

Indian Fusion menu 2010

Dining \$80 per person

1 hour cocktail function to start

(Choose 4 items from below - One item per person))

Lamb kofta with minted raita
Lemon cumin spring rolls with brindle pickle (V)
Harissa spiced Atlantic salmon skewers with coriander yoghurt
Tandoori chicken skewers with bush lime aioli
Chilli fish cakes with preserved lemon crème fraiche
Massa man blackened lamb skewers with coriander yoghurt
Chicken pakoras with wild cardamom and chilli chutney
Baby lamb korma pies with saffron creamed potatoes
Chilli and coriander vegetable spring rolls with saffron aioli (V)
Mini vegetable pakoras with preserved lemon yoghurt (v)
Preserved lemon and parsley cakes with caper salad and smoked salmon

Breads to the centre of the table

Garlic naan served down the middle of the table with Dahl (V)

Entrée (please choose two from below)

Cumin and coriander beesan battered chicken tenderloins served with sweet potato crisps, tomato onion pickle and cucumber yoghurt

Marinated lamb fillet with cayenne pepper and cumin roasted eggplant, baby greens, Dahl and minted yoghurt

Peppered ocean trout with lemon and cardamom chutney baby rocket leaves and roti bread

Beesan battered medley of vegetables atop carrot padachi with korma curry sauce, pickled cucumber ribbons and fried enoki mushroom (v)

Main course (please choose two from below)

Chicken roulade stuffed with byrianni rice stuffing, roasted capsicum caulis and lentil and chick pea croute

Marinated lamb with eggplant chutney, pokora and cucumber yoghurt

Tandoori marinated barramundi fillet atop aloo tikka potato cake with carrot padachi and minted yoghurt dressing

Aloo tikka potato cake with asparagus fritters, eggplant chutney, chick pea croute and minted yoghurt dressing (V)

All meals served with bowls of seasonal greens to the table

Dessert (please choose two from below)

Pistachio kulfi with cardamom poached pear and sesame wafers

Cardamom crème Brulee with praline ice cream and candied hazelnuts

Gulab jamun pastry balls dipped in honey with chilli chocolate sauce and pea nut brittle

Mango lassi semi freddo timbales with chocolate hazelnut mint salad and coconut creamed rice

Extras

Individual Seasonal sliced fruit platters to the table \$4.50 per person

Indian inspired menu bbq style buffet \$65 per person

Fresh garlic naan, roti, papadums

From the grill

Tandoori chicken pieces with minted yoghurt

Lamb and vegetable shish kebabs with chilli and tomato chutney

Preserved lemon fish pieces with brindle pickle

From the buffet

Vegetarian pakoras with tomato and cucumber salsa

Lamb Rogan josh with chilli mint and cashew salad

Vegetarian tikka Marsala with bush lime pickle

Sides and Sambals

Steamed basmati rice

Saffron rice salad with sultanas and carrot

Lemon cumin potatoes salad with baby greens

Mixed vegetable salad with green chilli and lime dressing

Chunky tomato, cucumber, onion, parsley salad with white vinegar dressing

To finish

Coco nut rice served cold with caramelized bananas

Gulab jamun pastry balls dipped in cardamom sugar

Seasonal sliced fruit platters

Cardamom and honey custard pots with vanilla cream

Chilli chocolate tortes with mascarpone and candied lime zest