

2011 Food and Wine Trail Menu



MoVida

- Pulpo con pipirana - Octopus and Andalucían Gazpacho vegetable salad
- Carillera de buey con PX - Beef Cheek with Pedro Ximenez and celeriac puree
- Sopa inglesa – Spanish Trifle with Strawberry Soaked Sponge, Crème Catalan and sherry Jelly = 10 market dollars

Stokehouse

- Huon ocean trout tartare, pickled cucumber, horseradish crème fraiche
- Lamb, date and pinenut pastries, spiced yoghurt
- Apple and sour cream cake, sherry poached raisins

The Point at Albert Park

- Cured Marlborough king salmon, fennel caper and shallot salsa, witlof, pear and hazelnut salad
- 24 hour slow cooked spiced lamb, Persian feta, green olives and anchovy
- Blackberry abd vanilla cheesecake. Fig and balsamic salad

Kitchen Cat

- Sardines ‘in Saor’
- Slow cooked porchetta with salsa verde and baby herb salad
- Panacotta with grappa strawberries

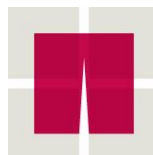
Fred and Ginger Catering

- Confit spatchcock open pies with sweet potato puree
- Slow roasted tomato and garlic ravioli, served crispy tossed in chili salt
- Chocolate market garden with Turkish delight cream, dried strawberries, sugared violets and rose petals



MOVIDA

STOKEHOUSE



THE POINT
ALBERT PARK LAKE

KITCHEN·CAT