

**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

Please select 2 of the following:

Smoked paprika crispy prawns, cauliflower tabbouleh, matbucha hummus

Chickpea & green herb fritters, eggplant zaalouk, sumac oil, young herbs

Cheese chilli

Cauliflower manchurian

Murgh tikka

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





Mains

Please select 3 of the following:

Chicken makhani

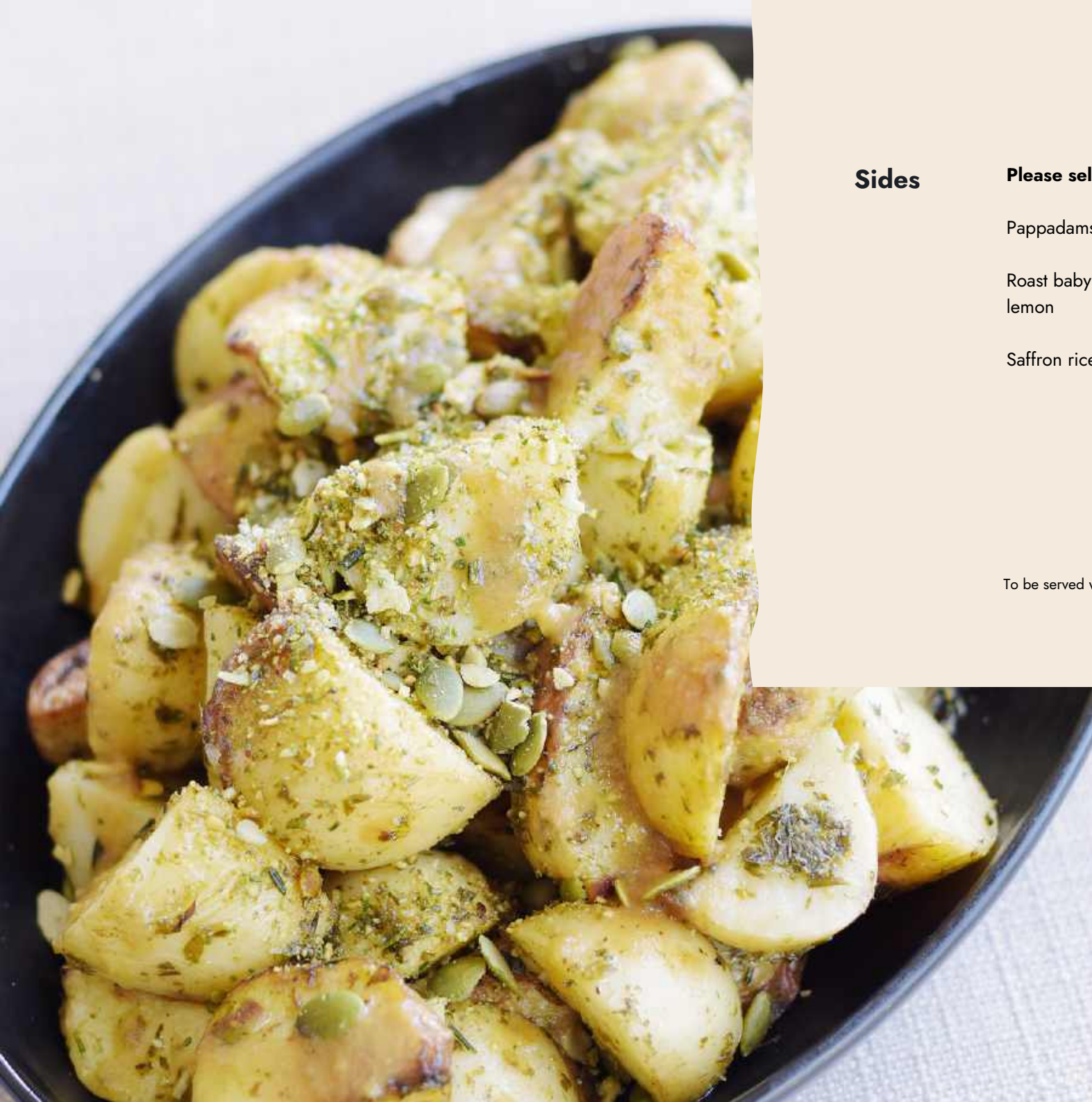
Twice cooked Gippsland lamb rump, chickpea & hummus, zhoug dressing, red elk leaves

Grilled barramundi fillet, fragrant turmeric & galangal sauce, charred broccolini, spring onion, chilli oil

Matar paneer

Roasted free range chicken breast, three cheese cappelletti, garden peas, fresh herbs, tarragon tomato vinaigrette

Served on platters in the centre of the table



Sides

Please select 2 of the following:

Pappadams, pickle & raita

Roast baby chat potatoes, toasted pepitas, rosemary & lemon

Saffron rice

To be served with main course

Dessert

Please select 2 of the following:

Pistachio kulfi*

Gulab jamun

Coconut sago pudding

Double chocolate marquise, toasted hazelnut, sablé
pastry, ruby grapefruit gel

Meyer lemon & raspberry semifreddo, roasted
pistachio biscotti

Macerated strawberry & matcha chiboust, brown
butter & almond financier, 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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03 9819 1020 • events@melbourneeventgroup.com.au • melbourneeventgroup.com.au