



BROUGHT TO YOU BY **GAGGENAU**

annual recipe index

ISSUES 28-33
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Recipes are listed under key ingredients and type of dish.

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ALMONDS

	ISSUE:PAGE
Almond granita – Granita di mandorle.....	29:89
Honey nut tart.....	30:74
Roasted spring vegetables with fresh Parmesan, ricotta and almonds.....	32:75
Saucy chocolate pudding with toasted almonds.....	31:98
Sautéed Brussels sprouts with bacon and almonds.....	31:110

ANCHOVIES

Anchovy dressing.....	32:92
Caper, anchovy and parsley butter.....	29:104
Caramelized onion, anchovy and goat's cheese tartlets.....	33:91

APPLES

Apple and cabbage coleslaw.....	33:117
Apple and rosemary tarte tatin.....	30:66
Apples and shallot sauce.....	30:107
Autumnal coleslaw.....	30:102
Blackberry and apple cobbler.....	31:110
Braised chicken with shallots, peas and apples.....	31:77
Poached chicken, apple, rocket and hazelnut salad.....	32:87
Red lentil, kumara and coconut soup.....	31:90
Roasted beetroot, parsnip and apple soup.....	31:86
Sage roasted pork belly and apples.....	29:81

APRICOTS

Apricot glazed fruit brioche.....	31:98
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Poached apricots with rosemary and peppercorn syrup.....	30:72
Roast stonefruit with ricotta and pistachios.....	28:86

ARTICHOKES, GLOBE

Artichoke and ricotta salad with tomato and rosemary vinaigrette.....	28:83
Chickpea, fennel and artichoke salad with lemon and date dressing.....	33:86
Linguine with fresh tomatoes and artichokes.....	29:99
Zesty rice salad with preserved lemon, artichokes and asparagus.....	32:76

ARTICHOKES, JERUSALEM

Jerusalem artichoke and potato soup with mustard croutons.....	31:88
Roasted basil and lemon chicken with Jerusalem artichokes.....	31:106

ASPARAGUS

Asparagus with mozzarella and roasted tomatoes.....	33:80
Spring greens with roasted mustard haloumi.....	32:71
Spring vegetable and prawn fritters with a lemon yoghurt sauce.....	32:111
Stir-fried beef and asparagus.....	32:111
Zesty rice salad with preserved lemon, artichokes and asparagus.....	32:76

AVOCADOS

Green bean, edamame and avocado salad with preserved lemon dressing.....	33:86
Grilled chorizo and avocado salad.....	32:117

Lime and wasabi marinated tuna with avocado.....	33:91
Pear, avocado and mixed greens with pistachio and tarragon dressing.....	28:105
Tuna, avocado and white bean sandwiches.....	28:59

BACON

Chicken supremes with beans and lemon.....	32:83
Crispy eggs with bacon and lentils.....	30:101
Filet mignon with duck liver pâté and red wine sauce.....	33:93
Potato, broad bean and crispy bacon salad with mint dressing.....	28:79
Roman-style lamb cutlets.....	29:102
Sautéed Brussels sprouts with bacon and almonds.....	31:110
Stuffed mushrooms baked in silverbeet leaves.....	32:104

BANANAS

Frozen blueberry yoghurt.....	28:89
Self-saucing banana butterscotch pudding.....	30:106

BARLEY

Pearl barley and vegetable soup.....	31:88
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BASIL

Baked fish in banana leaves with mango salad.....	32:106
Chicken with zucchini, basil, pine nuts and tomato jam.....	30:81
Herb and mustard sauce.....	33:116
Herb paste.....	28:68

Honey, lime and basil dressing.....	28:76
New potato and herb salad.....	33:80
Roasted basil and lemon chicken with Jerusalem artichokes.....	31:106
Roasted tomato and basil soup with Parmesan croutons.....	29:61

BEANS, DRIED AND GREEN

Beans and lemon.....	32:83
Black bean burgers.....	30:102
Borlotti bean and broad bean salad with buffalo mozzarella.....	29:81
Flat bean and raw zucchini salad with mint dressing.....	29:104
Green bean, edamame and avocado salad with preserved lemon dressing.....	33:86
Grilled chorizo and avocado salad.....	32:117
Grilled zucchini, green bean and sun-dried tomato salad.....	28:79
Mixed tomato and black bean salad with mustard seed dressing.....	28:81
Potato, broad bean and crispy bacon salad with mint dressing.....	28:79
Prawns and green beans in black bean and garlic sauce.....	30:92
Roasted fish with potatoes and fennel.....	31:74
Slow-cooked green beans and tomato.....	29:66
Spring greens with roasted mustard haloumi.....	32:71
Tuna, avocado and white bean sandwiches.....	28:59
Warm salmon carpaccio.....	32:92
White bean hummus.....	32:114

BEANSPOUTS

Hot and sour soup with mushrooms and tofu.....	31:86
Mu shu pork in Chinese pancakes.....	30:94

BEEF

Baked beef kofta with paneer.....	30:102
Beef and caramelized shallot pies with cauliflower tops.....	30:64
Beef and yellow split pea salad with pumpkin seed dressing.....	28:101
Beef olives with cherry tomatoes.....	31:112
Braised scotch fillet with Marsala and red wine sauce.....	30:85
Braised shin of beef with lemongrass and coconut.....	31:74
Filet mignon with duck liver pâté and red wine sauce.....	33:93
Korean sesame grilled beef and mushrooms.....	28:66
Spice rubbed rump steak with herb and mustard sauce.....	33:116
Stir-fried beef and asparagus.....	32:111
T-bone steaks with caper, anchovy and parsley butter.....	29:104

BEETROOT

Autumnal coleslaw.....	30:102
Beef and beetroot salad with anchovy dressing.....	32:92
Beetroot and tomato salad with capers and mint.....	33:119
Beetroot chips.....	31:86
Honey glazed roasted root vegetables.....	30:70
Roast beetroot, fresh date and pistachio salad.....	28:79
Roasted beetroot, parsnip and apple soup.....	31:86
Roasted spring vegetables with fresh Parmesan, ricotta and almonds.....	32:75

BERRIES

Blackberry and apple cobbler.....	31:110
Blackberry and lemon loaf.....	28:89
Blueberry sauce.....	32:100
Fig and sour cherry Christmas puddings with crème anglaise [blueberries].....	33:107
Fresh plum and berry clafouti.....	33:120
Frozen blueberry yoghurt.....	28:89
Limoncello and raspberry tiramisu.....	29:71
Roasted strawberry and rhubarb compote.....	33:73

Strawberry and hazelnut meringues with crushed strawberry cream.....	33:69
Strawberry and lemon tart.....	33:73
Strawberry and vanilla brioche.....	33:69

BISCUITS, COOKIES AND SLICES

Honey crisps.....	30:68
Nougat sesame biscuits.....	33:94
Poppy and sesame seed oatcakes.....	33:109
Salty caramel and chocolate Christmas crackers.....	33:108
Sicilian date, fig and lemon biscuits.....	29:93

BLUE CHEESE

Cauliflower, watercress and blue cheese soup.....	31:90
Gorgonzola polenta croutons.....	30:59
Grape and blue cheese schiacciata with honey.....	30:68
Mushroom arancini.....	29:69
Pears, blue cheese and walnuts in baking paper.....	32:108
Sautéed pears, prosciutto and blue cheese salad.....	29:78

BOCCONCINI AND MOZZARELLA

Asparagus with mozzarella and roasted tomatoes.....	33:80
Baked spaghetti with eggplant and bocconcini.....	29:85
Borlotti bean and broad bean salad with buffalo mozzarella.....	29:81
Grilled mozzarella and garlic breads.....	28:66
Potato, rosemary and mozzarella pizza.....	29:63
Stuffed mushrooms baked in silverbeet leaves.....	32:104

BOK CHOY

Braised market fish with mushrooms and bok choy.....	28:97
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BREADS AND YEAST BAKING

Apricot glazed fruit brioche.....	31:98
Caramelized red onion, black olive and herb bread.....	32:93
Classic dough for pizzas or bread sticks.....	29:63
Herb and Parmesan bread sticks.....	29:62
Strawberry and vanilla brioche.....	33:69

BRINING

Method.....	28:68
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BRUSSELS SPROUTS

Sautéed Brussels sprouts with bacon and almonds.....	31:110
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BURGERS, FILLED BREADS, SANDWICHES AND WRAPS

Bagels with shaved pork, fennel and lime salad.....	28:60
Chicken, walnut and watercress sandwiches.....	32:82
Grilled mozzarella and garlic breads.....	28:66
Indian spiced salmon and spinach burgers.....	33:119
Oyster po' boys.....	28:59
Picnic loaf.....	28:63
Roasted capsicum and vine tomato bruschetta with ricotta.....	29:83
Roasted tomato and goat's cheese bruschetta.....	28:63
Scandinavian fish and prawn sandwiches with mustard sauce.....	28:60
Spiced lamb pide pockets with mango chutney.....	28:97
Tuna, avocado and white bean sandwiches.....	28:59
Warm chicken liver salad on garlic croutes.....	31:106

BUTTERS, FLAVOURED

Caper, anchovy and parsley butter.....	29:104
Garlic and herb butter.....	33:112
Paprika butter.....	31:105

CABBAGE

Apple and cabbage coleslaw.....	33:117
Grilled chorizo and avocado salad.....	32:117
Mu shu pork in Chinese pancakes.....	30:94

CAKES AND LOAVES

Cardamom madeleines.....	31:102
Chocolate and cherry brownie.....	33:74
Chocolate and roasted hazelnut cake.....	29:96
Hazelnut tiramisu layer cake.....	31:100
Lemon, yoghurt and poppy seed cake with blueberry sauce.....	32:100
Lime, Riesling and passionfruit curd cakes.....	33:89
Little rhubarb crumble cakes with ginger custard.....	31:94
Orange and semolina syrup cake with fresh orange and date salad.....	30:79

CALAMARI AND SQUID

Calamari, fennel and chickpea salad.....	28:103
Fritto misto.....	29:61
Monkfish and squid souvlaki with herb dressing.....	28:68

CAPERS

Beetroot and tomato salad with capers and mint.....	33:119
Caper, anchovy and parsley butter.....	29:104
Caper sauce.....	31:74
Cornichon and caper salsa.....	32:98
Grilled new season potatoes with crispy onions, capers and olives.....	32:75
Warm salmon carpaccio.....	32:92
White fish carpaccio with fried sage, capers and preserved lemon.....	29:78

CAPSICUMS

Braised market fish with mushrooms and bok choy.....	28:97
Crisp baked potatoes with red capsicum.....	29:104
Great mixed raw salad.....	29:63
Grilled chorizo and avocado salad.....	32:117
Roasted capsicum and hazelnut sauce.....	28:70
Roasted capsicum and vine tomato bruschetta with ricotta.....	29:83

CARAWAY SEEDS

Fig and caraway seed biscotti.....	29:107
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CARROTS

Baby carrot and date salad with coriander dressing.....	32:71
Fresh vegetable salad.....	28:103
Great mixed raw salad.....	29:63
Grilled chorizo and avocado salad.....	32:117
Indian spiced potatoes and carrots.....	30:96
Honey glazed roasted root vegetables.....	30:70
Moroccan carrot purée.....	31:80
Navarin of spring lamb.....	32:95
Orange and cumin glazed carrots.....	33:116
Roasted carrot and parsnip soup.....	30:101
Roasted root vegetable mash.....	30:87
Roasted spring vegetables with fresh Parmesan, ricotta and almonds.....	32:75
Root vegetable gratin.....	31:110

CASHEW NUTS

Honey nut tart.....	30:74
Prawns and green beans in black bean and garlic sauce.....	30:92

CAULIFLOWER

Beef and caramelized shallot pies with cauliflower tops.....	30:64
Sautéed cauliflower and rocket salad.....	30:105

CAVOLO NERO

Wilted greens with fried chick peas29:104

CELERIACAutumnal coleslaw.....30:102
Honey glazed roasted root vegetables30:70
Roasted root vegetable mash30:87**CELERY**Autumnal coleslaw.....30:102
Fresh vegetable salad28:103
Great mixed raw salad.....29:63
Warm salmon carpaccio.....32:92**CHEESE – SEE ALSO BLUE CHEESE;
BOCCONCINI AND MOZZARELLA; FETA;
GOAT'S CHEESE; MASCARPONE; RICOTTA**Baked beef kofta with paneer30:102
Baked semolina gnocchi.....32:93
Chick pea panelle29:74
Fennel, pea and Parmesan risotto32:119
Herb and Parmesan bread sticks.....29:62
Lemon and Parmesan sauce.....31:82
Linguine with lemon, Parmesan and
soft poached eggs.....33:114
Parmesan croutons.....29:61
Spring greens with roasted mustard haloumi ..32:71**CHERRIES**Cherry confit.....33:71
Cherry, pomegranate molasses
and pistachio relish.....33:74
Chocolate and cherry brownie33:74
Fig and sour cherry Christmas puddings
with crème anglaise.....33:107
Fresh cherry and rhubarb turnovers.....28:105**CHICKEN**Asian steamed chicken with cucumber
and a lime dressing.....33:112
Braised chicken with shallots, peas
and apples.....31:77
Chicken and Moroccan carrot puree
with orange and green olive salsa.....31:80
Chicken bollito with salsa verde.....29:86
Chicken cacciatore29:100
Chicken kebabs with coconut
and lime sambal.....32:84
Chicken liver pâté with red onion and
pomegranate molasses relish30:85
Chicken supremes with beans and lemon.....32:83
Chicken, walnut and watercress sandwiches.....32:82
Chicken with zucchini, basil, pine nuts
and tomato jam.....30:81
Crispy five spice chicken nibbles
with hot sauce32:84
Greek chicken with oregano and feta.....30:94
Herb roasted chicken with grilled limes28:68
Leek, cider and porcini pot roast chicken.....30:62
One-pan chicken meatballs and roasted
tomato sauce.....28:97
Roast chicken on saffron potatoes and leeks...32:82
Roasted basil and lemon chicken
with Jerusalem artichokes31:106
Steamed chicken and water chestnut
dumplings.....32:87
Thai chicken pies30:99
Warm chicken liver salad on garlic croutes ...31:106**CHICKPEAS**Calamari, fennel and chickpea salad28:103
Chickpea, fennel and artichoke salad
with lemon and date dressing33:86
Chickpea panelle29:74
Greek chicken with oregano and feta.....30:94
Spanish beans.....31:69
Wilted greens with fried chick peas.....29:104**CHILLIES**

Chilli croutons32:71

Hot sauce32:84
Nuoc mam.....32:107
Sweet red chilli syrup.....28:92**CHOCOLATE**Chocolate and cherry brownie33:74
Chocolate and coconut marshmallows.....33:107
Chocolate and roasted hazelnut cake29:96
Hazelnut, chocolate and date baklava.....30:87
Salty caramel and chocolate Christmas
crackers33:108
Saucy chocolate pudding with toasted
almonds31:98**CHORIZO**Braised pork shoulder with fennel
and chorizo30:77
Grilled chorizo and avocado salad.....32:117
Pork, chorizo and herb terrine32:98
Prawn and chorizo kebabs with smoked
paprika and hazelnut aioli.....33:85**CHRISTMAS***Gifts to make 2010*33:106
Chocolate and coconut marshmallows
Fig and sour cherry Christmas puddings
with crème anglaise
Poppy and sesame seed oatcakes
Salty caramel and chocolate Christmas crackers
Spiced peach chutney
Menus 201033:76
Festive lunch
Baked ham with cranberries and glacé peaches
Baked salmon with a smoked paprika and
rosemary glaze
New potato and herb salad
Asparagus with mozzarella and
roasted tomatoes
Honey roasted peanut, run and
caramel tiramisu
Alfresco feast
Prawn and chorizo kebabs with smoked paprika
and hazelnut aioli
Crab, lemon and crème fraîche tart
Zucchini-wrapped lamb cutlets
Chickpea, fennel and artichoke salad with
orange and date dressing
Green bean, edamame and avocado salad with
preserved lemon dressing
Lime, Riesling and passionfruit curd cakes
Dinner de luxe
Caramelised onion, anchovy and
goat's cheese tartlets
Lime and wasabi marinated tuna with avocado
Filet mignon with duck liver pâté
and red wine sauce
Nougat sesame with
honey roasted peaches**CHUTNEYS, PICKLES AND RELISHES**Cherry, pomegranate molasses
and pistachio relish.....33:74
Date and pomegranate chutney.....31:72
Mango chutney.....28:97
Red onion and pomegranate molasses relish...30:85
Spiced peach chutney.....33:110
Tomato jam30:81
Tomato relish.....28:66**COCONUT**Baked fish in banana leaves with
mango salad.....32:106
Braised shin of beef with lemongrass
and coconut31:74
Chocolate and coconut marshmallows.....33:107
Coconut and lime sambal.....32:84
Prawn and pork cakes with noodles
and broth.....31:109
Quick lamb and kumara curry.....30:92
Red lentil, kumara and coconut soup31:90

Sticky rice and coconut puddings with papaya....28:90

COFFEE

Coffee and brown sugar brûlées.....32:100

CONFECTIONERY AND SWEETSChocolate and coconut marshmallows.....33:107
Salty caramel and chocolate Christmas
crackers33:108**CORIANDER**Chermoula paste31:72
Coriander and yoghurt dressing33:117
Coriander dressing32:71
Grilled chorizo and avocado salad.....32:117
Herb and mustard sauce.....33:116
Spicy lamb sausages with white
bean hummus.....32:114**CORN**Quinoa, sweet corn and edamame salad
with honey, lime and basil dressing.....28:76**CORNICHONS AND GHERKINS**Cornichon and caper salsa32:98
New potato and herb salad33:80**COUSCOUS**Pumpkin couscous.....31:72
Sicilian fish couscous.....29:85**CRANBERRIES**Baked ham with cranberries
and glacé peaches.....33:79
Fig and sour cherry Christmas puddings
with crème anglaise.....33:107
Salty caramel and chocolate
Christmas crackers33:108**CRÈME FRAÎCHE**Crab, lemon and crème fraîche tart.....33:85
Smoked fish brandade33:102**CUCUMBER**Asian steamed chicken with cucumber
and a lime dressing.....33:112
Cucumber salad with spicy and sweet
poppy seed dressing.....28:76**DATES**Baby carrot and date salad
with coriander dressing.....32:71
Chickpea, fennel and artichoke salad
with lemon and date dressing33:86
Date and pomegranate chutney.....31:72
Date, rum and ricotta strudels.....32:104
Fresh orange and date salad.....30:79
Hazelnut, chocolate and date baklava.....30:87
Roast beetroot, fresh date
and pistachio salad.....28:79
Sicilian date, fig and lemon biscuits.....29:93**DESSERTS AND PUDDINGS – SEE ALSO
CAKES AND LOAVES; CONFECTIONERY AND
SWEETS; ICE CREAM AND FROZEN DESSERTS;
MERINGUE; PASTRIES; SALADS, FRUIT; TARTS,
SWEET**Blackberry and apple cobbler31:110
Blackberry and lemon loaf28:89
Cardamom madeleines with roasted
tamarillo fool31:102
Coffee and brown sugar brûlées.....32:100
Fig and caraway seed biscotti29:107
Fig and sour cherry Christmas puddings
with crème anglaise33:107
Fresh plum and berry clafouti.....33:120
Grilled pineapple with butterscotch sauce32:120
Grilled pineapple with mint and lime sugar....28:86
Honey roasted peanut, rum
and caramel tiramisu33:83

Limoncello and raspberry tiramisu.....	29:71
Melon with lemongrass syrup.....	28:86
Nougat sesame biscuits with honey roasted peaches.....	33:94
Orange and saffron confit.....	31:84
Poached apricots with rosemary and peppercorn syrup.....	30:72
Roast stonefruit with ricotta and pistachios.....	28:86
Roasted plums and rhubarb.....	29:106
Roasted strawberry and rhubarb compote.....	33:73
Saucy chocolate pudding with toasted almonds.....	31:98
Self-saucing banana butterscotch pudding.....	30:106
Spiced sesame and honey torrone.....	29:88
Steamed candied orange puddings.....	31:100
Sticky pear and ginger pudding with toffee sauce.....	31:96
Sticky rice and coconut puddings with papaya.....	28:90
Vanilla rice pudding with Shiraz poached quinces.....	31:94
Yoghurt, lime and honey panna cotta.....	30:68
Zabaglione with Marsala raisins.....	29:96

DRESSINGS AND MAYONNAISE

Anchovy dressing.....	32:92
Coriander and yoghurt dressing.....	33:117
Coriander dressing.....	32:71
Herb dressing.....	28:68
Honey, lime and basil dressing.....	28:76
Lemon and date dressing.....	33:86
Lime dressing.....	33:112
Mint dressing.....	28:79, 29:104
Mustard seed dressing.....	28:81
Pistachio and tarragon dressing.....	28:105
Preserved lemon aioli.....	33:79
Preserved lemon dressing.....	33:86
Pumpkin seed dressing.....	28:101
Smoked paprika and hazelnut aioli.....	33:85
Spicy and sweet poppy seed dressing.....	28:76
Tomato and rosemary vinaigrette.....	28:83

DRINKS

Lime and lemonade.....	31:80
Sgroppino.....	29:97

DUCK

Crispy duck spring rolls.....	32:107
Duck and cinnamon pear salad with crispy wontons.....	30:57
Duck tagine with pumpkin couscous and date chutney.....	31:72
Honey spiced duck.....	30:70

EGGPLANTS

Baked spaghetti with eggplant and bocconcini – Involtini.....	29:85
Eggplant and zucchini salad with coriander and yoghurt dressing.....	33:117
Eggplant temperata.....	29:74
Picnic loaf.....	28:63
Zabaglione with Marsala raisins.....	29:96

EGGS

Beef and beetroot salad with anchovy dressing.....	32:92
Coffee and brown sugar brûlées.....	32:100
Crème anglaise.....	33:107
Crispy eggs with bacon and lentils.....	30:101
Family-style baked omelette with zucchini and smoked salmon.....	28:101
Ginger custard.....	31:94
Leek and goat's cheese tart with walnut pastry.....	32:98
Linguine with lemon, Parmesan and soft poached eggs.....	33:114
Picnic loaf.....	28:63
Potato crusted silverbeet and feta tart.....	31:108

Ricotta and rocket gnocchi with lemon and Parmesan sauce.....	31:82
Sweet potato and spinach tortilla with feta yoghurt.....	33:99

EDAMAME BEANS

Green bean, edamame and avocado salad with preserved lemon dressing.....	33:86
Hot and sour soup with mushrooms and tofu.....	31:86
Quinoa, sweet corn and edamame salad with honey, lime and basil dressing.....	28:76

FENNEL

Autumnal coleslaw.....	30:102
Bagels with shaved pork, fennel and lime salad.....	28:60
Beans and lemon.....	32:83
Braised fennel.....	29:66
Braised pork shoulder with fennel and chorizo.....	30:77
Calamari, fennel and chickpea salad.....	28:103
Chickpea, fennel and artichoke salad with lemon and date dressing.....	33:86
Fennel, pea and Parmesan risotto.....	32:119
Prawn, grapefruit and fregola salad.....	31:81
Roasted fennel and prawns with chilli croutons.....	32:71
Roasted fish with potatoes and fennel.....	31:74
Watermelon, fennel and feta salad with prawns.....	28:76

FETA

Feta yoghurt.....	33:99
Greek chicken with oregano and feta.....	30:94
Grilled chorizo and avocado salad.....	32:117
Potato crusted silverbeet and feta tart.....	31:108
Roasted loin of lamb with orange and cumin glazed carrots.....	33:116
Watermelon, fennel and feta salad with prawns.....	28:76

FIGS

Brandy and honey baked figs.....	29:93
Fig and caraway seed biscotti.....	29:107
Fig and sour cherry Christmas puddings with crème anglaise.....	33:107
Sicilian date, fig and lemon biscuits.....	29:93

FISH – SEE ALSO SALMON; SEAFOOD

Baked fish in banana leaves with mango salad.....	32:106
Barbecued whole fish with garlic and herb butter.....	33:112
Braised market fish with mushrooms and bok choy.....	28:97
Crispy skinned fish with orange, parsley and pine nut salad.....	29:99
Fettuccine with fish, clams and tomatoes.....	32:117
Fritto misto.....	29:61
Lemongrass and seafood soup.....	30:81
Lime and wasabi marinated tuna with avocado.....	33:91
Market fish with white wine, grapes and tarragon.....	31:105
Monkfish and squid souvlaki with herb dressing.....	28:68
Roasted fish with potatoes and fennel.....	31:74
Scandinavian fish and prawn sandwiches with mustard sauce.....	28:60
Sicilian fish couscous.....	29:85
Smoked fish and parsnip cakes with horseradish and watercress cream.....	30:62
Smoked fish brandade.....	33:102
White fish carpaccio with fried sage, capers and preserved lemon.....	29:78

GARLIC

Garlic and herb butter.....	33:112
Grilled mozzarella and garlic breads.....	28:66
Honey glazed roasted root vegetables.....	30:70

Nuoc mam.....	32:107
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GHERKINS – SEE CORNICHONS AND GHERKINS

GINGER

Ginger custard.....	31:94
Sticky pear and ginger pudding with toffee sauce.....	31:96

GOAT'S CHEESE

Baked goat's cheese with dry roasted olives.....	30:77
Caramelized onion, anchovy and goat's cheese tartlets.....	33:91
Leek and goat's cheese tart with walnut pastry.....	32:98
Quince and goat's cheese balls with walnut crumb.....	33:100
Roasted tomato and goat's cheese bruschetta.....	28:63
Zucchini, mint and goat's cheese pizzas.....	32:69

GRANITA – SEE ICE CREAM AND FROZEN DESSERTS

GRAPEFRUIT

Prawn, grapefruit and fregola salad.....	31:81
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GRAPES

Grape and blue cheese schiacciata with honey.....	30:68
Market fish with white wine, grapes and tarragon.....	31:105

HAM

Baked ham with cranberries and glacé peaches.....	33:79
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HAZELNUTS

Autumnal coleslaw.....	30:102
Baked witlof with orange and hazelnuts.....	31:82
Chocolate and roasted hazelnut cake.....	29:96
Hazelnut, chocolate and date baklava.....	30:87
Hazelnut tiramisu layer cake.....	31:100
Poached chicken, apple, rocket and hazelnut salad.....	32:87
Roasted capsicum and hazelnut sauce.....	28:70
Smoked paprika and hazelnut aioli.....	33:85
Spinach, orange and hazelnut salad.....	28:95
Strawberry and hazelnut meringues with crushed strawberry cream.....	33:69
Stuffed salmon in vine leaves.....	28:73

HONEY

Brandy and honey baked figs.....	29:93
Cinnamon buttermilk hotcakes.....	30:70
Grape and blue cheese schiacciata with honey.....	30:68
Honey crisps.....	30:68
Honey glazed roasted root vegetables.....	30:70
Honey, lime and basil dressing.....	28:76
Honey roasted peaches.....	33:94
Honey spiced duck.....	30:70
Pears, blue cheese and walnuts in baking paper.....	32:108
Sgroppino.....	29:97
Spiced sesame and honey torrone.....	29:88
Yoghurt, lime and honey panna cotta.....	30:68

HORSERADISH

Horseradish and watercress cream.....	30:62
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ICE CREAM AND FROZEN DESSERTS

Almond granita – Granita di mandorle.....	29:89
Cherry granita.....	33:75
Frozen blueberry yoghurt.....	28:89
Mascarpone and vanilla bean semifreddo.....	29:93

KUMARA

Honey glazed roasted root vegetables.....	30:70
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Quick lamb and kumara curry.....	30:92
Red lentil, kumara and coconut soup	31:90
Roasted root vegetable mash	30:87
Root vegetable gratin	31:110
Sweet potato and spinach tortilla with feta yoghurt.....	33:99

LAMB

Baked Turkish lamb manti with minted yoghurt sauce.....	31:105
Braised lamb with olives.....	29:65
Lamb sausage and red wine ragu	32:95
Lamb shoulder chops with charred tomato relish	28:66
Navarin of spring lamb.....	32:95
Quick lamb and kumara curry.....	30:92
Roast breast of lamb on Spanish beans	31:69
Roasted loin of lamb with orange and cumin glazed carrots.....	33:116
Roman-style lamb cutlets.....	29:102
Spiced lamb pide pockets with mango chutney	28:97
Spicy lamb sausages with white bean hummus	32:114
Zucchini-wrapped lamb cutlets	33:86

LEEKs

Leek and goat's cheese tart with walnut pastry	32:98
Leek, cider and porcini pot roast chicken.....	30:62
Puy lentils with leeks.....	31:77
Saffron potatoes and leeks	32:82

LEMONGRASS

Braised shin of beef with lemongrass and coconut	31:74
Lemongrass and seafood soup	30:81
Lemongrass syrup	28:86

LEMONs

Beans and lemon	32:83
Blackberry and lemon loaf.....	28:89
Crab, lemon and crème fraîche tart.....	33:85
Lemon and Parmesan sauce.....	31:82
Lemon, yoghurt and poppy seed cake with blueberry sauce.....	32:100
Lemon yoghurt sauce.....	32:111
Lime and lemonade.....	31:80
Linguine with lemon, Parmesan and soft poached eggs	33:114
Preserved lemon aioli.....	33:79
Preserved lemon dressing.....	33:86
Roasted basil and lemon chicken with Jerusalem artichokes	31:106
Sicilian date, fig and lemon biscuits	29:93
Strawberry and lemon tart	33:73
White fish carpaccio with fried sage, capers and preserved lemon	29:78
Zesty rice salad with preserved lemon, artichokes and asparagus	32:76

LENTILs

Crispy eggs with bacon and lentils	30:101
Mushroom and lentil soup with Gorgonzola polenta croutons.....	30:59
Puy lentils with leeks.....	31:77
Red lentil, kumara and coconut soup	31:90

LETTUCE

Beef and beetroot salad with anchovy dressing	32:92
Great mixed raw salad	29:63
Green salad.....	32:119
Pear, avocado and mixed greens with pistachio and tarragon dressing.....	28:105

LIMES

Bagels with shaved pork, fennel and lime salad	28:60
Coconut and lime sambal.....	32:84

Herb roasted chicken with grilled limes	28:68
Honey, lime and basil dressing.....	28:76
Lime and lemonade.....	31:80
Lime and wasabi marinade	33:91
Lime dressing.....	33:112
Mint and lime sugar.....	28:86
Yoghurt, lime and honey panna cotta.....	30:68

MANGOS

Mango and pineapple salsa	28:70
Mango chutney.....	28:97
Mango salad	32:106
Mango tart with sweet red chilli syrup	28:92

MARINADES

Lime and wasabi marinade.....	33:91
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MASCARPONE

Limoncello and raspberry tiramisu.....	29:71
Mascarpone and vanilla bean semifreddo	29:93

**MAYONNAISE – SEE DRESSINGS AND
MAYONNAISE****MELONS**

Melon with lemongrass syrup.....	28:86
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MERINGUE

Strawberry and hazelnut meringues with crushed strawberry cream	33:69
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MINT

Beetroot and tomato salad with capers and mint.....	33:119
Garlic and herb butter.....	33:112
Herb and mustard sauce.....	33:116
Lemon yoghurt sauce.....	32:111
Mint and lime sugar.....	28:86
Mint dressing	28:79, 29:104
Preserved lemon dressing.....	33:86
Ricotta, pea and herb gnocchi with fresh tomato salsa and crispy pancetta.....	32:75
Spicy lamb sausages with white bean hummus.....	32:114
Zesty rice salad with preserved lemon, artichokes and asparagus	32:76
Zucchini, mint and goat's cheese pizzas.....	32:69

**MOZZARELLA – SEE BOCCONCINI AND
MOZZARELLA****MUSHROOMS**

Beef olives with cherry tomatoes	31:112
Braised market fish with mushrooms and bok choy.....	28:97
Hot and sour soup with mushrooms and tofu.....	31:86
Korean sesame grilled beef and mushrooms.....	28:66
Leek, cider and porcini pot roast chicken.....	30:62
Mu shu pork in Chinese pancakes	30:94
Mushroom and lentil soup with Gorgonzola polenta croutons.....	30:59
Mushroom arancini.....	29:69
Mushroom risotto	29:69
Pork scaloppini with mushrooms and Marsala.....	29:102
Stuffed mushrooms baked in silverbeet leaves.....	32:104

MUSSELS

Mussels and clams in a white wine and tarragon broth	32:92
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MUSTARD

Herb and mustard sauce.....	33:116
Mustard croutons.....	31:88
Mustard sauce.....	28:60, 32:92
Mustard seed dressing.....	28:81
Roasted mustard haloumi.....	32:71

NECTARINES

Honey roasted peaches [or nectarines]	33:94
Roast stonefruit with ricotta and pistachios	28:86

NOODLES

Miso salmon with soba noodles	30:99
Prawn and pork cakes with noodles and broth.....	31:109
Stir-fried beef and asparagus	32:111

OLIVES

Baked goat's cheese with dry roasted olives.....	30:77
Braised lamb with olives	29:65
Caramelized red onion, black olive and herb bread	32:93
Cornichon and caper salsa	32:98
Flat bean and raw zucchini salad with mint dressing.....	29:104
Greek chicken with oregano and feta.....	30:94
Grilled new season potatoes with crispy onions, capers and olives	32:75
Orange and green olive salsa.....	31:80
Spicy lamb sausages with white bean hummus.....	32:114

ONIONS AND SHALLOTS

Apples and shallot sauce	30:107
Beef and caramelized shallot pies with cauliflower tops	30:64
Braised chicken with shallots, peas and apples.....	31:77
Caramelized onion, anchovy and goat's cheese tartlets.....	33:91
Caramelized onion gravy	31:69
Caramelized red onion, black olive and herb bread	32:93
Grilled new season potatoes with crispy onions, capers and olives	32:75
Red onion and pomegranate molasses relish.....	30:85
Roasted fish with potatoes and fennel	31:74

ORANGES

Baked witlof with orange and hazelnuts.....	31:82
Chickpea, fennel and artichoke salad with lemon and date dressing	33:86
Lemon and date dressing	33:86
Orange and cumin glazed carrots.....	33:116
Orange and date dressing.....	33:86
Orange and green olive salsa.....	31:80
Orange and saffron confit.....	31:84
Orange and semolina syrup cake with fresh orange and date salad.....	30:79
Orange, parsley and pine nut salad.....	29:99
Spinach, orange and hazelnut salad	28:95
Steamed candied orange puddings	31:100

PANCAKES AND HOTCAKES

Chinese pancakes.....	30:94
Cinnamon buttermilk hotcakes	30:70

PANCETTA

Fresh tomato salsa and crispy pancetta	32:75
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PAPAYA

Sticky rice and coconut puddings with papaya	28:90
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PARSLEY

Apple and cabbage coleslaw	33:117
Caper, anchovy and parsley butter	29:104
Chermoula paste	31:72
Garlic and herb butter.....	33:112
Green salad.....	32:119
Herb and mustard sauce.....	33:116
Herb paste.....	28:68
New potato and herb salad	33:80
Orange, parsley and pine nut salad.....	29:99
Pork, chorizo and herb terrine	32:98
Ricotta, pea and herb gnocchi with fresh tomato salsa and crispy pancetta.....	32:75

Spicy lamb sausages with white bean hummus.....	32:114
Zesty rice salad with preserved lemon, artichokes and asparagus	32:76

PARSNIPS

Honey glazed roasted root vegetables	30:70
Parsnip and pear mash.....	31:69
Roasted beetroot, parsnip and apple soup	31:86
Roasted carrot and parsnip soup	30:101
Roasted root vegetable mash	30:87
Root vegetable gratin	31:110
Smoked fish and parsnip cakes with horseradish and watercress cream	30:62

PASSIONFRUIT

Lime, Riesling and passionfruit curd cakes.....	33:89
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PASTA AND GNOCCHI – SEE ALSO

NOODLES

Baked pasta with pumpkin and amaretti.....	29:66
Baked penne with sausages and spinach.....	29:100
Baked semolina gnocchi.....	32:93
Baked spaghetti with eggplant and bocconcini – Involtini	29:85
Fettuccine with fish, clams and tomatoes.....	32:117
Linguine with fresh tomatoes and artichokes.....	29:99
Linguine with lemon, Parmesan and soft poached eggs	33:114
Papardelle with walnut pesto and roasted pumpkin	30:59
Prawn, grapefruit and fregola salad.....	31:81
Ricotta and rocket gnocchi with lemon and Parmesan sauce	31:82
Ricotta, pea and herb gnocchi with fresh tomato salsa and crispy pancetta.....	32:75

PASTRIES

Date, rum and ricotta strudels.....	32:104
Fresh cherry and rhubarb turnovers.....	28:105
Hazelnut, chocolate and date baklava.....	30:87
Spicy pork empanadas.....	33:100

PEACHES

Baked ham with cranberries and glacé peaches	33:79
Honey roasted peaches	33:94
Roast stonefruit with ricotta and pistachios	28:86
Spiced peach chutney.....	33:110

PEANUTS

Honey roasted peanut, rum and caramel tiramisu	33:83
Stir-fried beef and asparagus	32:111

PEARS

Duck and cinnamon pear salad with crispy wontons	30:57
Ginger beer poached pears	30:83
Parsnip and pear mash.....	31:69
Pear, avocado and mixed greens with pistachio and tarragon dressing.....	28:105
Pears, blue cheese and walnuts in baking paper	32:108
Sautéed pears, prosciutto and blue cheese salad	29:78
Sticky pear and ginger pudding with toffee sauce.....	31:96

PEAS, DRIED

Beef and yellow split pea salad with pumpkin seed dressing.....	28:101
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PEAS, GREEN

Braised chicken with shallots, peas and apples.....	31:77
Fennel, pea and Parmesan risotto	32:119
Spring greens with roasted mustard haloumi	32:71
Spring vegetable and prawn fritters with a lemon yoghurt sauce.....	32:111

PIES

Beef and caramelized shallot pies with cauliflower tops.....	30:64
Thai chicken pies	30:99

PINE NUTS

Braised rabbit with spinach and pine nuts	29:86
Chicken with zucchini, basil, pine nuts and tomato jam.....	30:81
Orange, parsley and pine nut salad	29:99
Roasted pumpkin with brown butter, sage and pine nuts.....	29:66

PINEAPPLE

Grilled pineapple with butterscotch sauce	32:120
Grilled pineapple with mint and lime sugar.....	28:86
Mango and pineapple salsa	28:70

PISTACHIOS

Cherry, pomegranate molasses and pistachio relish.....	33:74
Pistachio and tarragon dressing.....	28:105
Roast beetroot, fresh date and pistachio salad	28:79
Roast stonefruit with ricotta and pistachios	28:86
Salty caramel and chocolate Christmas crackers	33:108

PIZZAS AND FLATBREADS

Classic dough for pizzas or bread sticks.....	29:63
Grape and blue cheese schiacciata with honey	30:68
Pizza dough	32:69
Potato, rosemary and mozzarella pizza.....	29:63
Zucchini, mint and goat's cheese pizzas	32:69

PLUMS

Fresh plum and berry clafouti.....	33:120
Roasted plums and rhubarb	29:106
Roast stonefruit with ricotta and pistachios	28:86

POLENTA

Gorgonzola polenta croutons.....	30:59
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POMEGRANATE MOLASSES

Cherry, pomegranate molasses and pistachio relish	33:74
Date and pomegranate chutney	31:72
Red onion and pomegranate molasses relish	30:85
Spicy lamb sausages with white bean hummus	32:114

POPPY SEEDS

Lemon, yoghurt and poppy seed cake with blueberry sauce.....	32:100
Poppy and sesame seed oatcakes.....	33:109
Spicy and sweet poppy seed dressing	28:76

PORK

Bagels with shaved pork, fennel and lime salad	28:60
Braised pork shoulder with fennel and chorizo	30:77
Clay pot pork	32:114
Crisp roasted pork hocks with caramelized onion gravy	31:69
Crumbed pork schnitzel with spinach, orange and hazelnut salad.....	28:95
Mu shu pork in Chinese pancakes	30:94
Polenta crumbed pork schnitzel with apple and cabbage coleslaw	33:117
Pork, chorizo and herb terrine.....	32:98
Pork fillet with apples and shallot sauce.....	30:107
Pork scaloppini with mushrooms and Marsala.....	29:102
Prawn and pork cakes with noodles and broth	31:109
Sage roasted pork belly and apples	29:81

Spicy pork empanadas.....	33:100
Steamed pork spare ribs in lotus leaves.....	32:106
Twice-cooked pork belly with roasted capsicum and hazelnut sauce	28:70

POTATOES

Crisp baked potatoes with red capsicum.....	29:104
Grilled new season potatoes with crispy onions, capers and olives	32:75
Indian spiced potatoes and carrots	30:96
Jerusalem artichoke and potato soup with mustard croutons	31:88
Navarin of spring lamb.....	32:95
New potato and herb salad.....	33:80
Potato, broad bean and crispy bacon salad with mint dressing.....	28:79
Potato crusted silverbeet and feta tart	31:108
Potato, rosemary and mozzarella pizza.....	29:63
Potato rosti	33:93
Roasted fish with potatoes and fennel	31:74
Root vegetable gratin	31:110
Saffron potatoes and leeks.....	32:82
Smoked fish brandade	33:102

PRAWNS

Fritto misto.....	29:61
Prawn and chorizo kebabs with smoked paprika and hazelnut aioli.....	33:85
Prawn and pork cakes with noodles and broth	31:109
Prawn, grapefruit and fregola salad	31:81
Prawn rice paper parcels.....	33:99
Prawns and green beans in black bean and garlic sauce	30:92
Roasted fennel and prawns with chilli croutons	32:71
Scandinavian fish and prawn sandwiches with mustard sauce	28:60
Spring vegetable and prawn fritters with a lemon yoghurt sauce	32:111
Tikka prawns with mango and pineapple salsa.....	28:70

PRESERVES – SEE ALSO CHUTNEYS, PICKLES AND RELISHES

Cherry confit.....	33:71
Orange and saffron confit	31:84

PROSCIUTTO

Baked witlof with orange and hazelnuts.....	31:82
Sautéed pears, prosciutto and blue cheese salad.....	29:78

PUMPKIN

Baked pasta with pumpkin and amaretti.....	29:66
Papardelle with walnut pesto and roasted pumpkin	30:59
Pumpkin couscous.....	31:72
Roasted buttercup pumpkins	31:86
Roasted pumpkin with brown butter, sage and pine nuts	29:66
Roasted root vegetable mash	30:87

PUMPKIN SEEDS

Pumpkin seed dressing.....	28:101
Roasted spring vegetables with fresh Parmesan, ricotta and almonds.....	32:75

QUINCES

Quince and goat's cheese balls with walnut crumb.....	33:100
Vanilla rice pudding with Shiraz poached quinces	31:94

QUINOA

Quinoa, sweet corn and edamame bean salad with honey, lime and basil dressing.....	28:76
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RABBIT

Braised rabbit with spinach and pine nuts	29:86
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RADISHES

- Autumnal coleslaw.....30:102
Prawn, grapefruit and fregola salad.....31:81

RHUBARB

- Fresh cherry and rhubarb turnovers.....28:105
Little rhubarb crumble cakes with
ginger custard.....31:94
Roasted plums and rhubarb.....29:106
Roasted strawberry and rhubarb compote.....33:73

RICE

- Fennel, pea and Parmesan risotto.....32:119
Mushroom arancini.....29:69
Mushroom risotto.....29:69
Rice pilaf.....30:105
Sticky rice and coconut puddings
with papaya.....28:90
Vanilla rice pudding with Shiraz
poached quinces.....31:94
Zesty rice salad with preserved lemon,
artichokes and asparagus.....32:76

RICOTTA

- Artichoke and ricotta salad with
tomato and rosemary vinaigrette.....28:83
Date, rum and ricotta strudels.....32:104
Ricotta and rocket gnocchi with lemon
and Parmesan sauce.....31:82
Ricotta, pea and herb gnocchi with fresh
tomato salsa and crispy pancetta.....32:75
Roast stonefruit with ricotta
and pistachios.....28:86
Roasted capsicum and vine tomato
bruschetta with ricotta.....29:83
Roasted spring vegetables with fresh
Parmesan, ricotta and almonds.....32:75

ROCKET

- Beef and beetroot salad with
anchovy dressing.....32:92
Green salad.....32:119
Linguine with lemon, Parmesan and
soft poached eggs.....33:114
Poached chicken, apple, rocket and
hazelnut salad.....32:87
Prawn, grapefruit and fregola salad.....31:81
Ricotta and rocket gnocchi with lemon
and Parmesan sauce.....31:82
Sautéed cauliflower and rocket salad.....30:105

ROSEMARY

- Apple and rosemary tarte tatin.....30:66
Baked semolina gnocchi.....32:93
Caramelized red onion, black olive
and herb bread.....32:93
Poached apricots with rosemary
and peppercorn syrup.....30:72
Pork, chorizo and herb terrine.....32:98
Potato, rosemary and mozzarella pizza.....29:63
Potato rosti.....33:93
Tomato and rosemary vinaigrette.....28:83

SAFFRON

- Orange and saffron confit.....31:84
Saffron potatoes and leeks.....32:82

SAGE

- Baked semolina gnocchi.....32:93
Roasted pumpkin with brown butter,
sage and pine nuts.....29:66
Roman-style lamb cutlets.....29:102
Sage roasted pork belly and apples.....29:81
White fish carpaccio with fried sage,
capers and preserved lemon.....29:78

SALADS, FRUIT

- Fresh orange and date salad.....30:79
Mango salad.....32:106

SALADS, MEAT AND FISH

- Beef and beetroot salad with
anchovy dressing.....32:92
Beef and yellow split pea salad with
pumpkin seed dressing.....28:101
Calamari, fennel and chickpea salad.....28:103
Duck and cinnamon pear salad with
crispy wontons.....30:57
Grilled chorizo and avocado salad.....32:117
Poached chicken, apple, rocket and
hazelnut salad.....32:87
Prawn, grapefruit and fregola salad.....31:81
Warm chicken liver salad on garlic croutes.....31:106
Watermelon, fennel and feta salad
with prawns.....28:76

SALADS, VEGETABLE

- Apple and cabbage coleslaw.....33:117
Artichoke and ricotta salad with tomato
and rosemary vinaigrette.....28:83
Autumnal coleslaw.....30:102
Baby carrot and date salad with
coriander dressing.....32:71
Beetroot and tomato salad with
capers and mint.....33:119
Borlotti bean and broad bean salad
with buffalo mozzarella.....29:81
Chickpea, fennel and artichoke salad
with lemon and date dressing.....33:86
Cucumber salad with spicy and sweet
poppy seed dressing.....28:76
Eggplant and zucchini salad with
coriander and yoghurt dressing.....33:117
Fennel and lime salad.....28:60
Flat bean and raw zucchini salad
with mint dressing.....29:104
Fresh vegetable salad.....28:103
Great mixed raw salad.....29:63
Green bean, edamame and avocado
salad with preserved lemon dressing.....33:86
Green salad.....32:119
Grilled zucchini, green bean and
sun-dried tomato salad.....28:79
New potato and herb salad.....33:80
Orange, parsley and pine nut salad.....29:99
Pear, avocado and mixed greens with
pistachio and tarragon dressing.....28:105
Potato, broad bean and crispy bacon
salad with mint dressing.....28:79
Quinoa, sweet corn and edamame salad
with honey, lime and basil dressing.....28:76
Roast beetroot, fresh date
and pistachio salad.....28:79
Sautéed cauliflower and rocket salad.....30:105
Sautéed pears, prosciutto
and blue cheese salad.....29:78
Spinach, orange and hazelnut salad.....28:95
Zesty rice salad with preserved lemon,
artichokes and asparagus.....32:76

SALAMI

- Picnic loaf.....28:63

SALMON

- Baked salmon with a smoked paprika and
rosemary glaze.....33:79
Family-style baked omelette with
zucchini and smoked salmon.....28:101
Indian spiced salmon and spinach burgers.....33:119
Miso salmon with soba noodles.....30:99
Stuffed salmon in vine leaves.....28:73
Warm salmon carpaccio.....32:92

**SANDWICHES – SEE BURGERS, FILLED
BREADS, SANDWICHES AND WRAPS****SAUCES, SALSAS AND DIPS**

- SEE ALSO BUTTERS, FLAVOURED;
DRESSINGS AND MAYONNAISE
Béchamel sauce.....29:66

- Caper sauce.....31:74
Caramelized onion gravy.....31:69
Coconut and lime sambal.....32:84
Cornichon and caper salsa.....32:98
Fresh tomato salsa and crispy pancetta.....32:75
Herb and mustard sauce.....33:116
Horseradish and watercress cream.....30:62
Hot sauce.....32:84
Lemon and Parmesan sauce.....31:82
Lemon yoghurt sauce.....32:111
Mango and pineapple salsa.....28:70
Minted yoghurt sauce.....31:105
Mustard sauce.....28:60, 32:92
Nuoc mam.....32:107
Orange and green olive salsa.....31:80
Red wine sauce.....30:85, 33:93
Roasted capsicum and hazelnut sauce.....28:70
Roasted tomato sauce.....28:97
Salsa rustica.....29:83
Salsa verde.....29:86
Spinach and yoghurt raita.....30:102
Tomato sauce.....29:85, 30:102, 31:112
Walnut pesto.....30:59

SAUCES, SWEET

- Blueberry sauce.....32:100
Butterscotch sauce.....32:120
Caramel sauce.....33:83
Crème anglaise.....33:107
Ginger custard.....31:94
Lemongrass syrup.....28:86
Sweet red chilli syrup.....28:92
Toffee sauce.....31:96

SAUSAGES – SEE ALSO CHORIZO

- Baked penne with sausages and spinach.....29:100
Clams with Chinese sausage
and spring onions.....30:90
Lamb sausage and red wine ragu.....32:95
Spicy lamb sausages with
white bean hummus.....32:114

**SEAFOOD – SEE ALSO CALAMARI AND
SQUID; FISH; MUSSELS; PRAWNS**

- Clams with Chinese sausage
and spring onions.....30:90
Crab, lemon and crème fraîche tart.....33:85
Fettuccine with fish, clams and tomatoes.....32:117
Lemongrass and seafood soup.....30:81
Mussels and clams in a white wine
and tarragon broth.....32:92
Oyster po' boys.....28:59
Stuffed clams.....29:78

SEMOLINA

- Baked semolina gnocchi.....32:93
Orange and semolina syrup cake
with fresh orange and date salad.....30:79

SESAME SEEDS

- Nougat sesame biscuits.....33:94
Poppy and sesame seed oatcakes.....33:109
Spiced sesame and honey torrone.....29:88

SHALLOTS – SEE ONIONS AND SHALLOTS**SILVERBEET**

- Chickpea, fennel and artichoke salad
with lemon and date dressing.....33:86
Potato crusted silverbeet and feta tart.....31:108
Stuffed mushrooms baked
in silverbeet leaves.....32:104
Wilted greens with fried chick peas.....29:104

SMALL FOOD

- Baked goat's cheese with
dry roasted olives.....30:77
Caramelized onion, anchovy and
goat's cheese tartlets.....33:91
Chick pea panelle.....29:74

Chicken liver pâté with red onion and pomegranate molasses relish	30:85
Crispy five spice chicken nibbles with hot sauce	32:84
Eggplant stemperata	29:74
Grape and blue cheese schiacciata with honey	30:68
Mushroom arancini	29:69
Pears, blue cheese and walnuts in baking paper	32:108
Pork, chorizo and herb terrine	32:98
Prawn and chorizo kebabs with smoked paprika and hazelnut aioli	33:85
Prawn rice paper parcels	33:99
Quince and goat's cheese balls with walnut crumb	33:100
Smoked fish brandade	33:102
Spicy pork empanadas	33:100
Sweet potato and spinach tortilla with feta yoghurt	33:99

SOUPS

Cauliflower, watercress and blue cheese soup	31:90
Hot and sour soup with mushrooms and tofu	31:86
Jerusalem artichoke and potato soup with mustard croutons	31:88
Lemongrass and seafood soup	30:81
Mushroom and lentil soup with Gorgonzola polenta croutons	30:59
Pearl barley and vegetable soup	31:88
Roasted carrot and parsnip soup	30:101
Roasted tomato and basil soup with Parmesan croutons	29:61

SPINACH

Baked penne with sausages and spinach	29:100
Braised rabbit with spinach and pine nuts	29:86
Duck and cinnamon pear salad with crispy wontons	30:57
Green salad	32:119
Indian spiced salmon and spinach burgers	33:119
Linguine with lemon, Parmesan and soft poached eggs	33:114
Spinach and yoghurt raita	30:102
Spinach, orange and hazelnut salad	28:95
Sweet potato and spinach tortilla with feta yoghurt	33:99
Wilted greens with fried chick peas	29:104

SQUID – SEE CALAMARI AND SQUID

STIR-FRIES

Clams with Chinese sausage and spring onions	30:90
Greek chicken with oregano and feta	30:94
Indian spiced potatoes and carrots	30:96
Method of stir-frying	30:90
Mu shu pork in Chinese pancakes	30:94
Prawns and green beans in black bean and garlic sauce	30:92
Quick lamb and kumara curry	30:92
Stir-fried beef and asparagus	32:111

TAMARILLOS

Roasted tamarillo fool	31:102
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TARRAGON

Market fish with white wine, grapes and tarragon	31:105
Mussels and clams in a white wine and tarragon broth	32:92
Pistachio and tarragon dressing	28:105

TARTS, SAVOURY

Caramelized onion, anchovy and goat's cheese tartlets	33:91
Crab, lemon and crème fraîche tart	33:85

Leek and goat's cheese tart with walnut pastry	32:98
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TARTS, SWEET

Apple and rosemary tarte tatin	30:66
Honey nut tart	30:74
Mango tart with sweet red chilli syrup	28:92
Strawberry and lemon tart	33:73

TOFU

Hot and sour soup with mushrooms and tofu	31:86
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TOMATOES

Asparagus with mozzarella and roasted tomatoes	33:80
Beans and lemon	32:83
Beef olives with cherry tomatoes	31:112
Beetroot and tomato salad with capers and mint	33:119
Chicken cacciatore	29:100
Fettuccine with fish, clams and tomatoes	32:117
Fresh tomato salsa and crispy pancetta	32:75
Greek chicken with oregano and feta	30:94
Grilled zucchini, green bean and sun-dried tomato salad	28:79
Lamb sausage and red wine ragu	32:95
Linguine with fresh tomatoes and artichokes	29:99
Mixed tomato and black bean salad with mustard seed dressing	28:81
Potato crusted silverbeet and feta tart	31:108
Roasted capsicum and vine tomato bruschetta with ricotta	29:83
Roasted tomato and basil soup with Parmesan croutons	29:61
Roasted tomato and goat's cheese bruschetta	28:63
Roasted tomato sauce	28:97
Sicilian fish couscous	29:85
Slow-cooked green beans and tomato	29:66
Spanish beans	31:69
Tomato and rosemary vinaigrette	28:83
Tomato jam	30:81
Tomato relish	28:66
Tomato sauce	29:85, 30:102, 31:112

TUNA

Tuna, avocado and white bean sandwiches	28:59
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TURNIPS

Honey glazed roasted root vegetables	30:70
Navarin of spring lamb	32:95
Roasted spring vegetables with fresh Parmesan, ricotta and almonds	32:75

VEGETABLES – SEE ALSO NAMES OF INDIVIDUAL VEGETABLES

Honey glazed roasted root vegetables	30:70
Pearl barley and vegetable soup	31:88
Roasted root vegetable mash	30:87
Roasted spring vegetables with fresh Parmesan, ricotta and almonds	32:75
Root vegetable gratin	31:110
Spring greens with roasted mustard haloumi	32:71
Spring vegetable and prawn fritters with a lemon yoghurt sauce	32:111

WALNUTS

Chicken, walnut and watercress sandwiches	32:82
Pears, blue cheese and walnuts in baking paper	32:108
Quince and goat's cheese balls with walnut crumb	33:100
Walnut pastry	32:98
Walnut pesto	30:59

WATERCRESS

Cauliflower, watercress and blue cheese soup	31:90
Chicken, walnut and watercress sandwiches	32:82
Horseradish and watercress cream	30:62

WATERMELON

Watermelon, fennel and feta salad with prawns	28:76
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WITLOF

Baked witlof with orange and hazelnuts	31:82
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YOGHURT

Coriander and yoghurt dressing	33:117
Frozen blueberry yoghurt	28:89
Lemon yoghurt sauce	32:111
Lime, Riesling and passionfruit curd cakes	33:89
Minted yoghurt sauce	31:105
Roasted tamarillo fool	31:102
Spiced lamb pide pockets with mango chutney	28:97
Spinach and yoghurt raita	30:102
Yoghurt, lime and honey panna cotta	30:68

ZUCCHINI

Chicken with zucchini, basil, pine nuts and tomato jam	30:81
Eggplant and zucchini salad with coriander and yoghurt dressing	33:117
Family-style baked omelette with zucchini and smoked salmon	28:101
Feta yoghurt	33:99
Flat bean and raw zucchini salad with mint dressing	29:104
Fresh vegetable salad	28:103
Fritto misto	29:61
Grilled zucchini, green bean and sun-dried tomato salad	28:79
Picnic loaf	28:63
Spring vegetable and prawn fritters with a lemon yoghurt sauce	32:111
Zucchini, mint and goat's cheese pizzas	32:69
Zucchini-wrapped lamb cutlets	33:86