

**melbourne
event group**

Sri Lankan Fusion Menu

Filling cups, bellies and hearts



Menu

Entrée

Please select 2 of the following:

Spiced beef patties, tomato relish

Chickpea & curry leaf potato samosa, mango chutney

Tuna, potato & black pepper croquette, tomato kasundi

Smoked paprika crispy prawns, cauliflower tabbouleh, matbucha hummus

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

Please select 3 of the following:

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

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

Served on platters in the centre of the table



Sides

Please select 3 of the following:

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

Please select 2 of the following:

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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