



Your Chance to Join Chef Paul & Sam's Brigade

Put your Chef-ready Meal® in the fridge as soon as it arrives home

Peppercorn sauce instructions

- o Heat in the microwave on full power for 2 mins 30 seconds checking and stirring every 30 seconds.
- o Or heat in a heavy saucepan on a low heat until it starts to bubble gently.

Sam's Barbecue sauce instructions

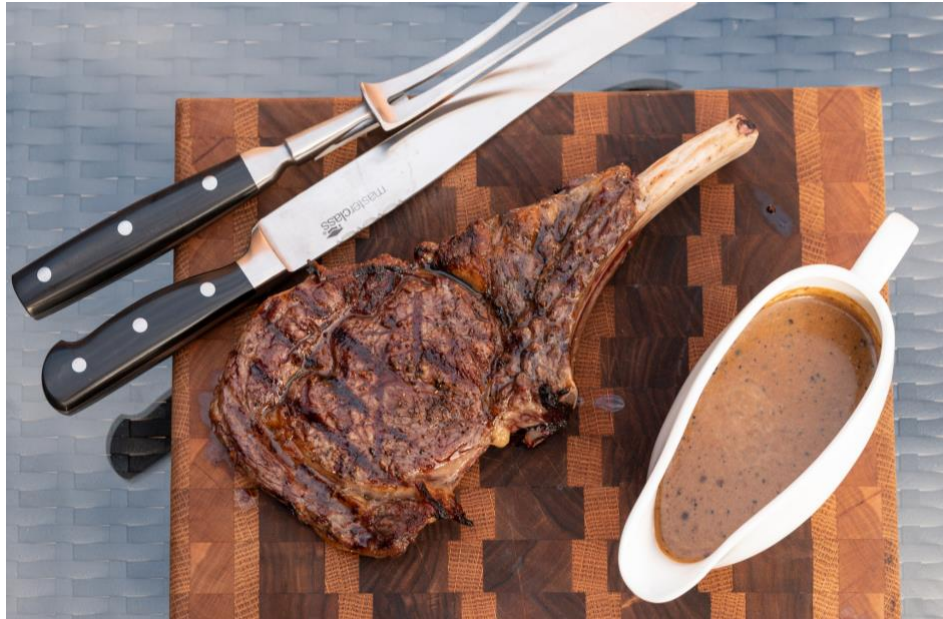
- o Serve at room temperature. Simple as that.

Use within 3 days of collection/delivery. Keep refrigerated below 5°C.

We cannot guarantee that nuts or nut traces will not be found in our food.

Allergens - Mustard, celery, egg, sulphites

The hygienic containers are made from corn starch and are biodegradable. They will clean (even in the dishwasher) and can be reused many times



Your Chance to Win a Free Bottle of Wine

We want to see how your Barbecue turned out!

Share your plate to your Instagram story and tag us @samschophouse and use #SamsHomeService. Each month we'll pick one lucky winner to receive a bottle of very nice red wine to pair with your dinner!

Award-winning Wines

We also deliver wine from our world-famous, award-winning wine list selected by sommelier George Bergier at take-home prices too.

You can order these online too in our Sommelier's Selection Shop.

Please help Us to Develop This Business & Save Sam's

- o We're an independent family-owned 150-yr-old local business
- o We plan to expand Our Home Service
- o With a broader Sunday Roast menu
- o And other Chop House Classics prepared as Chef-ready Meals
- o We'd love your feedback & ideas to sams@vicchopco.com
- o If there's anything you don't like, tell us so we can change
- o And if there's anything you do, **please tell your friends**