

BOWL FOOD

2015

FROM \$12 EACH - NOT FOR DELIVERY ONLY

COLD

Cuttlefish, Shredded Pork Belly, Green Paw Paw, Chilli, Shallots, Dried Prawn Salad
Mixed Pea, Smoked Eel, Pink Fir Potato, Dried Fig, Radish Salad
Roasted Vine Tomato Gazpacho, Basil Pistou, White Anchovy Toast
Melon Fruit Salad, Beetroot Chips, Baby Coriander, Ginger and Walnut Cream
Chargrilled Vegetable, Moghrabieh Salad, White Bean and Yoghurt Dressing
Sweet Potato, Toasted Fennel Seeds, Beans, Blue de Basque, Pear, Cashews

HOT

Roulade of Goats Cheese, Eggplant, Capsicum, Potato, Vegetable a la Grecque (V)
Goats Cheese Tortellini, Tomato Consommé, Olive, Marjoram (V)
Fresh Bow Tie pasta, Peas, Asparagus, Celery, Lemon Thyme Vinaigrette (V)
Salmon Fillet, Aubergine Caponata, Tomato, Lemon Dressing
Market Fish, Potato Ragout, Leek, Clams, Crème Fraiche, Chives
Market Fish, Colcannon, Petit Herb Salad, Prawn Vinaigrette
Caramelised Chicken Thigh, Creamed Celeriac, Mushroom Fricassee, Broad Beans, Jus Gras
Poached Chicken, Tiger Prawn, Pak Choy, Crisp Shallot, Black Bean Dressing
Daube of Beef, Pomme Puree, Spinach, Shallots, Lardons
Braised Oxtail, Potato Gnocchi, Creamed parsnip, Baby Vegetable, Sauce Madeira
Goulash, Spatzle, Beetroot, Horse Radish Chantilly
Confit Pork Belly, Boston Baked Beans, Pork Pattie, Crackling
Madeira Braised Lamb Shank, White Polenta, Young Leeks, Truffle
Mish Mish Maya (Mediterranean Lamb), Lemon, Cos Salad, Labneth
Braised Pork Cheek, Roast Carrot and Sage Puree, Maderia

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Please note some items on this menu may be subject to seasonal availability and some items attract a supplementary charge. Please note a minimum of 25 people applies for this menu.

