

**melbourne
event group**

Modern Australasian Menu

Filling cups, bellies and hearts



Menu

Course 1

Please select 1 dish:

ASIAN INSPIRED

Braised pork neck steamed bao, tonkatsu, cucumber, spring onion

WESTERN INSPIRED

Porcini mushroom raviolo, slow braised free-range pork, soft herbs & shaved crackling

Hazeldene chicken ballotine, dill & mint eggplant, romesco, kaitifi

Individually plated





Course 2

Please select 1 dish:

ASIAN INSPIRED

Crab & Sweetcorn

Hot & Sour Soup

Chicken Wonton & lemongrass Soup

Individually plated



Course 3

Please select 1 dish:

ASIAN INSPIRED

Roasted Peking duck salad, buckwheat noodles, warm orange, anise chilli and black sesame

Fried King prawn cutlets, egg noodles, ginger & spring onion*

WESTERN INSPIRED

Smoked duck breast, almond tarator, morello cherry, young beet leaves

Wagyu bresaola, whipped persian feta, radishes, crisp kale, apple

Individually plated

*can be upgraded to lobster - POA

Course 4

Please select 2 dishes:

ASIAN INSPIRED

Steamed barramundi, lobster broth, water spinach, garlic chive

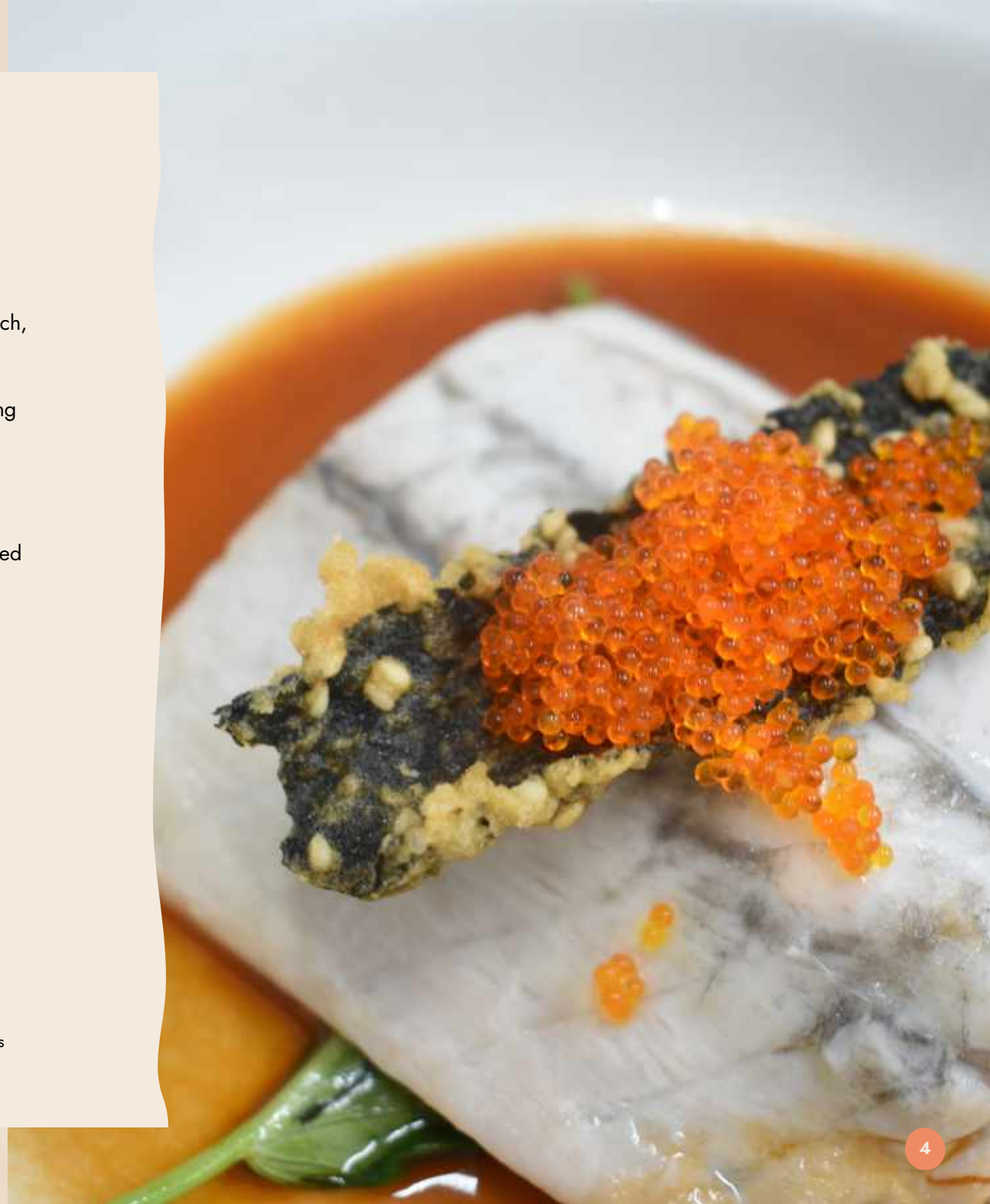
Soy infused beef eye fillet, pickled daikon, spring onion, roasted sesame kewpie, soy caramel

WESTERN INSPIRED

Gippsland lamb shoulder, sticky lamb rib, charred leek slaw, carrot

Tasmanian Huon salmon fillet, potato galette, taramasalata, chimichurri

Choice of alternating plated main course or two shared platters to the middle of the table



Shared sides

Please select 2 dishes:

ASIAN INSPIRED

Combination fried rice, Lup Cheong

Steamed broccolini, green beans, toasted sesame, hoi sin, crisp garlic

WESTERN INSPIRED

Cos lettuce, Treviso radicchio, shaved fennel, orange, ricotta salata

Persian rice pilaf, golden raisins, mint & coriander yogurt

Red and white cabbage, wombok, fresh herbs & nuoc cham dressing

Served in the centre of the table





Course 5

Please select 1 dish:

ASIAN INSPIRED

Genmaicha mousse, compressed apple, caramel, puffed grains

Toasted Koji ice cream, yuzu, rice crisp, caramel tuile*

WESTERN INSPIRED

Burrata panna cotta, char red grapes fennel, rye crumble

Grilled rum glazed pineapple, coconut mousse, coconut crunch

Individually plated

*Available at Leonda By The Yarra Only



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