

Part hands on Part Party \$180 plus gst

Menu 1

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

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

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

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

Red Curry of Duck with Thai Basil and grapes
Twice Cooked Lamb Ribs with Green mango Salad, Sweet Tamarind Dressing
Green Papaya Salad with Peanuts and Mint

Coconut Mousse with turmeric and Ginger Poached Pears, Coconut and Peanut Brittle

Menu 5

Tom Kha Gai with smoked trout

Chinese pork pastries with sumac yoghurt and crispy chilli oil

San Choy Bao with Kung Pao style chicken and peanuts

Prawn and coriander wontons with sesame dressing and shallot oil

Korean style Lamb ribs with 13 spices and cucumber pickle

Red curry of duck with Thai basil and pineapple sauce

Green papaya salad with green chilli dressing

Miso pannacotta with caramel ginger oranges and black sesame tuile

Menu 6

Sesame Prawn toast with chilli jam

Chicken skewers marinated in dark soy and caramel with hot and sour pineapple relish

Pork and chive dumplings with Sichuan chilli sauce

Betel leaf with Scallop, Sticky Tamarind sauce & lime

Baked salmon with black bean and chilli, sweet soy

Master stock beef brisket with green curry sauce, and roti breads

Javanese vegetable salad with wombok, green beans, fresh coconut and chilli

Jasmine Rice

Coconut Mousse with turmeric and ginger poached pears, coconut and peanut brittle