Grazing Table Menu

Main Course
Served on Large Platters
Marinated Greek lamb Cutlets with garlic, rosemary, basil pesto and slow roasted roma tomatoes
Thick juicy slices of Eye fillet Beef served medium rare with mustards
Whole Atlantic Baked Atlantic Salmon with wilted spinach, capers and lemon dill butter
Lemongrass, Turmeric and Chilli Chicken with lime leaves
Moroccan Chicken with almonds, cassia bark, chickpeas and pomegranate
Veal cutlets with salsa verde, roasted garlic & eggplant ratatouille with fresh basil
Southern style Baby back Pork ribs, fresh coriander and corn salsa
Smoked Tasmanian Trout with dill, caper berries, spanish onion and lemon cheeks

Salads
Roasted chunky potatoes, olive oil and sea salt
Iceberg and Rocket with mint, pomegranate and Dijon vinaigrette
Roast butternut pumpkin with feta, rocket, toasted almonds and balsamic
Iranian couscous, spinach, chick peas, cumin and roast garlic
Sweet potato, roast shallots with harrisa yoghurt dressing
Vietnamese slaw with hot mint, chilli, lime and sesame fried shallots
Roasted cauliflower with hazelnuts, celery, parsley and pomegranate
Quinoa tabouleh, tomatoes, flat leaf parsley, red onion, lemon mint & olive oil
Green beans with spanish onion, asparagus and toasted almonds
Butter and Iceberg lettuce with red onion, slow roasted roma tomatoes, crisp bacon and our housemade basil dressing
Mixed roasted potato salad with mint, baby peas and garlic
Grazing Table Menu

Vegetables
Herb & onion crumb stuffed tomatoes
Roasted Eggplant with harissa and honey
Asparagus, grilled zucchini, roasted cherry tomatoes, green beans, olive oil & sea salt
Cauliflower gratin
Half mashed potato with lashings of butter and parsley
Garlic butter portobello mushrooms
Traditional tomato onion pie with fresh herbs and bread crumbs
Buttered green beans with flaked almonds and olive oil

Desserts
Passionfruit Curd Tart
Orange and Almond Torte with rosewater syrup
Double Choc Brownies
White chocolate and raspberry ganache tart
Poached peach and rhubarb trifle with vanilla bean mariscapone
Brioche Summer Pudding with berry sauce and double cream

Cheese
Local and imported cheeses with flatbreads, muscatels and fig paste

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All prices are exclusive of GST