

4 hour Part Hands on Part Party class \$180 plus gst per person.

Participants are divided into 4 teams that prepare, cook and plate up a range of 4 shared entrees. After that the Golden Pig chefs take over to serve a delicious main course and dessert, while you and your group concentrate on the party part of the program. The price includes a canapé on arrival, hands on cooking, a shared 3 course meal and exclusive use of the venue.

Menu 1 \$180

Seasonal Green Vegetable salad with Lemon, Haloumi, Mint and Hazelnuts
Beef Koftas with Tahini sauce
Flat breads, Baba ganoush, Harissa
Snapper, Chorizo & Capsicum Kebabs with Smoked Paprika Mayonnaise

Tea Smoked Salmon salad with Baby Beetroot, Labneh and Walnuts
Slow Roasted Lamb shoulder with Cumin and Tomato, aioli
Quinoa, Spinach, Almond, Preserved Lemon salad
Roast tomatoes with Basil and olives

Chocolate parfait with macerated oranges in wine syrup

Menu 2 \$180

Cuttlefish, Sweet Pepper and Saffron rice with Chorizo and lemon
Lamb kebabs with Preserved Lemon and Mint, Hommus
Msemen breads, Tomato Jam and Labneh
Grilled Garlic crumbed Mussels with Parmesan

Grilled salmon with Chimichurri sauce
Spanish Chicken with Chorizo and Green olives
Orange and witlof salad with toasted almonds
Roast potatoes and Sweet Potatoes, aioli

Persian Love Cake

Menu 3 \$180

Potato and Rosemary Pizza breads
Confit Salmon Salad with Green Beans, Preserved lemon, Sour cream & Capers
Tuscan Bean Puree with roast Tomatoes, Basil, Olive tapenade and crunchy bread crumbs
Caramelised Orange Salad with Fennel seeds and Haloumi

Cous Cous with Dates and Pistachios
Moroccan Slow cooked Lamb Shoulder with Yoghurt
Barbecued Chicken with Mojo Picon Roja
Cucumber, Radish, Mint and Tomato salad with Sesame dressing

Watermelon Granita with Pistachio praline and Creme Fraiche

Menu 4 \$180

Vietnamese Crab and Pork Spring Rolls with nuoc nam cham
Turmeric marinated Chicken Skewers with hot and sour Pineapple Relish
Lamb and Water chestnut Pot Stickers with Ginger and Shallot dipping sauce
Betel leaf with Scallop, Sticky Tamarind sauce & lime

Mains

Red Curry of Duck with Thai Basil and Lychees
Twice Cooked Beef Ribs with Citrus Salad
Green Papaya Salad with Peanuts and Mint
Jasmine Rice

Coconut and Pandanus Sorbet with Passionfruit and Sesame Tuiles