melbourne event group

Indian Fusion Menu

Filling cups, bellies and hearts



Morning or Afternoon Tea*

Please select 3 of the following:

Bread pakoda, date, tamarind chutney, mint chutney

Jalebi

White kalakand

Cham cham

Motipak

Motichoor ladoo

Milk cake

Served with Masala tea and Indian coffee.

*can be served as an alternative to canapes, or serve both for \$15 per person

Menu

Entrèe

Please select 2 dishes:

Green chermoula prawn cutlets, cauliflower tabbouleh, saffron hummus

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

Cheese Chilli

Cauliflower Manchurian

Murgh Tikka

Served on platters in the centre of the table, or circulated around the room





Mains

Please select 3 dishes:

Chicken Makhani

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

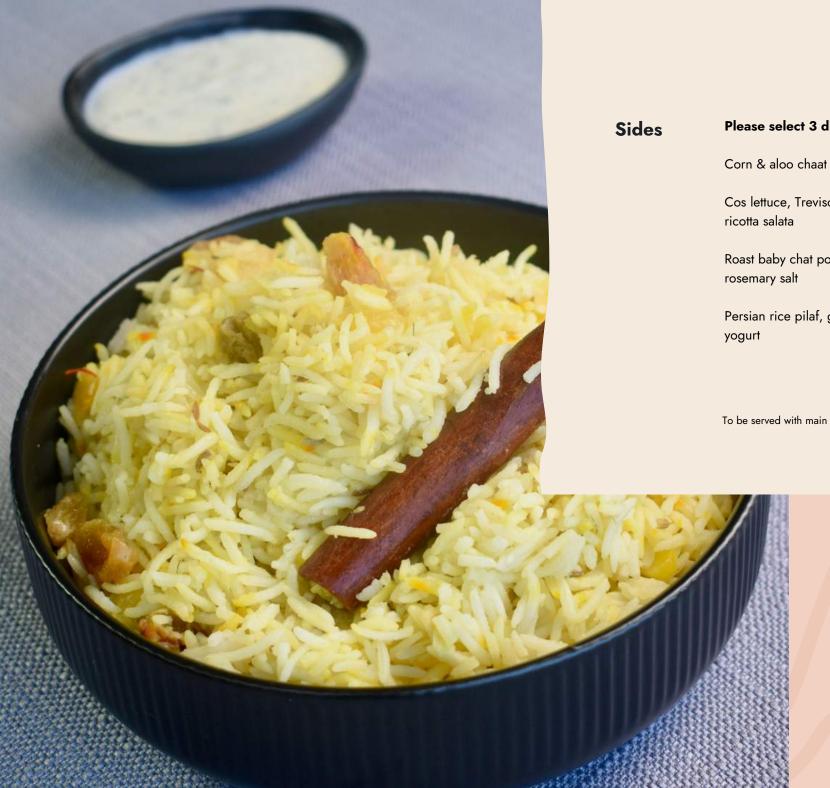
Humpty Doo barramundi, parsley lemon cannellini puree, lobster vinaigrette, red elk leaves

Matar paneer

Herb roast Hazeldene chicken, green garden pea, dried tomato, tarragon, baby cavelo nero

Served with papad, pickle & raita

Served on platters in the centre of the table



Please select 3 dishes:

Cos lettuce, Treviso radicchio, shaved fennel, orange,

Roast baby chat potatoes, pickled shallot rings, saltbush, rosemary salt

Persian rice pilaf, golden raisins, mint & coriander

To be served with main course

Dessert

Please select 2 dishes:

Pistachio kulfi*

Gulab jamun

Coconut sago pudding

Iced Hazelnut Dome, citrus, chocolate soil*

Edible forest, bittersweet chocolate crémeux, chocolate soil, butternut

Burrata panna cotta, char red grapes fennel, rye crumble

Served as alternating plated dishes or on platters in the centre of the table

* Dish available at Leonda By The Yarra only







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