

dining abode

WITH THOMAS JOHNS

3-Course Menu

Entrées

Seared Tuna Crudo, Pomegranate, Cucumber, Soy, Ginger
Crisp Pork Belly, Sea Succulents, Fennel, Dashi
Lemon Myrtle Cured Ocean Trout, Avocado, Wasabi, Cucumber, Citrus Ponzu
Peas, Zucchini Flowers, Pickled Celeriac, Smoked Corn, Nori
Whiting Fillets, Spanner Crab, Cauliflower, Sea Urchin Emulsion
Roast Quail, Pumpkin, Oyster Mushrooms, Ginger, Shallot
Seared Scallops, Hazelnuts, `Apple, Finger Lime, Sesame
Charred Yamba Prawns, Mandarin, Miso, Carrot

Mains

Roast Cauliflower, King Mushrooms, Buttermilk, Black Garlic, Pangrattato
Cod Fillet, Spanner Crab, Fennel, Black Fungi, Seaweed Emulsion
Duck Breast, Szechuan Pepper, Beetroots, Blackberries
Barramundi Fillet, Pressed Potato, Charred Brussel Sprouts, Bonito Sauce
Snapper Fillet, Prawns, Harissa, Mandarin, Carrots
Roast Angus Scotch Fillet, Hot Mustard, Rappa, Charred Onions
Panfried Kingfish, Seared Scallops, Cauliflower, Raisin, Curry Emulsion
Roast Lamb Rack, Smoked Eggplant, Radicchio, Yoghurt

Desserts

Gingerbread, Green Apple Sorbet, Blood Orange Mousse, Rhubarb Sauce
Dark Chocolate Mousse, Passionfruit, Pistachio, Mandarin Sorbet, Jaffa Crisp
Lemon Myrtle Cheesecake, Cumquats, Pinenut Crumbs, Pomegranate, Rose Sorbet
Passionfruit Lime Parfait, Pineapple, Yuzu, Black Sesame Meringue
Cremeux Agental Brie, Glazed Figs, Crackers, Grissini, Toast, Lavosh - additional \$10 per person
Spiced Apple Brioche, Pear, White Chocolate
Rhubarb, Quince, Davidson Plum Tart, Verbena Mascarpone

3-course menu minimum 10 guests

- Final costing will include preparation, set-up, execution of the event, clean-down, linen napkins, cutlery and crockery
- Menus based on selection of 1 entree, 1 main and 1 dessert per event
- Selection of 2 entrees, 2 main courses and 1 dessert for events of 15 guests and over