegetarian

us Low Salt s Soft la Lactose Free o Onion

Garlic Sulphites May Contain Sulphites

May Contain Peanuts



HEAD OFFICE (8AM TO 4PM)

02 4357 8444

www.ccmow.com.au

Table of contents

PAGE

2	About Meals on Wheels Central C	oast
4	Meals on Wheels Soups	\$1.55
5	Meals on Wheels Mini Meals	\$2.75
6	Meals on Wheels Main Meals	\$3.95
9	Meals on Wheels Desserts	\$1.55
10	Meals on Wheels Puree	\$3.70
11	Gourmet Meals Small Meals	\$3.35
14	Flagstaff Small Meals	\$3.35
15	Flagstaff Main Meals	\$3.95
17	Flagstaff Desserts	\$1.55
18	Patties Value Meals	FROM \$1.95
19	EWH Snacks	FROM \$.90
20	Vili's Pies & Sausage Rolls	FROM \$1.55
20	Furry Friends Pet Food	FROM \$1.10
21	Meal Heating Guide	
22	General Information	
22	Understanding our Menu	
22	Paying for Your Mode	

MEALS ON WHEELS CENTRAL COAST

Soups: 200g









Thick pea soup flavoured with ham



O LF LS GF 350-02 **Pumpkin Soup** A delicious, rich cream of

pumpkin soup





350-05 Chicken & Corn Soup A creamy chicken and corn soup



Chicken Noodle Soup A delicious chicken and noodle soup



Creamy Tomato Soup A delicious, creamy tomato soup



Beef & Vegetable Soup A hearty soup made with chunky fall apart beef and healthy vegetables



Corn & Bacon Chowder





Potato & Leek Soup A creamy potato and

leek soup

All meals in our menu are sourced from Australian suppliers. Images may differ from the actual products.

Mini meals: 250g 🕏









Corned Beef

With a creamy mustard sauce, mashed potatoes, carrots, cauliflower & broccoli



370-05 **Roast Chicken Breast**

With creamed potatoes served with carrots & peas







Steak & Bacon Casserole

With mashed potatoes, carrot, cauliflower, broccoli & green beans

5

Vegetables that accompany meals may change seasonally.

Main meals: 380g Meals on Wheels Central Coast









301-05 **Cottage Pie**

With mashed potatoes, topped with cheese



301-06 **BBQ Sausage**

With pan fried potatoes, broccoli & baked beans



301-02 Spaghetti Bolognaise

With zucchini, carrots, eggplant & leek



305-04 **Garlic Prawns**

In a creamy garlic sauce with rice, broccoli, carrots and cauliflower



O GF Corned

In a white sauce with mashed carrots, broccoli & cauliflower



Beef Rissoles

With potato/sweet potato bake, green beans, carrots & corn



Beef Pot Roast

With mashed potatoes, carrots & peas



Main meals: 380g







Beef Stroganoff

With mashed potatoes, cauliflower, broccoli & carrots



Beef Casserole

With mashed potatoes, baked pumpkin & peas



301-11

Creamy Rissoles
With mashed potatoes, bea

With mashed potatoes, beans, broccoli & carrots



Lamb Roast

With mint gravy, roast potatoes, baked pumpkin, broccoli & cauliflower



Lamb Casserole

With mashed potatoes, broccoli & cauliflower



Pork Sausage

With onion gravy, mashed potatoes, carrots & peas



Pork Roast

In an apple gravy with pumpkin mash, cauliflower & broccoli



Pork Steak Diane

With cream potatoes, cauliflower & cabbage



Chicken Mushroom

With roast potatoes & green beans



Sweet & Sour Chicken

With steamed rice & mixed vegetables



Chicken Curry

With basmati rice, green beans, broccoli & capsicum



304-04

Roast Chicken Breast
With cream potatoes carrots

With cream potatoes, carrots & peas

Main meals: 350g-380g







Chicken Casserole
With roast potatoes, broccoli &

pumpkin



Honey Soy Chicken*
With stir fried rice & vegetables



Chicken Breast Mango
With roast potatoes, pumpkin, carrots & green beans



Curry Prawns
In a mild curry sauce, with a medley of Asian greens & rice



Barramundi Lemon Butter
With basmati rice, broccoli,
cauliflower & carrots

305-02



Whiting & Wedges
With carrots, corn, peas & tartare sauce



Brown Rice Vegetable Patties
With a potato & sweet potato stack
& green beans



Mushroom Casserole
With mashed potatoes
& spinach



Spaghetti Veganaise
With a vegan version of a
bolognaise sauce



With red lentil, basmati rice, spinach and mango chutney



Vegetarian Parmi
With roast potatoes, carrots, cauliflower & broccoli



Creamy Meetballs
Vegan balls in a mustard sauce,
with mash, beans & broccoli

*The Honey Soy Chicken 304-06 serving size is 340g

All meals in our menu are sourced from Australian suppliers.

Desserts: 120g-200g

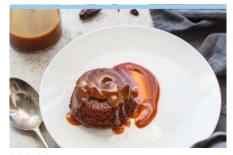






360-01 **Bread & Butter Pudding**

Baked with custard & topped with toasted almonds



Sticky Date Pudding

With finely chopped dates, topped with sticky caramel sauce



360-03

Fruit Pavlova

With mango, kiwi, strawberries & topped with a passionfruit coulis



Double Chocolate Pudding

A rich luscious chocolate pudding



Lemon Cheesecake

A delicious tangy cheesecake



Tiramisu

Chocolate sponge soaked in espresso syrup layered with orange cheesecake



Berry Crumble with Custard

Mixed berries & golden baked crumble



360-08

Vanilla Tea Cake & Custard

Traditional tea cake with a creamy custard



360-09

Rice Pudding

A good old fashioned rice pudding infused with vanilla & cinnamon



Puree Chocolate Mousse

With dollops of cream. Suitable for puree clients



Apple Crumble

Juicy stewed apples with golden baked butter crumble



Puree Lemon Cheesecake Mousse

9

With a smooth and silky texture. Suitable for puree clients

Images may differ from the actual products. Vegetables that accompany meals may change seasonally.

Puree: 350g









340-02 Lamb Casserole

With potatoes, carrots & broccoli



Roast Beef

With cream potatoes, pumpkin & peas







Pork Roast

With apple gravy, potato, pumpkin & broccoli



Chicken Mushroom

With sweet potato mash & green beans



Roast Chicken Breast

Served with potato, pumpkin & peas



344-01

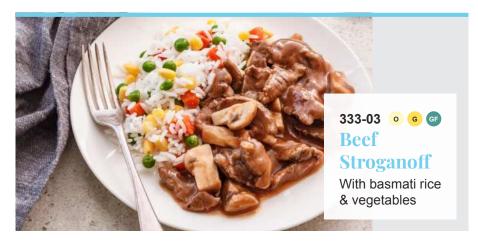
Barramundi Lemon Butter

With cream potatoes, carrots & peas

Small meals: 280g-300g









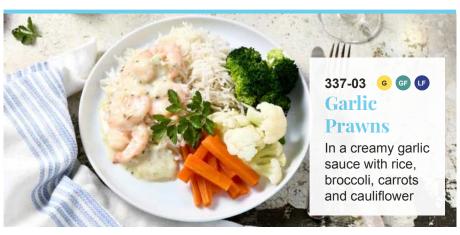
Curried Sausages

With mashed potatoes, carrots, peas & corn



Cottage Pie

With mashed potatoes & topped with cheese







Steak & Kidney
With peas, carrots and

With peas, carrots and potato mash



Spaghetti Bolognaise

With zucchini, eggplant & leek



Beef Casserole

With cauliflower, broccoli, green beans and mash



000-00

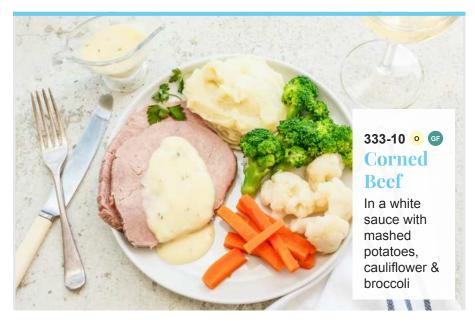
Beef Rissoles

With potato bake, green beans, carrots & corn

Small meals: 280g-300g









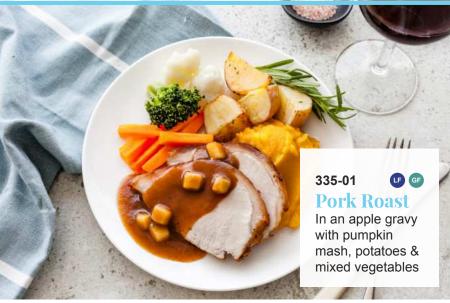
Lamb Casserole

With mashed potatoes & garden vegetables



Lamb Roast
With mint gravy, mixe

With mint gravy, mixed vegetable & mashed potatoes







Sweet & Sour Chicken

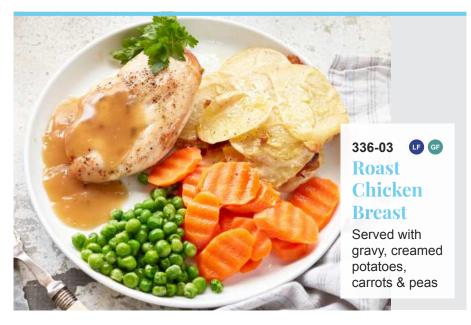
With steamed rice & mixed vegetables

All meals in our menu are sourced from Australian suppliers. Images may differ from the actual products.

Small meals: 280g-300g







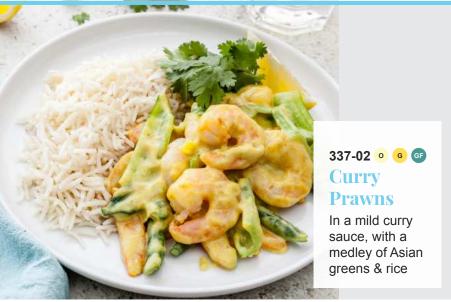


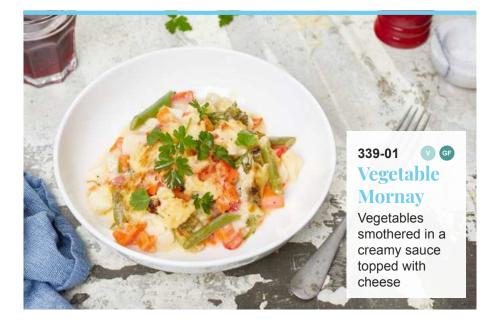
Honey Soy Chicken*

On a bed of tasty stir fried rice



With lemon butter sauce, garden vegetables & potatoes







Mince Potato Bake

With kale, zucchini, cauliflower, capsicum, carrots & peas

Vegetables that accompany meals may change seasonally.

*The Honey Soy Chicken 336-04 serving size is 260g









Roast Lamb

Roast lamb with roast potato & mixed vegetables



Roast Pork

Roast pork, gravy, roast potato & vegetables







Corned Silverside & Parsley Sauce

Silverside, parsley sauce, & mixed vegetables



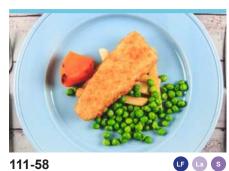
Sweet & Sour Pork

Chinese sweet & sour pork with rice



Sausages with Gravy

Homestyle Aussie sausage with mash, seasonal vegetables & onion gravy



Crumbed Fish Fillet

Crumbed fish fillet, fries & vegetables

Main meals: 360g Plagstaff

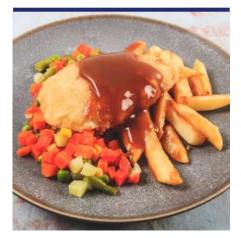






100-03 Rissole & Onion Gravy Beef rissole with mixed vegetables & gravy

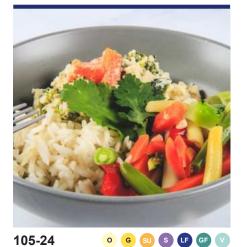




0 G La 101-05 Chicken Schnitzel Chicken Schnitzel served with fries & seasonal vegetables



Meatloaf & Gravy Meatloaf with gravy, served with vegetables



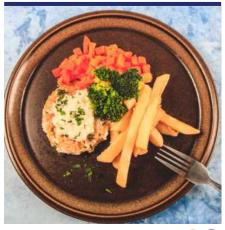
Vegetable Curry Vegetable curry, served with rice & vegetables



Vegetable Pasta Bake Vegetable pasta baked in a rich tomato sauce, served with vegetables



Hawaiian Chicken Hawaiian chicken, served with rice & vegetables



104-08 Fish Cake with Parsley Sauce Fish cake with parsley sauce, served with fries & vegetables

Main meals: 360g







Chinese sweet and sour pork served with jasmine rice & vegetables



Chicken Scallopini

Chicken scallopini, served with vegetables



Meatballs in tomato sauce, served with vegetables



Honey Soy Chicken*
Honey soy chicken with fried rice & vegetables



Steak and kidney pie, served with mashed potato & vegetables



Savoury Beef Mince

Savoury beef mince, served with vegetables



Macaroni Cheese

Elbow pasta with a cheese sauce, served with carrots & peas

*The Honey Soy Chicken 101-40 serving size is 370g.

Desserts: 70g-150g









Carrot Cake

Carrot cake with cream cheese frosting, pecans & walnuts



Banana Cake

Traditional banana cake with creamy icing





114-34 GF GE Creamed Rice & Apricots

Creamed rice topped with juicy apricots



Stewed Apple & Custard

Apple stewed with a cinnamon custard



Peaches & Custard

Juicy peaches with creamy custard



Apple Pie & Cream

Juicy apple baked in a sweet pastry crust, served with cream



Apricot Pie & Cream

Apricots baked in a sweet crumbly pastry, served with cream

MEALS ON WHEELS CENTRAL COAST

Main meals: 260g-320g



\$1.95 / \$2.55



110-01 o o c 260g Beef Lasagne

Beef lasagne topped with bechamel sauce





Chicken pieces with fettucine & a creamy sauce



110-06 • • • 260g \$1.9 Spaghetti & Meatballs

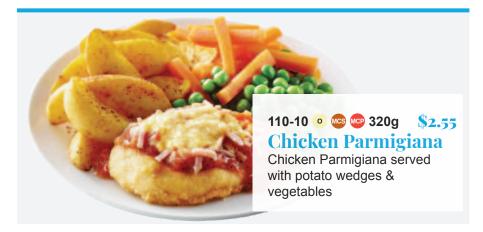
Spaghetti in a napolitana sauce, with beef meatballs



\$2.55

\$2.55

Roast chicken served with roast vegetables & gravy





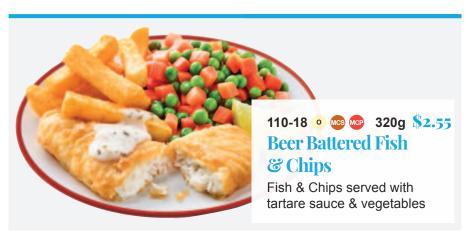
110-11 **6 69 9** 320g Chicken Kiev

Chicken Kiev served with mashed potato & vegetables



110-13 • • • 320g \$2 Slow Cooked Lamb

Lamb chunks served with mashed potato & vegetables



Ice-cream: 50g





115-14 Vanilla Ice Cream Cup

A creamy vanilla low-fat ice confection in a serve for one



Strawberry Ice Cream Cup

A creamy strawberry flavoured ice cream in a serve for one

\$1.35

\$1.80

Fruit cups: 120g



Fruit Salad

SPC ProVital Fruit Salad provides a one fruit serve of delicious peach, pear and pineapple



Two Fruits

SPC ProVital Two Fruits are a one fruit serve of delicious pear and peach

Muffins: 120g



Blueberry Muffin

A delectable treat with a burst of juicy, tangy blueberries nestled within a moist and fluffy baked delight



Choc Chip Muffin

An indulgent delight featuring velvety chocolate chips embedded within a scrumptiously moist muffin



19

Pies: 160g





Sausage Rolls: 110g





700-58 O G Sausage Roll



Pet food



Furry Friends Pet Food Range*

Available in three sizes in 100% pet grade mince:

125g Chicken	\$1.10
125g Beef	\$1.60
250g Chicken	\$1.90
250g Beef	\$2.50
500g Chicken	\$2.50
500g Beef	\$3.90
	125g Beef 250g Chicken 250g Beef 500g Chicken

^{*} Please note that our pet food is stored separately to our human food, and is delivered in separate bags.

Meal Heating Guide



Option 1

Microwave (800-1000 watts)

Soups

- Do not remove or pierce the film
- · Cook on high for up to 4 minutes
- Allow the soup to stand for 2 minutes before removing the film

Mini / Small Meals

- Do not remove or pierce the film
- Cook on high for 5 51/2 minutes
- Allow the meal to stand for 2 minutes before removing the film

Main Meals

- Do not remove or pierce the film
- Cook on high for 6 71/2 minutes
- Allow the meal to stand for 2 minutes before removing the film



Option 2

Microwave (1000-1200 watts)

Soups

- Do not remove or pierce the film
- · Cook on high for 3-4 minutes
- Allow the soup to stand for 2 minutes before removing the film

Mini / Small Meals

- · Do not remove or pierce the film
- Cook on high for 4½ 5 minutes
- Allow the meal to stand for 2 minutes before removing the film

Main Meals

- Do not remove or pierce the film
- · Cook on high for 6-7 minutes
- Allow the meal to stand for 2 minutes before removing the film



Option 3

Oven

Soups

- Do not remove or pierce the film
- Preheat the oven to 170° C (fan forced)
- Cook for 15-20 minutes
- Allow the soup to stand for 2 minutes before removing the film

Mini / Small Meals

- · Do not remove or pierce the film
- · Cook on high for 20 minutes
- Allow the meal to stand for 2 minutes before removing the film

Main Meals

- · Do not remove or pierce the film
- Preheat oven to 170° C (fan forced)
- · Cook for 30 minutes
- Allow the meal to stand for 2 minutes before removing the film



Other information

Caution: Tray and contents may be very hot.

Storage: Store at -18° C.

Storage: If contents become thawed, use within 24 hours. <u>Do not refreeze</u>.

Handy tip: After heating your meal, feel the bottom centre of the meal tray. If it's hot, let it rest for 2-3 minutes before opening. But if you still feel cold spots, add 30 seconds at a time until the bottom is hot, then rest for 2-3 minutes. Be careful not to overheat the meals, as it can make the meal tougher.

MEALS ON WHEELS CENTRAL COAST 21



General Information

Home Care Package Clients

We can provide the most cost effective meal solution through your Home Care Packages. The Government's Home Care Packages Program has been implemented to assist older Australians to live independently in their own homes for longer. Changes were made to the program giving people the ability to allocate funds to meal delivery services. Under Government legislation, customers who are in receipt of a Home Care Package have more choice and flexibility as to how their care is delivered and what company they would like to engage to assist them with their needs. Your Home Care Package Provider cannot instruct you as to which meal service provider you use. It is your choice.

Along with your meal delivery, you will receive a friendly chat as well as a health and wellbeing check from our wonderful volunteers. Talk to your Home Care Package Provider to commence your meal deliveries from Meals on Wheels Central Coast.

You will receive an invoice from us for the cost of the meal ingredients as per the prices set out in this menu. Please note, this is the cost for the actual meal ingredients and is not covered under your package. Your package provider will be invoiced directly for the preparation of your meals.

Please refer to our section on Paying for your Meals on page 23 for further information.

Understanding our menu

Our meals are conveniently coded for easy ordering. An example of the item code is 333-09 for Small Beef Rissoles.

Placing an order

To set up your first meal order or for any general questions, please call our team on **02 4357 8444**. Future orders may be placed by calling your Client Services Officer (refer to page 3 for phone numbers). If you would like to register for online ordering via our website, please speak to our team. Alternatively, you may request an order form from your Client Services Officer which can be handed to our volunteers during your meal delivery.

The order cut off time is 1pm. It takes three business days to process and deliver your order. Please refer to page 3 for meal order times.

Recurring orders

You can create a recurring order by advising us of the number of meals you would like to receive each week over your preferred number of weeks (i.e. four meals a week over three weeks). This order is then regenerated over your preferred number of weeks (i.e. every three weeks) to run in the same pattern. For more information, please contact your Client Service Officer. You are welcome to change your meals, the number of meals and the frequency of recurrence at any time.

Paying for your meals

Meal orders are to be paid fortnightly. There are no binding contracts. One Direct Connect trading as Meals on Wheels Central Coast encourages our clients to use Direct Debit, with payments for your meals deducted automatically from your bank account each fortnight. Direct Debit is the simplest and most convenient way to make sure your account is paid in full and on time. To update your bank details, please contact our Accounts team on **02 4357 8413** or email

accounts@ccmow.com.au.

Meals on Wheels Central Coast also accepts payment by cheque posted to:

One Direct Connect Limited

Attn: Accounts PO Box 5260

Chittaway Bay NSW 2261

Alternatively, you can pay by Electronic Funds Transfer (EFT)/Direct Deposit:

Acct Name: One Direct Connect Limited

BSB: 012-621 **Acct No:** 284-243-986

Please ensure you put your client number as a reference if paying via EFT or Direct Deposit.

Delivery Policy

Meals are only delivered to registered clients on the Central Coast from Monday to Friday. You are required to be home to accept a delivery on a day previously agreed to by you and Meals on Wheels Central Coast. Generally, we require a minimum of three business days' notice for a delivery request.

Meals on Wheels Central Coast cannot give or adhere to a request for a specific delivery time. Meals on Wheels Central Coast accepts no liability for the loss or deterioration of any goods once they have been delivered. We will not be held liable for any financial or physical damages of any kind. Meals on Wheels Central Coast will not replace or provide a refund for any meals ordered by the client by mistake.

Clients must notify Meals on Wheels Central Coast if they have received an incorrect meal or are missing a meal within 24 hours of delivery by phone on 02 4357 8444. Missing meal items will be delivered to the client on an alternative day agreed to by the client and Meals on Wheels Central Coast.

Service Terms

When you become a client of Meals on Wheels Central Coast, you will be required to provide contact information (such as name, contact number and delivery address), emergency contact information and you may be required to provide financial information for billing purposes. If we have trouble processing or delivering an order, we will use this information to contact you.

If you are not home or contactable at the agreed time of delivery and/or we suspect that there may be a health or medical issue in need of attention, we may contact your emergency contact person, local hospitals and/or emergency services. This is to ensure your health and wellbeing.

Privacy Policy

Meals on Wheels Central Coast only collects personal information that is necessary for our work. We do not disclose the personal information of our clients or volunteers to third parties, unless we are provided with consent by our clients to do so, or if we are required to do so by law. Unless consent has been provided, we do not publish personal information in publications or on our website and social media. Meals on Wheels Central Coast actively seeks to ensure that all personal information we collect is protected from misuse, unauthorised access, modification or disclosure.

We will only use your information for the purpose of evaluating and improving our service on the Central Coast and to provide statistics about our clients to the Federal and State governments to help plan and improve services across the region. This information, however, is anonymous and will not affect your entitlement to services. Any statistical information about clients which is made public will not identify individuals. Individuals may request copies of personal information held by Meals on Wheels Central Coast and request the correction of any inaccuracies.

These terms are subject to change without notice. For the most up-to-date terms of service, please contact Meals on Wheels Central Coast directly.

Meals on Wheels Central Coast is funded by the Australian Government Department of Health. Although funding for this service has been provided by the Australian Government, the material contained herein does not necessarily represent the views or policies of the Australian Government.







HEAD OFFICE **02 4357 8444**

EMAIL

sales@ccmow.com.au

PO Box 5260 Chittaway Bay, NSW 2261

www.ccmow.com.au