

# dining abode

WITH THOMAS JOHNS

## Canape & Cold

## Buffet Menu

### Canapes

#### Cold

Sydney Rock, Pacific Oysters, Citrus Ponzu, Mignonette  
Crisp Wonton, Asparagus, Zucchini, Miso  
Peking Duck Rice Paper Rolls  
Blue Cheese, Celery, Date Tuilles  
Marinated Sardines, Green Olives, Capsicum On Toast  
Ceviche Of Kingfish, Mango, Coconut, Lime  
Spanner Crab, Sweetcorn Tartlet  
Lobster, Smoked Salmon Mousse  
Seared Scallop, Fennel, Orange  
Cured Ocean Trout, Pickled Cucumber  
Blue Fin Tuna, Seaweed Salad, Wasabi  
Spanner Crab, Taramasalata, Celeriac, Trout Roe, Rye  
Prawn Cocktail, Smoked Salmon Parcels  
Serrano Ham, Watermelon, Liquorice  
Chicken Liver Parfait, Brioche, Figs  
Smoked Salmon, Dill, Mustard, Rye  
Seared Beef Fillet, Truffle Aioli  
Wagyu Bresaola, Spiced Pear, Hazelnuts  
Boneless Quail, Soy, Honey, Ginger  
Apple Coleslaw, Walnut Praline, Poppyseed Wafer  
Parmesan Custard, Crisp Prosciutto, Peach, Walnut Crumbs  
Pumpkin Mousse, Blue Cheese, Candied Pepitas

#### Hot

Sweetcorn Veloute, Coconut, Lime  
North African Spiced, Spinach, Fetta Rolls  
Pumpkin, Smoked Corn, Spinach, Parmesan Arancini  
King Prawn Tempura, Chilli, Lime Mayonnaise  
Seared Salmon, Sweetcorn, Pickled Cucumber  
Snapper, Crab, Sweetcorn Croquettes, Parsley Aioli  
Steamed Scallops, Ginger, Shallot  
Crisp Duck Confit Parcel, Cherry Compote  
Pork Belly, Peach, Pistachio  
Polenta Chips, Parmesan Custard, Ancho Rosemary Salt  
Smoked Kingfish, Doughnuts, Crème Fraiche, Mandarin, Sea Greens  
Truffle Pecorino, Shitake, Sweet Onion Toasties  
Chicken, Sweetcorn, Miso Cigars

Crisp Lamb, Smoked Eggplant, Lemon  
Roast Chicken, Black Olive Caramel, Parmesan  
Pork Tenderloin, Shitake, Truffle Soy, Puffed Grains  
Lamb Riblets, Pistachio, Mustard, Pomegranate  
Zucchini Flowers, Prawns, Sauce Vierge  
Portobello Mushrooms, Potato, Caramelised Onion, Fetta Tart

### Burgers, Tacos, Boxes

Pork Tacos: Crisp Pork Belly, Pineapple, Cabbage, Shallots, Chilli, Coriander<sup>[L]</sup><sub>[SEP]</sub>  
Lamb Tacos: Lamb Breast, Harissa, Smoked Eggplant, Lemon<sup>[L]</sup><sub>[SEP]</sub>  
Beef Tacos: Pulled Braised Beef, Mushrooms, Jalapeno, Tomato, Lettuce  
Chicken Tacos: Slow Roast Spiced Chicken, Scorched Corn, Shallots, Coriander, Aioli  
Salmon Tacos: Ancho Crusted Salmon Fillet, Sweetcorn Salsa, Avocado  
Prawn Tacos: Sauteed Prawn, Spiced Coleslaw, Lime Mayonnaise  
Hot Dog: Grilled Frankfurt, Jalapenos, Mayonnaise, Grated Cheese, Soft Roll  
Mini Angus Beef Burgers, Lettuce, Pickles, Caramelised Onion, Cheese, Mustard  
Spiced Fried Chicken, Coleslaw, Hot Sauce

### Substantial

Crisp Octopus, Snow Peas, Soya Beans, Honey, Sesame Dressing  
Deep-Fried Spiced Hawkesbury Calamari, Squid Ink Aoli  
Seafood Risotto of Prawns, Salmon, Scallops, Saffron  
Crisp Pork Belly, Beanshoot, Green Mango, Chilli, Lime, Coriander  
Curried Goat (National Dish of Jamaica) – Diced Goat Leg Cooked in Sweet Fragrant Spices, Rice, Kidney Beans  
Seared Ocean Trout, Miso, Alaskan Crab, Soybeans, Asian Greens  
Chicken, Zucchini Flowers, Peas, Watercress, Green Beans, Pesto  
Lamb Tagine, Wild Rice, Spiced Yoghurt, Harissa  
Blue Eye Cod, Sea Succulents, Peas, Asparagus, Seaweed Emulsion  
Asparagus, Peas, Zucchini, Spinach, Myrtle Risotto

### Dessert

Roast Coconut Pannacotta, Shaved Pineapple, Passionfruit Foam, Lychee Sorbet  
Berries, Crisp Meringue, Vanilla Cream, Jelly, Edible Flowers  
Dark Chocolate, Cherries, Coconut  
Peach, Raspberries, Vanilla Mascarpone, Berry Granola  
Mini Passionfruit Macaroons  
White Chocolate, Cherry, Pistachio Nougat  
Roast Pineapple, Mini Waffles, Mascarpone, Passionfruit, Kaffir Lime

### Sample Cold Buffet

Marinated Olives, Salted Seaweed Popcorn  
Organic Light Rye Rolls  
Spanner Crab, Taramasalata, Roe, Rye  
Peking Duck Rice Paper Rolls  
Sydney Rock, Pacific Oysters, Ponzu Dressing  
Spinach, Fetta, Puff Pastries  
Beetroot Cured Salmon, Fennel, Mandarin, Myrtle  
Fetta, Watermelon, Shaved Fennel, Olive Powder, Radish Salad  
Blue Swimmer Crab Meat, Sweetcorn, Avocado, Chilli, Lime Aioli  
Roast Pumpkin, Cumin Carrots, Cous Cous, Spiced Yoghurt, Seeds  
Chicken Breast, Avocado, Crisp Pancetta, Cos, Parmesan, Mustard Aioli  
Polenta Chips, Pepperonata, Radicchio, Pesto  
Sashimi of Tuna, Ocean Trout, Kingfish, Sesame Seaweed, Pickled Daikon  
Marinated Octopus, Chorizo, Fennel, Green Olive, Chilli  
Citrus Cured Ocean Trout, Wasabi, Shiso Mayonnaise  
Yamba Prawns, Green Mango, Vietnamese Mint  
Tea Smoked King Salmon, Soybeans, Soba Noodles, Lime Dressing  
Selection of Smoked Eggplant, Pesto, Beetroot Mayonnaise  
Serrano Ham, Shaved Fennel, Parmesan Custard  
Pork, Shitake, Hazelnut Terrine, Mandarin Compote  
Whole Deboned, Stuffed, Rolled Organic Chicken  
Charcuterie: Cured Beef, Spanish Salami, Prosciutto,  
Glazed Kurobuta Ham, Pomegranate Molasses  
Slow Roast Beef Sirloin, Mushroom, Parsley, Horseradish  
Chicken Liver Parfait, Toasted Brioche, Quince Chutney  
Cremeux Argentel Brie, Glazed Figs, Crackers, Grissini  
White Chocolate, Cranberry, Pistachio Nougat  
Mini Berry Trifles  
Passion Fruit Macaroons  
White Chocolate Pannacotta, Fresh Berries, Pistachio  
Dark Chocolate, Cherries, Coconut  
Rhubarb, Apple, Frangipane Tart, Lemon Verbena