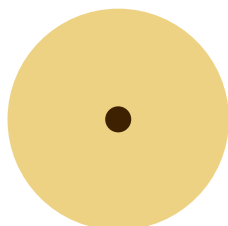


PIE

IDENTIFICATION

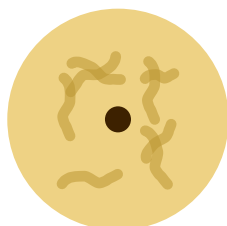


STEAK & GRAVY



Round pie
with 1 Hole

STEAK & CHEESE



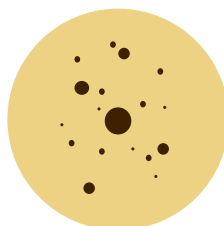
Round pie
with 1 Hole + Cheese

STEAK & BACON



Round pie
with Cross

STEAK & PEPPER



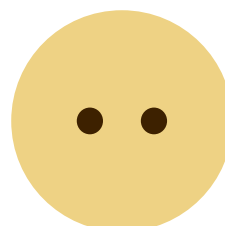
Round pie
with 1 Hole + Pepper

STEAK & MUSHROOM



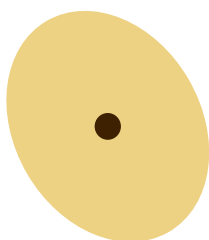
Round pie
with 3 Lines

BACON & EGG



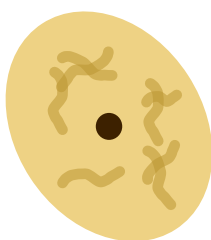
Round pie
with 2 Holes

MINCE & GRAVY



Oval pie
with 1 Hole

MINCE & CHEESE



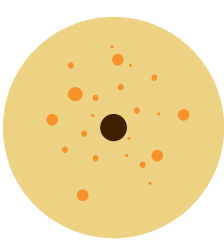
Oval pie
with 1 hole + Cheese

CHICKEN, LEEK & BACON



Round pie
with 1 Hole + Poppy Seeds

BUTTER CHICKEN



Round pie
with 1 Hole + Spice

CHICKEN SATAY



Round pie
with 2 Lines

CHICKEN & MUSHROOM



Round pie
with 4 Lines

VENSION & ROSEMARY



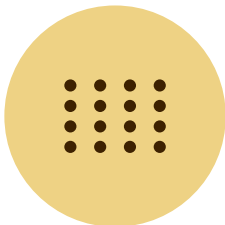
Oval pie
with 2 Lines

LAMB & MINT



Round pie
with T

PORK BELLY



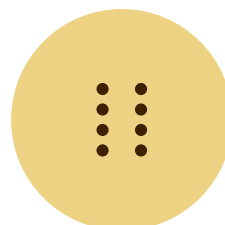
Round pie
with 4 Fork Lines

VEGETARIAN



Round pie with 1 Hole +
Pumpkin & Sunflower Seeds

VEGAN ROASTED VEGE WITH CASHEW



Round pie
with 8 Small Holes

STORAGE This product will remain at optimum quality until the "use by" date if kept frozen (-18°C or below). Once thawed, please use within 10 days, do not refreeze.

HEATING INSTRUCTIONS Preheat oven to 180°C (350°F), place pie in bag, in centre of oven and heat for 20 – 25 mins. If heating from frozen heat for 40 – 45 mins.

