

VERA BYRD

BANQUETING

MINJERRIBAH



MENU OPTIONS

APRIL 2024

starters

Tuscan loaf / Focaccia

w/ za'atar / whipped lavender butter / anchovy butter

Cucumber gazpacho

Local kingfish/tuna/salmon [catch of the week] ceviche, finger lime,
sea parsley dust

Kangaroo carpaccio / pepperberry / parmesan mousse

Prosciutto /melon

The humble prawn cocktail / tarragon tartare

Radish & beetroot carpaccio / lemon-aspen vinaigrette / labneh

starters [continued]

Quinoa-wrapped vine leaves / passata / desert lime

Truffle tuna tartare

Polenta chips / aioli / fried sage

Caprese parcels

Kangaroo kofteh / tzatziki / house-made mint sauce

Falafel bites / tahini / green chutney

Miso devilled eggs / cod roe

Zucchini & bush tomato fritters / mint tzatziki

Classic bruschetta

Crudit  platter / hummus, labneh

Lentil meatballs / bush tomato sauce

Mini mallawach / boiled egg / tomato / feta, za'atar

Watermelon / feta / mint cubes

Lobster / prawn sliders

Gazpacho shooters

Blinis / house-smoked salmon or trout / horseradish mousse / dill

Seared tuna / salsa verde

Marinated anchovies / crusty bread / salsa verde

Gnocchi boats / mushroom / truffle

mains

Mussels w/

Truffle polenta / white wine sauce / dutch cream fries /
squid ink fettuccine / alternative pasta

Whole local fish [choice of fish depending on catch of the week]

Local Straddie prawn ravioli / dill beurre blanc

Risotto alla Milanese

Orecchiette / light puttanesca / nutmeg

Tart Bretonne / english spinach

Tortellini in brodo / lemon myrtle

Gnocchi / porcini / shaved truffle

Sand-crab cacio e pepe

48 hour slow-cooked lamb shoulder

Tagliatelle / porcini / walnuts / thyme oil

Cacciucco [Tuscan fishermen's stew]

Chickpea tagine / sweet potato / lemon myrtle

Saag paneer / rice / flatbread / green chutney

Marinated beetroot / broad beans / labneh / salsa verde

Whole cauliflower / mushroom / caraway / local honey

Classic minestrone

Wattleseed daal / ghee drizzle

salad

Caprese [heirloom tomatoes, buffalo mozzarella, basil]

Heirloom tomatoes / asparagus veloute / burrata

Slow roasted peppers / borlotti beans / salsa verde

Watermelon / Meredith Dairy goats cheese / mint

Asparagus / parmigiano reggiano / nutmeg

Radicchio / ricotta / hazelnut

Shaved zucchini / pistacchio oil / mint / pecorino

Nicoise [seared local tuna, marinated anchovies, sauce vert,
jammy eggs, lettuce]

Roquette / pear / gorgonzola

Roquette / parmigiano reggiano / vinaigrette francaise

intermezzos / little bits

Salsa verde

Pommes de terre fondant

Hand cut chips, bush tomato salsa

Champagne granita [between courses]

Wattle-seed & finger-lime granita [between courses]

Potato dauphinois

Malawach [Yemeni flatbread]

Pico de gallo

Anchovy butter

Green chutney

Polenta, truffle cream

dessert

Lemon-myrtle pavlova / muntries

Poached pear, crème anglaise / hazelnut mousse

Wattle-seed pavlova / davidson plum glaze

Classic pavlova / passionfruit / red currant

Macadamia spumoni [Italian ice-cream cake]

Peach & davidson plum melba

Apple & quandong pie / clotted cream

Lemon and Stradbroke Island Honey gelato / macadamia crumb

Macadamia sticky-date pudding / clotted cream

Key lime tart, homemade ice-cream

Strawberry & rhubarb Eton mess

Pistachio olive oil cake