

**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

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

Individually plated





Course 2

Please select 1 dish:

ASIAN INSPIRED

Crab & sweetcorn soup

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 & black sesame

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

WESTERN INSPIRED

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

Ocean trout, Tasmanian smoked salmon, pickled kohlrabi & radish salad, lemon vinaigrette

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

Pan roasted Tasmanian salmon, burnt carrot purée, sauce romesco, nasturtium leaves

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

Served in the centre of the table





Course 5

Please select 1 dish:

ASIAN INSPIRED

Grilled rum glazed pineapple, coconut mousse, coconut crunch

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

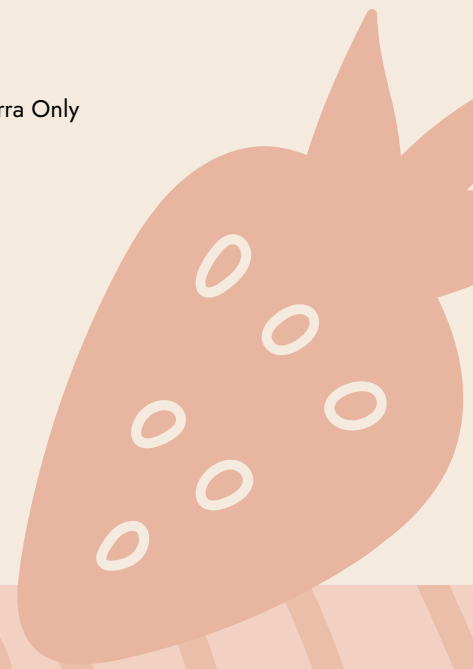
WESTERN INSPIRED

Burrata panna cotta, char red grapes fennel, rye crumble

Meyer lemon & raspberry semifreddo, roasted pistachio biscotti

Individually plated

*Available at Leonda By The Yarra Only





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