



**TALKING TURKEY**  
*with chef Santosh*

**Stand up cocktail Entrée**

(Any three)

Chermoula marinated fish tacos

Kaffir lime prawns

Lemongrass and macadamia fish cakes

Tandoori chicken tikka

Lamb and sherry fig crostini

Teriyaki beef skewers with pickled ginger

Crispy pork with applesauce

**Mains**

(Alternate drop)

**Chicken**

Pistachio chicken with herb infused rice, avocado salsa and peanut Chutney

**Pork belly**

Crispy pork belly with sweet potato, Persian feta, pink lady apple and lychee dressing

**Lamb**

Rosemary lamb with green pea mash, crunchy carrot, butternut- pepitas and red date jus

**Beef**

Grilled rib fillet with honey roasted pumpkin, beans, prosciutto and burgundy jus

**Market fish**

Sesame fish Pawpaw, peanut, beans sprout, fresh coconut salad with pickled ginger

**Desserts**

(Choose one)

Kaffir lime panna cotta

Sticky date pudding

Turkish delight baklava

Espresso and macadamia tiramisu

Tropical Eaton mess

Seasonal fruit and cinnamon crumble

Chocolate and orange tort