

**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

Entrée

Please select 2 dishes:

Green chermoula prawn cutlets, cauliflower tabbouleh, saffron hummus

Crisp chickpea & green herb fritters, roast red bullhorn peppers, pickled shallots, herb aioli

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 cavolo nero

Served with pappadams, pickle & raita

Served on platters in the centre of the table



Sides

Please select 3 dishes:

Corn & aloo chaat

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

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

Persian rice pilaf, golden raisins, mint & coriander yogurt

To be served with main course

Dessert

Please select 2 dishes:

Pistachio kulfi*

Gulab jamun

Coconut sago pudding

Iced chocolate hazelnut dome, citrus, chocolate soil*

Belgian salted caramel chocolate delice, lychee & yuzu, black sesame & white chocolate brownie

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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