

3 hour Part Hands on Part Party format \$160 plus gst per head.

The guests are divided into 5 teams which cook a selection of 5 dishes that comprise a shared main course. The chefs then look after dessert. A canapé on arrival is also served with this format.

Menu 1 \$160

Grilled Garlic Crumbed Mussels with Parmesan
Caramelised Orange Salad with Fennel Seeds and Haloumi
Lamb kebabs with Hommus Preserved lemon and Mint
Manoushi Breads, Tomato Jam & Labneh
Spanish Chicken with Green Olives and Chorizo

Persian Love Cake with Oranges in Spiced Wine syrup

Menu 2 \$160

Seasonal green vegetable salad with lemon, haloumi, mint and hazelnuts
Lamb & Pinenut koftas with Tahini sauce
Flat breads, Baba Ganoush, Harissa
Tea Smoke Ocean Trout with Baby Beetroot, Walnuts & Labneh
Twice Cooked Beef Ribs with Fennel and Citrus salad

Watermelon Granita with Creme Fraiche and Pistachio Praline

Menu 3 \$160

Vietnamese Crab and Pork Spring Rolls with nuoc mam cham
Lamb and Cumin pancakes with chilli sauce
Turmeric marinated Prawns with hot and sour Pineapple Relish
Thai Green Chicken Curry
Green Papaya Salad with Sticky Pork, Peanuts and Mint
Jasmine Rice

Coconut and Pandanus Sorbet with Fresh Passionfruit and Sesame Tiles