



A Mediterranean Feast

Impress your guests with the casual elegance, aroma and colours of Mediterranean cuisine.

Main Dishes

Baked salmon marinated in capsicum and walnut, served with an oregano & olive paste.

Chermoula marinated sea bream stuffed with olives and preserved lemon

Roast chicken w/ potatoes, prunes and pomegranate molasses

Harissa marinated beef sirloin w/ preserved lemon sauce

Pomegranate pork belly

Sumac and za'atar encrusted snapper served on a bed of chickpeas & green salad

Seared duck breast w/ ruby grapefruit and star anise

Fish kofta served with beetroot relish and green chillies

Barbecued leg of lamb w/ almonds and orange blossom

Barbecue beef short ribs w/ black garlic and chili

Side dishes

Char-grilled broccolini with sweet tahini

Farro (spelt) with roasted red pepper

Roasted butternut squash w/ tahini and za'atar

Butter bean puree served with egg and dukkah

Aubergine w/ miso and Chinese cabbage

Saffron rice with pistachio and herbs

Braised artichokes w/ freekeh grains, mint & dill

French beans w/ shiitake & nutmeg

Salads

Green herb salad

Warm kumara & broccoli in salsa verde

Roasted pumpkin & chickpea salad w/ Persian fetta

Summer tabouleh w/ pomegranate

Rocket, baby carrot and Persian fetta in mustard vinaigrette

Warm roasted beetroot salad with paprika yoghurt dressing

Green medley: sprouts, pears and pecans served in honey vinaigrette

Dessert

Meringue roulade with morello cherries & rose

Pomegranate pannacotta w/ rosewater sauce

Fig, yoghurt and almond cake

Sweet and salty cheesecake with cherries and crumble

Filo pastry cigars filled w/ honey caramelised almonds & walnuts, served w/ an orange blossom syrup

Flourless almond and orange mini-cakes served w/ passionfruit & caramelised figs