

**melbourne
event group**

Sri Lankan Fusion Menu

Filling cups, bellies and hearts



Menu

Entrée

Spiced beef patties, tomato relish

Chickpea & curry leaf potato samosa, mango chutney

Tuna, potato & black pepper croquette, tomato kasundi

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

Gnocchi Romano, tomato basil sugo, baked ricotta, lemon, wild marjoram

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





Mains

Devilleed prawns, sweet chilli, red onion

Chicken biriyani, fried shallot, garlic chips

Tempered dhal curry, toasted mustard seeds, fried curry

Grass fed beef cheek, mustard silver beet, crispy Tuscan cabbage, jus

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

Served on platters in the centre of the table



Sides

Yellow rice

Pappadams, pickle & raita

Chilli, onion, pineapple achcharu

Frisée salad, baby spinach & witlof, roasted grapes,
baked ricotta, herb aioli

To be served with main course



Dessert

Velvet milk curd, palm treacle, miso tuille, puffed grains

Watalappan, roasted cashews soil & Jaggery syrup

Mango passion opera, coconut crunch

Pandan Coconut sago, lime, raspberry

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

Meyer lemon & raspberry semifreddo, roasted pistachio biscotti

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





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