

Part Hands on Part Party \$165 plus gst

Menu 1

Grilled Garlic Crumbed Mussels with Parmesan
Caramelised Orange Salad with Fennel Seeds and Haloumi
Lamb kebabs with Homus 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

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

Vietnamese Crab and Pork Spring Rolls with nuoc mam cham
Lamb and Cumin pancakes with chilli sauce
Chicken skewers marinated in dark soy and caramel with hot and sour pineapple relish
Baked salmon with black bean and chilli, sweet soy
Green Papaya Salad with Sticky Pork, Peanuts and Mint
Jasmine Rice

Coconut and Pandanus Sorbet with Fresh Passionfruit and Sesame Tuiles

Menu 4

Betel leaf with Scallop, Sticky Tamarind sauce & lime
Sesame Prawn toast with chilli jam
Pork and chive dumplings with Sichuan chilli sauce
San Choy Bao with Kung Pao style chicken and peanuts
Twice cooked beef ribs with Penang sauce, cucumber relish
Jasmine rice

Miso pannacotta with caramel ginger oranges and black sesame tuille

Menu 5

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
Snapper in clay pots with yellow fragrant broth
Green papaya salad with grilled octopus, green chilli dressing

Coconut pannacotta with ginger pears, peanut and coconut brittle

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

Pumpkin custard with coconut sorbet, candied pepitas, toasted coconut.