

**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 laddoo

Milk cake

Served with Masala tea and Indian coffee.

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

Sample menu, subject to seasonal change

Menu

Entrée

Warm Crystal Bay prawns, fennel salad, cos, celery, crisp brioche, salmon roe vinaigrette

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

Chicken makhani

Twice cooked Gippsland lamb rump, chickpea & hummus, zhoug dressing, red elk leaves

Pan roasted barramundi fillet, lemon thyme leeks, Sebago potato terrine, tartare vinaigrette

Matar paneer

Roasted free range chicken breast, mac & cheese, mixed cabbage & radish, roast chicken jus

Served on platters in the centre of the table



Sides

Pappadams, pickle & raita

Roast baby chat potatoes, toasted pepitas, rosemary & lemon

Saffron rice

To be served with main course

Dessert

Pistachio kulfi*

Gulab jamun

Coconut sago pudding

Iced chocolate hazelnut dome, citrus, chocolate soil*

Meyer lemon & raspberry semifreddo, roasted pistachio biscotti

Tasmanian Leatherwood honey & saffron parfait, blackberry, miso puffed grains

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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