

ISSUES I-27

AUGUST 2004 – JANUARY 2010

dish

NEW ZEALAND MADE

recipe
index

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GAGGENAU

We're delighted to bring you
the first ever complete index
of Dish recipes from issues 1 – 27.
Here you'll find more than 1000 recipes
spanning the last five years.
Recipes are listed under
key ingredients and type of dish.

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Chicken and bacon Caesar salad.....	26:81	Pork, pearl barley and silver beet soup.....	25:83	Green beans with olives, preserved lemon and mint.....	16:96
Cinnamon waffles with bacon and whipped golden syrup butter.....	18:88			Green beans with parsley.....	19:96
Cocido – Braised mixed meats and chickpeas.....	20:116	BASIL		Green beans with warm pear and soft cheese toasts.....	26:59
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BEEF

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Beef stock.....	13:68
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Braised beef shin ragu with pappardelle.....	19:90
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Corned silverside with green lentils and horseradish sauce.....	24:60
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Minute steak, roasted mushrooms and salsa verde.....	10:110
Paillard of beef with olive and tomato salad.....	19:111
Peppercorn-cured beef, pesto beans and black olive oil.....	10:93
Peppered eye fillet with pecorino and herb dressing.....	21:77
Poached fillet of beef with green salad and avocado dressing.....	1:93
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Satay beef, glass noodles and lettuce rolls.....	21:116
Seared beef carpaccio.....	24:63
Sesame beef.....	26:100
Spiced beef with melon, barley and mint salad.....	21:98
Spiced beef with potato and parsley salad.....	22:115
Spiced beef with two sauces.....	5:69
Spiced smoked beef with potato salad.....	14:100
Steak and kidney pie with Guinness gravy.....	24:57
Steak fajitas and avocado salsa.....	9:102
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Beetroot and tomato salad.....	8:87
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Beetroot pickle.....	4:111
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Goat's cheese fritters with beetroot and fried mint.....	15:109

Puy lentil, beetroot and goat's cheese salad.....	18:82
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Raw beetroot salad with sesame seed dressing.....	16:92
Roast beetroot with celeriac remoulade.....	4:66

BERRIES – SEE ALSO BLACKBERRIES;

BLUEBERRIES; RASPBERRIES; STRAWBERRIES	
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BEVERAGES – SEE DRINKS**BISCUITS, COOKIES AND SLICES****– SEE ALSO PASTRIES**

Almond cookies – Polvorones.....	20:108
Amargos – Almond cookies.....	5:75
Apricot, almond and chocolate biscuits.....	18:90
Chocolate, rum and spice cookies.....	12:63
Coconut shortbread.....	21:75
Dark chocolate brownie.....	21:114
Double chocolate chip cookies.....	25:75
Espresso and brown sugar shortbreads.....	6:92
Gruyère cheese and caraway seed wafers.....	25:103
Hazelnut and chocolate ganache cookies.....	10:106
Lemon glazed poppy seed cookies.....	16:76
Lime, ginger and almond snap biscuit.....	6:74
Macadamia and blue cheese biscuits.....	24:89
Oat cakes with truffled brie and walnut paste.....	21:92
Parmesan and thyme crackers.....	6:90
Peppernuts.....	27:93
Raspberry Parisian macarons.....	23:74
Sbriciolona – Italian spiced orange shortbread.....	27:84
Sour cherry and chocolate meringue cookies.....	16:76
Walnut and goat's cheese sablés.....	2:65
Walnut and lemon cookies.....	2:80
Walnut orange bites.....	5:120

BLACKBERRIES

Blackberry and apple jam.....	17:11
Blackberry and white chocolate parfaits.....	22:80

BLUE CHEESE

Baked figs with blue cheese and prosciutto.....	17:88
Balsamic and Gorgonzola dressing.....	9:85
Beef carpaccio with balsamic, walnuts and blue cheese.....	27:104
Blue cheese butter.....	11:88
Blue cheese pizza with fig and rosemary preserves.....	1:83
Fillet steaks with a mustard and blue cheese crust.....	17:100
Four cheese ravioli.....	3:57
Gorgonzola risotto balls.....	11:66
Gorgonzola roasted pears.....	3:81
Macadamia and blue cheese biscuits.....	24:89
Pear, Gorgonzola and spinach soup.....	4:59
Pine nut wafers with blue cheese and balsamic pears.....	5:118
Pork involtini with blue cheese and spinach.....	4:92
Red wine risotto with radicchio and blue cheese.....	13:79
Roasted red capsicums with soft cheese and rosemary.....	20:78
Stilton, spiced walnut and celery pâté with toasted walnut bread.....	16:72
Turkish flatbread stuffed with blue cheese and figs.....	1:73

Walnut cake with soft cheese and muscatels.....	10:86
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BLUEBERRIES

Blueberry and apple crisp.....	26:106
Blueberry and raspberry chilli sour.....	10:127
Blueberry, lemon and cinnamon scones.....	12:68
Blueberry smoothies.....	17:71

**BOCCONCINI – SEE MOZZARELLA
AND BOCCONCINI****BOK CHOY**

Asian beef and rice bowl.....	27:115
Caramelised pork fillets with bok choy and mushrooms.....	12:104
Chicken noodle soup.....	21:118
Chinese braised chicken.....	18:106
Grilled star anise chicken on wilted greens.....	6:82
Miso, shiitake soup with prawns and somen noodles.....	25:83

**BREAD, CROISSANTS AND BRIOCHE
(AS INGREDIENTS) – SEE ALSO****BURGERS, FILLED BREADS, SANDWICHES
AND WRAPS**

Almond gazpacho.....	21:90
Apple, honey and brioche pudding.....	18:93
Baby croissants filled with ham and Gruyère.....	10:77
Baked croissant with caramelised apples.....	17:71
Bread sauce.....	19:74
Brunch salad of roasted shallots, bacon, croûtons and soft boiled eggs.....	24:75
Cappuccino bread puddings.....	13:109
Catalan tomato bread.....	20:76
Chicken and ciabatta salad with pomegranates.....	16:79
Chocolate croissant pudding.....	25:75
Ciabatta, tomato and roasted pepper salad.....	3:67
Crisp mountain bread salad.....	15:80
French toast with ricotta and fruit preserves.....	23:77
Lemon meringue bread pudding.....	8:95
Mushroom, edamame bean and croûton salad.....	21:85
Panzanella salad.....	14:78
Pappa col pomodoro.....	3:73
Pear and apricot compote with fruit bread crumble.....	23:79
Pesto toast.....	23:81
Picada.....	20:116
Poached fruit with thick yoghurt, honey and toasted fruit bread.....	10:75
Rustic bread and mushroom salad.....	11:77
Salmorejo sauce.....	20:65
Summer pudding loaf.....	16:103
Tuscan salad.....	22:110

**BREADS AND YEAST BAKING – SEE
ALSO BRIOCHE; PIZZAS AND FLATBREADS**

Fennel grissini.....	7:5
Fig and almond fruit bread.....	26:66
Fresh cherry schiacciata.....	6:68
Macadamia and brown sugar sticky buns.....	12:63
Melting mozzarella and fennel seed rolls.....	14:78
Passionfruit savarin and strawberries.....	5:104
Puddica – Tomato and garlic bread.....	3:88

**BRIOCHE – SEE ALSO BREAD, CROISSANTS
AND BRIOCHE (AS INGREDIENTS)**

Apricot, hazelnut and chocolate brioche.....	5:62
Lemon and currant brioche.....	1:60

BROAD BEANS

Broad bean and fennel salad with crisp bacon, goat's cheese and mint dressing.....	20:91
Broad bean and toasted cumin seed salad.....	16:92

Broad bean dip.....	16:92	Salmon burgers with wasabi mayonnaise.....	8:99	Pineapple and ginger cake.....	14:75
Chicken in saffron broth with moghrabiah and broad beans.....	19:91	Turkish flatbread stuffed with blue cheese and figs.....	1:73	Plum, coconut and lime cake.....	22:85
Farro salad with broad beans and preserved lemon.....	24:106	Turkish lamb wraps with coriander relish.....	22:112	Ricotta cake.....	21:113
Fennel, broad bean and mozzarella salad.....	21:100	Vietnamese pork burgers with fresh plum chutney.....	22:116	Ricotta cake with fruit compote.....	7:77
Ricotta and thyme ravioli with broad bean sauce.....	1:86	Vietnamese sandwiches – Banh Mi rolls.....	27:104	Schiacciata alla Fiorentina.....	3:74
Spring lamb with new garlic and baby broad beans.....	5:95	Warm flatbreads with marinated lamb and avocado hummus.....	10:112	Sour cherry, chocolate, and hazelnut cakes.....	1:72
BROCCOLI AND BROCCOLINI		BUTTERMILK		Spanish chocolate with spiced doughnuts.....	
Braised broccolini and chilli.....	13:90	Lemon buttermilk sherbet.....	16:106	Spiced apricot, almond and nougat cake.....	10:104
Broccoli with black bean sauce.....	19:110	Strawberry and lemon buttermilk pannacotta.....	21:73	Spiced ginger and Guinness cake.....	15:91
Broccoli with warm lemon dressing.....	26:104	BUTTERNUT – SEE PUMPKIN		Sticky toffee ginger cake with caramel icing.....	17:75
Green bean, broccolini and asparagus salad.....	26:88	BUTTERS, FLAVOURED		Summer nectarine cake.....	2:74
Sesame beef.....	26:100	Basil butter.....	25:109	Walnut cake with soft cheese and muscatels.....	10:86
BRUSCHETTA		Black olive, anchovy and lemon butter.....	11:88	CALAMARI AND SQUID	
Bruschetta.....	5:102	Blue cheese butter.....	11:88	Chargrilled calamari and squid salad.....	5:88
Grilled apricot bruschetta.....	22:82	Caper and lemon butter.....	27:80	Chilli-grilled squid on rocket with lime and coriander mayonnaise.....	14:82
Grilled radicchio bruschetta with soft cheese.....	22:71	Chilli, lime and coriander butter.....	11:88	Panfried calamari with garlic and herbs.....	11:64
Hot bacon, avocado and roasted tomato bruschetta.....	14:94	Ginger, spring onion and turmeric butter.....	27:80	Salt and pepper squid on a crunchy Thai salad.....	2:36
Roasted tomato, pancetta and goat's cheese tartines.....	23:66	Herb and garlic butter.....	15:87	Squid with pistachio, pork and prawn stuffing.....	24:91
Spiced fruit bruschetta.....	16:68	Herb and mustard butter.....	3:79	CAPSICUMS	
Strawberry, mascarpone and pistachio bruschetta.....	27:77	Lime and red chilli butter.....	27:80	Baked ricotta with pepperonata.....	7:79
BRUSSELS SPROUTS		Parmesan, basil and garlic butter.....	11:88	Capsicum and pomegranate dipping sauce.....	21:83
Brussels sprouts with walnuts, mint and balsamic.....	4:65	Parsley and pecan butter.....	10:82	Capsicums stuffed with goat's cheese.....	7:80
Roast venison with Brussels sprouts and chestnuts.....	4:82	Roasted garlic and chive butter.....	11:88	Ciabatta, tomato and roasted pepper salad.....	3:67
BULGUR WHEAT		Roasted red capsicum butter.....	11:88	Filled Mediterranean pide.....	9:108
Spiced butternut and cracked wheat soup.....	26:81	Sage butter.....	3:57	Fried eggs and roasted capsicums with mozzarella and harissa.....	21:110
Watercress and mint tabbouleh.....	8:87	Smoked paprika and cumin butter.....	11:88	Kamut salad with chorizo.....	13:92
BURGERS, FILLED BREADS, SANDWICHES AND WRAPS – SEE ALSO BRUSCHETTA		Tarragon butter.....	9:77	Marinated pork and quince tapas.....	4:91
Asian pork burgers.....	16:88	Whipped golden syrup butter.....	18:88	Mozzarella salads.....	22:98
Baby croissants filled with ham and Gruyère.....	10:77	CABBAGES		Picnic tart.....	6:72
Beef fajitas with caramelised onions and sour cream dressing.....	25:93	Caldo verde.....	11:100	Piperade with a red capsicum pesto.....	7:82
The Butcher's burgers.....	14:79	Chicken salad with wasabi mayonnaise.....	24:80	A red salad.....	16:74
Catalan tomato bread.....	20:76	Cocido – braised mixed meats and chickpeas.....	20:116	Red sauce.....	10:75
Chicken and rocket mayonnaise sandwiches.....	23:76	Colcannon.....	26:60	Roasted capsicum and almond sauce.....	16:100
Duck rice paper rolls with sweet chilli and peanut dipping sauce.....	15:77	Honey mustard coleslaw.....	11:97	Roasted capsicum dressing.....	20:86
Easy ham and egg 'pies'.....	26:83	Honey mustard coleslaw.....	17:108	Roasted capsicums with baked ricotta and olives.....	11:63
Falafel and pita salad.....	14:114	Hot red cabbage and crispy potato salad.....	8:69	Roasted capsicums with pine nuts and balsamic.....	16:92
Filled Mediterranean pide.....	9:108	Japanese salad.....	21:100	Roasted red capsicum butter.....	11:88
Filled spiced flatbreads.....	2:59	Lamb and pine nut stuffed cabbage leaves.....	8:67	Roasted red capsicums with soft cheese and rosemary.....	20:78
Fillet of beef rolls with black olive and currant relish.....	16:72	Mu-shu pork.....	13:99	Romesco.....	1:65
Hamburgers with honey mustard coleslaw.....	11:97	Potato and chorizo soup.....	25:88	Romesco sauce.....	20:89
Italian flatbreads filled with caramelised onion and goat's cheese.....	17:93	Red cabbage.....	13:81	Salmorejo sauce.....	20:65
Jamaican shrimp roll.....	2:33	CAKES AND LOAVES		Store cupboard sauce and pasta.....	13:99
Lamb sandwich with fennel relish.....	1:72	Apple, rum and raisin cake.....	26:88	Walnut, capsicum and eggplant rollups with yoghurt sauce.....	12:98
Lamb shawarmas.....	13:102	Baby chocolate and coconut cakes.....	23:74	Zucchini, red capsicum and bocconcini tarts.....	1:85
Lemon and basil sandwiches.....	13:72	Baby chocolate cakes with Amaretti cream and chocolate sauce.....	13:94	CARAMEL	
Manchego cheese, Serrano ham and truffle sandwiches.....	20:78	Baked lemon cake with glazed lemons and strawberries.....	10:93	Baked apples with Crema Catalana.....	20:106
Manuka smoked eel clubs with wasabi and cress.....	5:119	Baked yoghurt and lime cake with rhubarb and rosewater.....	24:110	Baked croissant with caramelised apples.....	17:71
Miso pork with fennel remoulade.....	6:79	Brandied fruit, chocolate and spice Christmas cake.....	27:99	Caramel icing.....	17:75
Mushroom burgers.....	27:69	Claire's grandmother's fruit salad loaf.....	12:66	Caramel sauce.....	9:110
Pan bagna.....	3:66	Fig and almond fruit bread.....	26:66	Caramelised mandarins.....	26:94
Prawn summer rolls.....	27:101	Fig and ginger loaf with ricotta and fresh mango.....	14:67	Caramelised apple clafoutis with Calvados.....	4:107
Quesadillas.....	11:98	Gingerbread and pear cake with caramel sauce.....	9:110	Caramelised orange and Pernod pastries.....	17:97
Rump steak and caramelised onion sandwiches.....	21:120	Hazelnut, chocolate and polenta cake.....	11:90	Caramelised pear Charlottes.....	13:97
		Lemon and date cakes with lemon icing.....	8:94	Cherries in caramel brandy syrup.....	15:100
		Lemon, lime and poppy seed butterfly cakes.....	12:66	Chocolate-coated caramelised macadamias.....	15:96
		Lemon loaf.....	5:118	Crème caramel.....	19:96
		Little fig and orange cakes.....	11:102	Dulce de leche.....	10:123
		Manolito cake.....	9:82	Manolito cake.....	9:82
		No-cook chocolate truffle cake.....	27:89	Orange caramel custards.....	20:104
		Olive oil and quince paste Madeira cake.....	20:106	Orange caramel sauce.....	15:107
		Pacific Christmas cake.....	6:90	Ricotta pancakes with caramelised apples and maple syrup.....	5:63
		Panpepato – Umbrian celebration cakes.....	6:92	Salted caramels.....	15:95
		Pecan nutmeg cake.....	12:67		

CARROTS

Butternut, carrot and coriander soup	13:63
Carrot and orange salad with cinnamon and orange blossom dressing	24:106
Carrot, feta and harissa salad	6:77
Carrot pickle	27:104
Carrot, radish and tomato salad	20:102
Carrot sambal	12:90
Glazed carrots	17:77
Grilled carrots with feta	2:58
Potatoes, kumara and carrots roasted in herb and garlic butter with sour cream dressing	15:87
Raw carrot with mustard seed, lemon and black olive dressing	16:92
Roasted fennel and carrots with basil butter	25:109
Sweet and sour carrots	11:64

CASHEW NUTS

Cashew nut and cucumber dressing	14:80
Cashew nut and herb relish	24:91
Chicken biryani, crispy onions and cashew nuts	18:108
Chicken with yoghurt, crisp onions and cashew nuts	22:77
Nut crumble	14:67
Radish, tomato and cashew nut salad	27:117
Stirfried lamb with coriander and cashew sauce	3:94

CAULIFLOWER

Cauliflower and apple purée	23:55
Cauliflower purée	4:111
Pasta with Sicilian sauce	26:101
Spicy braised cauliflower	12:82

CAVOLO NERO

Cavolo nero	23:58
Roast leg of lamb with cavolo nero and white beans	4:78
Suggestions for using cavolo nero	23:29

CELERIAC

Roast beetroot with celeriac remoulade	4:66
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CELERY

Celery, apple and fennel salad with cured meats	24:79
Celery pickle	4:111
Grilled celery hearts with anchovy dressing	2:63
Stilton, spiced walnut and celery pâté with toasted walnut bread	16:72
Witlof, celery and pear salad	19:78

CHEESE – SEE ALSO BLUE CHEESE;**BOCCONCINI AND MOZZARELLA; FETA;****GOAT'S CHEESE; HALOUMI; LABNEH;****MASCARPONE; RICOTTA**

Asparagus, shaved fennel and pecorino with lemon-basil vinaigrette	10:91
Baby croissants filled with ham and Gruyère ..	10:77
Baked artichoke and Parmesan spread	27:82
Baked cheese in vine leaves	22:100
Baked cinnamon cheesecake	20:96
Baked tomatoes with a herb and Parmesan crust	23:70
Baked whole Camembert with Bayonne ham and cornichons	19:78
Boursin and herb stuffed chicken	1:84
Butterflied leg of lamb with pecorino and herbs	16:96
Caramelised onion and cheese soufflé	1:83
Chicken, spinach and pasta gratin	23:97
Four cheese ravioli	3:57
Fresh cheese with honey and walnuts	20:101
Fried stuffed ziti	3:56
Gougère with chicken livers, mushrooms and Marsala	16:70
Gruyère cheese and caraway seed wafers	25:103

Kumara and Parmesan gratin	25:99
Lamb and cheese pastries	24:100
Leek Welsh rarebit on roasted mushrooms and sourdough	15:117
Lemon and basil sandwiches	13:72
Manchego cheese, Serrano ham and truffle sandwiches	20:78
Mornay sauce	19:73
Moroccan pancakes with soft curd cheese and honey	24:93
Oat cakes with truffled brie and walnut paste	21:92
Parmesan and spinach mashed potatoes	7:75
Parmesan, basil and garlic butter	11:88
Parmesan dressing	17:74
Parmesan lamb on Niçoise vegetables	4:107
Parmesan potatoes	9:107
Parmesan tarts with caramelised shallots	15:75
Pecorino and herb dressing	21:77
Picnic tart	6:72
Porcini and Parmesan stuffing	17:110
Pork cutlets with cherry tomatoes and blue cheese	23:101
Pork scallopine and Parmesan potatoes	9:107
Potato and Parmesan gratin	3:79
Prawns with lemon, Parmesan and chilli	23:89
Quesadillas	11:98
Roasted almond and Parmesan pesto	22:105
Rocket salad with Serrano ham, Manchego cheese and hazelnuts	20:86
Spinach and zucchini fritters	8:72
Tartiflette	13:86
Walnut cake with soft cheese and muscatels	10:86
Warm pear and soft cheese toasts	26:59
Zucchini and mussel fritters	27:113

CHERRIES

Cherries in caramel brandy syrup	15:100
Cherry and Turkish delight semifreddo with a red fruit salad	2:72
Cherry, chocolate and hazelnut zuccotto	15:98
Cherry compote	19:76
Cherry relish	15:102
Chocolate-dipped cherries	15:101
Fresh cherry schiacciata	6:68
Frosted cherries	15:101
Pickled cherries	15:98
Poached fruit with thick yoghurt, honey and toasted fruit bread	10:75
Sour cherry and chocolate meringue cookies	16:76
Sour cherry and pear relish	3:84
Sour cherry, chocolate, and hazelnut cakes	1:72
Toffee cherries	15:101
Venison with asparagus and sour cherries	6:108
Yoghurt mousse with rhubarb and cherries	1:97

CHESTNUTS

Baked vegetables with chestnuts, orange and honey	13:75
Chestnut and red wine sauce	18:85
Roast venison with Brussels sprouts and chestnuts	4:82

CHICKEN – SEE ALSO POUSSIN

Asian chicken wings, ginger rice and broccoli with black bean sauce	19:110
Asian poached chicken and soba noodle salad	1:95
Baked chicken with leeks and herbs	8:100
Baked Moroccan chicken with pumpkin and rice	25:73
Balsamic chicken with Parmesan and spinach mashed potatoes	7:75
Beggar's chicken	16:80
Bouillabaisse de poulet	102
Boursin and herb stuffed chicken	1:84
Braised chicken marylands with tarragon skin	9:91
The Butcher's burgers	14:79

Chargrilled chicken with parsley salsa	5:69
Chicken and chorizo paella	7:93
Chicken and ciabatta salad with pomegranates	16:79
Chicken and mushroom croquettes	20:75
Chicken and mustard pies	17:99
Chicken and rocket mayonnaise sandwiches	23:76
Chicken and sausage jambalaya	12:87
Chicken and scallop fritters with spicy gazpacho sauce	15:76
Chicken and spinach pie	12:85
Chicken and vegetable pies	8:59
Chicken biryani, crispy onions and cashew nuts	18:108
Chicken braised with red wine vinegar and shallots	13:95
Chicken, coriander and coconut soup	4:60
Chicken curry with wilted spinach and tomato salad	15:118
Chicken fried with garlic and black pepper ..	18:120
Chicken hash cakes	17:72
Chicken in saffron broth with moghrabiah and broad beans	19:91
Chicken larb	16:78
Chicken liver crostini	11:62
Chicken liver parfait	12:77
Chicken Marsala	14:111
Chicken noodle soup	21:118
Chicken rags with artichokes, lemon and pasta	16:82
Chicken scaloppine with almonds, ham and sherry	20:111
Chicken, shiitake and glass noodle broth	5:89
Chicken, spinach and pasta gratin	23:97
Chicken stock	7:100, 13:68
Chicken stuffed with Italian sausage and red onions	13:100
Chicken tagine with pearl barley pilaf and tabil	7:103
Chicken tortilla soup	9:72
Chicken under a brick	2:55
Chicken with chorizo, olives and rice	20:99
Chicken with glazed lemon and herbs	9:104
Chicken with goat's cheese, date and pistachio stuffing	22:103
Chicken with preserved lemon and shallots	8:78
Chicken with Puy lentils	9:97
Chicken with spring vegetables	9:80
Chicken with verjuice aioli, iceberg lettuce, eggs, capers and olives	26:59
Chicken with wild figs and Vin Santo	3:80
Chicken with yoghurt, crisp onions and cashew nuts	22:77
Chickpea and masala dip	21:98
Chinese braised chicken	18:106
Chinese chicken salad with crispy noodles	25:71
Citrus and honey grilled chicken skewers with couscous	22:112
Cocido – Braised mixed meats and chickpeas	20:116
Coconut chicken and pickled cucumber salad	10:91
Crisp-skinned chicken with fragrant salt	24:101
Crisp tortilla crumbed chicken	26:102
Deville chicken	27:111
Fatima's fingers	2:90
Five spice and soy chicken with wok fried beans	5:78
Garam masala and lime roasted chicken	18:99
Gougère with chicken livers, mushrooms and Marsala	16:70
Greek style chicken and pilaf	4:84
Grilled, flattened chicken	21:100
Grilled lemon chicken with fusilli	13:75
Grilled star anise chicken on wilted greens	6:82
Herb and sour roasted chicken	24:67
Hot and sour chicken soup	7:100
Laksa chicken drumsticks with coconut and peanuts	25:94

Lemon and bay leaf chicken kebabs.....	10:110
Lemon and sage risotto with herb roasted chicken.....	11:94
Madras chicken with toasted coconut and peanut relish.....	14:81
Mediterranean poached chicken salad.....	15:79
Methods and suggestions for cooking chicken.....	16:85–6
Moroccan chicken with orange and mint salsa.....	14:74
One pot chicken braised with Riesling and vegetables.....	25:69
Parmesan and thyme crackers.....	6:90
Poached chicken salad with balsamic and Gorgonzola dressing.....	9:85
Poached chicken with braised leeks and mustard vinaigrette.....	26:86
Roast chicken with basil dressing.....	12:103
Roast chicken with Indonesian spices.....	12:80
Roast spiced chicken with spinach and chickpea raita.....	25:69
Sang Choy Bau.....	9:106
Sauces for chicken.....	25:63–6
Saucy chicken and rocket meatballs.....	17:106
Sautéed chicken with spinach and ham and oven fries.....	16:88
Shiitake, miso soup with chicken dumplings.....	11:78
Smoked chicken, melon and hazelnut salad.....	15:117
Smoked chicken, nectarine and roasted almond salad.....	27:107
Smoked chicken rillettes.....	12:74
Spiced roast chicken with fragrant jasmine rice.....	9:96
Spicy chicken and onion tart.....	15:106
Spicy coconut and chicken soup.....	13:63
Steamed Moroccan chicken with couscous and preserved lemon.....	23:107
Sticky chicken wings.....	22:69
Sticky rice in a lotus leaf.....	7:91
Thai peppercorn chicken with hot and sweet dipping sauce, and cucumber and peanut salad.....	2:57
Tunisian chicken with couscous and preserved lemon.....	6:73
Vine leaf-wrapped chicken with red rice and a tahini yoghurt sauce.....	7:90
Warm autumn salad of chicken livers and chorizo.....	3:94

CHICKPEAS – SEE ALSO HUMMUS

Chickpea salad with roasted capsicum dressing and grilled prawns.....	20:86
Cocido – Braised mixed meats and chickpeas.....	20:116
Couscous cakes.....	26:104
Falafel and pita salad.....	14:114
Indian spinach and chickpeas.....	11:94
Middle Eastern lamb and chickpea soup.....	18:118
Moroccan mussels and chickpeas.....	22:90
Pumpkin, sherry and chickpea soup.....	7:67
Pumpkin, spinach and chickpea salad with tahini and lemon dressing.....	24:7
Raw energy salad with pomegranate dressing.....	27:101
Roast pumpkin salad with chickpeas and feta.....	17:107
Smoked paprika paella.....	14:111
Spinach and chickpea raita.....	25:69

CHILLIES

Asian noodles with sweet chilli tofu.....	1:110
Asparagus with lemongrass, lime and chilli.....	26:70
Basil and chilli dressing.....	22:92
Braised broccolini and chilli.....	13:90
Burmese dried shrimp balachaung.....	21:112
Chilli-grilled squid on rocket with lime and coriander mayonnaise.....	14:82
Chilli, lime and coriander butter.....	11:88
Crisp zucchini fries with chilli and mint.....	17:84

Fresh coriander, ginger and chilli dosa.....	12:98
Green chilli nahm jim.....	16:100
Hot and sweet dipping sauce.....	2:57
Lamb and red bean chilli.....	26:100
Lemon and chilli oil.....	18:79
Lemon and chilli relish.....	27:96
Lime and chilli dressing.....	10:119, 17:85
Lime and red chilli butter.....	27:80
Prawns with lemon, Parmesan and chilli.....	23:89
Salt cod ‘al pil-pil’ with garlic and chilli peppers.....	8:104
Spaghetti with clams, garlic and chilli.....	3:57
Stir-fried duck with chilli and choy sum.....	7:84
Sweet chilli and lime sauce.....	26:73
Tomato, chilli and rosemary sauce.....	17:74
Tony Tan’s sweet chilli sauce.....	2:83

CHOCOLATE

Apricot, almond and chocolate biscuits.....	18:90
Apricot, hazelnut and chocolate brioche.....	5:62
Baby chocolate and coconut cakes.....	23:74
Baby chocolate cakes with Amaretti cream and chocolate sauce.....	13:94
A bowl of chocolate mousse with cherry compote.....	19:76
Brandied fruit, chocolate and spice Christmas cake.....	27:99
Cherry, chocolate and hazelnut zuccotto.....	15:98
Chilled chocolate and hazelnut puddings.....	18:93
Chocolate and hazelnut puddings.....	9:112
Chocolate and raisin rugelach.....	25:78
Chocolate-coated caramelised macadamias.....	15:96
Chocolate croissant pudding.....	25:75
Chocolate custard tarts.....	26:66
Chocolate-dipped cherries.....	15:101
Chocolate, fig and hazelnut meringue with summer berries and mango.....	21:87
Chocolate frangipane and pear tart.....	18:93
Chocolate fudge sauce.....	25:79
Chocolate marquise.....	6:104
Chocolate mousse with coffee granita.....	2:67
Chocolate pots.....	10:96
Chocolate, rum and spice cookies.....	12:63
Chocolate sauce.....	13:94
Chocolate sorbet.....	25:78
Chocolate soufflés.....	18:93
Churros and Spanish chocolate.....	7:69
Coffee bark.....	2:82
Dark chocolate brownie.....	21:114
Double chocolate chip cookies.....	25:75
Double chocolate semifreddo terrine.....	9:66
Gianduia nougat glace.....	16:106
Hazelnut and chocolate ganache cookies.....	10:106
Hazelnut and white chocolate brownie with marinated berries and mascarpone.....	15:111
Hazelnut, chocolate and polenta cake.....	11:90
Hazelnut, chocolate and Turkish delight meringues.....	25:81
Hazelnut chocolate truffle figs.....	2:82
Honey, ginger and chocolate panforte.....	2:80
Hot chocolate puddings with tamarillos in mint and lemon syrup.....	18:73
Milk chocolate tarts.....	5:106
No-cook chocolate truffle cake.....	27:89
Sour cherry and chocolate meringue cookies.....	16:76
Sour cherry, chocolate, and hazelnut cakes.....	1:72
Spanish chocolate.....	7:69
Spanish chocolate with spiced doughnuts.....	20:104
Spiced hot chocolate.....	4:87
White chocolate, espresso and brandy custard.....	25:79
White chocolate mousse.....	22:80
White chocolate, pistachio and cranberry toffee.....	27:94

CHORIZO

Baked clams with chorizo and fennel.....	22:90
Black bean, chorizo and sweet corn salad.....	26:78
Caldo verde.....	11:100
Caponata with chorizo and poached eggs.....	16:67
Chicken and chorizo paella.....	7:93
Chicken and sausage jambalaya.....	12:87
Chicken with chorizo, olives and rice.....	20:99
Cocido – Braised mixed meats and chickpeas.....	20:116
Kamut salad with chorizo.....	13:92
Mussel, potato and chorizo salad.....	24:75
Mussels and chorizo with fries and garlic mayonnaise.....	8:98
Mussels with chorizo and lemon aioli.....	18:79
Potato and chorizo soup.....	25:88
Potato and chorizo tortilla with tomato chutney.....	20:111
Potatoes with chorizo and egg.....	20:80
Roasted butternut and chorizo soup.....	19:109
Warm autumn salad of chicken livers and chorizo.....	3:94

CHRISTMAS

Argentinian recipes.....	10:120–3
Brandied fruit, chocolate and spice Christmas cake.....	27:99
Christmas mince tarts.....	10:102
Gifts to make 2004.....	2:77–84
Arabic panforte	
Coffee bark	
Hazelnut chocolate truffle figs	
Rose geranium marshmallows	
Three spices rubs	
Tony Tan’s sweet chilli sauce	
Vin d’orange	
Walnut and lemon cookies	
Gifts to make 2007.....	15:89–96
Chermoula	
Chocolate coated caramelised macadamias	
Cranberry relish	
Fig salami	
Four Forties aperitif	
Salted caramels	
Spiced ginger and Guinness cake	
Syrian date preserve	
Gifts to make 2008.....	21:111–14
Burmese dried shrimp balachaung	
Dark chocolate brownie	
Elderflower aperitif	
Hibeh – Fenugreek relish	
Orange curd	
Raspberry curd	
Ricotta cake	
Gifts to make 2009.....	27:92–9
Brandied fruit, chocolate and spice Christmas cake	
Lemon and chilli relish	
Pear and ginger liqueur	
Peppernuts – Pfeffernüssen	
Tamarind and plum sauce	
White chocolate, pistachio and cranberry toffee	
Menus 2004.....	2:60–7
Menu 1	
Fillet of beef with fresh herbs	
Grilled celery hearts with anchovy dressing	
Tomato salad with tomato dressing	
Strawberry and almond tarts	
Menu 2	
Walnut and goat’s cheese sables	
White fish carpaccio	
Mascarpone and pancetta roasted quail with basil zucchini	
Chocolate mousse with coffee granita	
Menu 2005.....	6:99–104
Warm scallop and fennel tarts with roasted garlic and saffron aioli	
Summer green salad	

Radicchio and beetroot salad with balsamic dressing	
Thyme and bay leaf roasted rack of veal	
Crisp oregano and lemon potatoes	
Chilled raspberry soufflés	
Chocolate marquise	
Menu 2006.....	10:79–86
Artichoke, lemon and basil pâté	
Turkey breast with water chestnut and cranberry stuffing	
Salmon en croûte with parsley and pecan butter	
Mixed leaves with tarragon vinaigrette	
New potatoes with herb mayonnaise	
Asparagus with tomato and avocado dressing	
Meringue roulade with strawberries in red wine syrup	
Walnut cake with soft cheese and muscatels	
Menu 2007.....	15:84–87
Fresh nectarine and prosciutto salad with mozzarella and prawns	
Roast turkey with a forest mushroom and bacon stuffing	
Potatoes, kumara and carrots roasted in herb and garlic butter with sour cream dressing	
Green bean and asparagus salad	
Puglia Christmas tart – Sfogliata di Natale	
Menus 2008.....	21:76–87
Menu 1	
Prawns in bacon with mango and avocado salad	
Peppered eye fillet with pecorino and herb dressing	
Turkey breast with spinach and tarragon stuffing	
Summer salad with lemon dressing	
Roast potatoes with cherry tomatoes and olives	
Raspberry, white nectarine, lemon curd and limoncello parfaits	
Menu 2	
Pumpkin and haloumi risotto cakes with pomegranate sauce	
Baked salmon with grape, almond and herb salad	
Tomato and ricotta salad with citrus gremolata	
Mushroom, edamame bean and crouton salad	
Chocolate, fig and hazelnut meringue with summer berries and mango	
Menus 2009.....	27:74–90
Brunch Menu	
Strawberry, mascarpone and pistachio bruschetta	
Baked ham with glazed apricots and bay leaves	
Hot smoked salmon and potato gratins	
Lunch Menu	
Baked artichoke and Parmesan spread	
Roast, stuffed turkey breast	
Green bean and hazelnut salad	
Barbecued crayfish and clams with flavoured butters	
Lime and Lemon Yoghurt Creams	
Sbricolona – Italian Spiced Orange Shortbread	
Dinner Menu	
Scallops with roasted asparagus and tomato dressing	
Rack of lamb with red wine and balsamic sauce	
Potato, lemon and thyme gratin	
No-cook chocolate truffle cake	
Pacific Christmas cake.....	6:90
Pecan and whiskey mincemeat.....	10:102

CHUTNEYS, PICKLES AND RELISHES

Apricot chutney.....	12:76
Baked whole Camembert with Bayonne ham and cornichons.....	19:78
Beetroot and orange relish.....	9:84
Beetroot pickle.....	4:111
Black olive and currant relish.....	16:72
Carrot pickle.....	27:104
Cashew nut and herb relish.....	24:91
Celery pickle.....	4:111
Cherry relish.....	15:102
Coriander relish.....	22:112
Cranberry and red wine mostada.....	18:120
Cranberry relish.....	15:90
Fennel relish.....	1:72
Fresh plum chutney.....	22:116
Green olive relish.....	20:70
Herb chutney.....	12:82
Hilbeh - Fenugreek relish.....	21:112
Lemon and chilli relish.....	27:96
Nectarine and lemon relish.....	23:83
Nectarine and tamarind chutney.....	6:63
Ngai're's chutney.....	27:40
North African herb and coconut relish.....	22:105
Onion marmalade.....	4:97
Peanut chutney.....	16:91
Pear and cranberry chutney.....	23:83
Piccalilli.....	17:104
Pickled cherries.....	15:98
Pickled red onions.....	23:85
Pickled watermelon rind.....	3:102
Roasted onion and tomato relish.....	5:64
Sour cherry and pear relish.....	3:84
Tamarillo and mango chutney.....	18:74
Thai pickles.....	9:87
Toasted coconut and peanut relish.....	14:81
Tomato, apple and ginger relish.....	3:64
Tomato chutney.....	20:111
Tomato jam.....	2:55
Tomato relish.....	21:106
Yoghurt chutney.....	1:78
Zucchini pickles.....	23:86

CLAMS – SEE SEAFOOD

COCONUT

Baby chocolate and coconut cakes.....	23:74
Banana, rum and coconut ice cream.....	16:108
Chicken, coriander and coconut soup.....	4:60
Chinese duck and coconut rice cakes.....	6:98
Coconut and Indian spiced tempura prawns.....	27:71
Coconut and lime roulade with raspberry mascarpone.....	2:74
Coconut, cardamom and orange marmalade steamed puddings.....	18:93
Coconut chicken and pickled cucumber salad.....	10:91
Coconut curry sauce.....	18:100
Coconut custard with palm sugar syrup.....	5:107
Coconut hotcakes, banana lime jam and crispy bacon.....	16:67
Coconut shortbread.....	21:75
Corn, coconut and herb fritters with avocado and rocket.....	10:76
Green beans with coconut.....	18:96
Kaffir lime leaf and coconut syrup.....	22:81
Laksa chicken drumsticks with coconut and peanuts.....	25:94
Manolito cake.....	9:82
North African herb and coconut relish.....	22:105
Plum, coconut and lime cake.....	22:85
Spicy coconut and chicken soup.....	13:63
Sticky rice in banana leaves with roasted banana and pawpaw.....	14:85
Thai fish, coconut and noodle soup.....	24:71
Toasted coconut and peanut relish.....	14:81

COFFEE

Amaretto macchiato.....	8:111
Café Aranciata.....	8:111

Café Mexicano.....	8:111
Cappuccino bread puddings.....	13:109
Chocolate mousse with coffee granita.....	2:67
Coffee bark.....	2:82
Eggnog coffee.....	8:111
Espresso and brown sugar shortbreads.....	6:92
White chocolate, espresso and brandy custard.....	25:79

CONFECTIONERY AND SWEETS

Chocolate-coated caramelised macadamias.....	15:96
Coffee bark.....	2:82
Dark chocolate, hazelnut and dried apricot toffee.....	27:94
Fig salami.....	15:93
Hazelnut chocolate truffle figs.....	2:82
Rose geranium marshmallows.....	2:83
Salted caramels.....	15:95
White chocolate, pistachio and cranberry toffee.....	27:94

COOKIES – SEE BISCUITS, COOKIES AND SLICES

CORIANDER

Butternut, carrot and coriander soup.....	13:63
Cashew nut and herb relish.....	24:91
Chilli, lime and coriander butter.....	11:88
Chicken, coriander and coconut soup.....	4:60
Coriander dosa.....	18:98
Coriander relish.....	22:112
Cucumber and herb salad.....	18:122
Fresh coriander, ginger and chilli dosa.....	12:98
Fresh tomato, ginger and herb salad.....	18:98
Green beans with coriander.....	12:90
Hilbeh - Fenugreek relish.....	21:112
Lime and coriander mayonnaise.....	14:82
North African herb and coconut relish.....	22:105
Stirfried lamb with coriander and cashew sauce.....	3:94
Tabil.....	7:103

CORN

Avocado and sweetcorn salsa.....	22:77
Black bean, chorizo and sweet corn salad.....	26:78
Corn, coconut and herb fritters with avocado and rocket.....	10:76
Corn on the cob with herbed butters.....	11:88
Fresh corn and black bean salsa.....	15:119
Grilled tuna with corn and avocado salsa.....	2:33
Soft polenta with fresh corn and ossobuco.....	11:87
Summer salad with lemon dressing.....	21:80
Sweetcorn soup with prawn, avocado and macadamia salsa.....	11:85

COURGETTES – SEE ZUCCHINI

COUSCOUS

Chicken in saffron broth with moghrahiah and broad beans.....	19:91
Citrus and honey grilled chicken skewers with couscous.....	22:112
Couscous cakes.....	26:104
Crispy fish and couscous salad.....	9:105
Israeli couscous and parsley salad.....	14:73
Lemon and cumin couscous.....	7:71
Middle Eastern lamb and chickpea soup.....	18:118
Moroccan breakfast couscous with saffron fruits and yoghurt.....	1:59
Pumpkin couscous.....	5:72
Roasted almond and saffron couscous.....	15:123
Steamed Moroccan chicken with couscous and preserved lemon.....	23:107
Sweet couscous with almond cream and poached fruits.....	24:86
Tunisian chicken with couscous and preserved lemon.....	6:73

CRANBERRIES

Cranberry and red wine mostada.....	18:120
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Cranberry relish.....	15:90
Nectarine and cranberry shortcake.....	27:119
Pear and cranberry chutney.....	23:83
Water chestnut and cranberry stuffing.....	10:80
White chocolate, pistachio and cranberry toffee.....	27:94

CREAM – SEE MILK AND CREAM**CRÈME FRAÎCHE AND SOUR CREAM**

Chilled cinnamon creams.....	15:100
Crème fraîche and mint dressing.....	15:117
Crème fraîche and plum tart.....	6:66
Crème fraîche dressing.....	18:78, 23:69
Horseradish cream.....	13:81, 19:74
Horseradish sauce.....	24:60
Pork fillet stroganoff.....	18:115
Russian cream.....	26:88
Sour cream dressing.....	15:87, 25:93
Ten minute beef stroganoff.....	7:100

**CRÊPES, PANCAKES, HOTCAKES
AND WAFFLES**

Buckwheat galettes with bacon and mushrooms.....	24:97
Cinnamon waffles with bacon and whipped golden syrup butter.....	18:88
Coconut hotcakes, banana lime jam and crispy bacon.....	16:67
Coriander dosa.....	18:98
Fresh coriander, ginger and chilli dosa.....	12:98
Glazed lemon crêpes.....	4:105
Herb blini with smoked fish.....	23:76
Moroccan pancakes with soft curd cheese and honey.....	24:93
Potato pancakes.....	13:89
Ricotta pancakes with caramelised apples and maple syrup.....	5:63
Socca.....	9:80
Vanilla spice crêpes with maple syrup oranges.....	9:111

**CROISSANTS (AS INGREDIENTS) – SEE
BREAD AND CROISSANTS (AS INGREDIENTS)****CUCUMBER**

Cashew nut and cucumber dressing.....	14:80
Chilled cucumber, mint and yoghurt soup.....	2:89
Cucumber and herb salad.....	18:122
Cucumber and peanut salad.....	2:57
Cucumber pickle.....	10:91
Cucumber salad.....	21:116, 24:69
Puy lentil salad.....	16:89
Salmon crudo and sushi rice.....	26:98

**CURED MEATS – SEE ALSO BACON;
PANCIETTA; PROSCIUTTO; SALAMI**

Celery, apple and fennel salad with cured meats.....	24:79
Mushroom burgers.....	27:69
Platter of cured meats.....	11:61
Selection of cured Spanish meats and sausage.....	20:81
Soft boiled eggs, bresaola, artichokes and dukkah.....	21:106
Tuscan salad.....	22:110

CURRENTS

Black olive and currant relish.....	16:72
Lemon and currant brioche.....	1:60
Moroccan fish.....	6:81
Puglia Christmas tart – Sfogliata di Natale.....	15:88
Market fish.....	26:102

CUSTARD

Apricot and cardamom brûlée.....	8:89
Chocolate custard tarts.....	26:66
Coconut custard with palm sugar syrup.....	5:107
Crème caramel.....	19:96
Custard tart.....	13:108
Manolito cake.....	9:82

Orange caramel custards.....	20:104
Saffron and cardamom custards with poached apricots.....	18:102
Vanilla crème anglaise.....	9:64
White chocolate, espresso and brandy custard.....	25:79

DATES

Apple, date and butterscotch puddings.....	25:99
Date and lemon dressing.....	8:67
Date, orange and radicchio salad.....	13:72
Fig salami.....	15:93
Fresh oranges with dates and ricotta.....	18:94
Goat's cheese, date and pistachio stuffing.....	22:103
Lamb braised with apricots, dates and a leek risotto.....	19:86
Lemon and date cakes with lemon icing.....	8:94
Muscat roasted date and mascarpone tarts.....	4:100
Pancetta wrapped dates with bocconcini.....	6:96
Papaya, date and macadamia nut salsa with papaya seed dressing.....	22:107
Poussin with dates and oranges.....	9:93
Roast lamb stuffed with dates, almonds and mint with lemon and cumin couscous.....	7:71
Sticky toffee ginger cake with caramel icing.....	17:75
Syrian date preserve.....	15:94

**DESSERTS, COLD – SEE ALSO CAKES AND
LOAVES; CONFECTIONERY AND SWEETS;
CUSTARD; ICE CREAM AND FROZEN DESSERTS;
JELLY; MERINGUE; MOUSSE; PANFORTE; SALADS,
FRUIT; SOUFFLÉS, SWEET; TARTS, SWEET**

Apple and pear confit.....	19:92
Apricot and cardamom brûlée.....	8:89
Apricot and nutmeg rugalach.....	8:65
Baked apples with Crema Catalana.....	20:106
Baked cinnamon cheesecake.....	20:96
Baked lemon puddings.....	18:92
Blackberry and white chocolate parfaits.....	22:80
Candied orange slices in syrup.....	3:104
Caramelised mandarins.....	26:94
Cherry, chocolate and hazelnut zuccotto.....	15:98
Chilled chocolate and hazelnut puddings.....	18:93
Chilled cinnamon creams with cherries in caramel brandy syrup.....	15:100
Chilled lemon creams.....	12:108
Chocolate marquise.....	6:104
Chocolate pots.....	10:96
Chocolate rice pudding.....	26:105
Clafoutis aux pruneaux.....	7:112
Coconut and lime roulade with raspberry mascarpone.....	2:74
Crème au citron – Lemon cream.....	6:88
Crème caramel.....	19:96
Custard tart.....	13:108
Fresh cheese with honey and walnuts.....	20:101
Fresh oranges with dates and ricotta.....	18:94
Gratin of strawberries.....	5:96
Hazelnut and peach sablé.....	2:75
Hazelnut and white chocolate brownie with marinated berries and mascarpone.....	15:111
Isla flotante.....	10:123
Lemon posset with lemon wafers.....	3:91
Lemon puddings.....	26:93
Lime and lemon yoghurt creams.....	27:84
Passionfruit savarin and strawberries.....	5:104
Peaches poached in lemongrass syrup with macadamia praline.....	6:63
Poached apricots, mascarpone and pistachios.....	18:94
Poached golden tamarillos.....	18:71
Raspberry, white nectarine, lemon curd and limoncello parfaits.....	21:81
Ricotta with berries and lime sugar.....	22:98
Roasted nectarines with orange caramel sauce and palmiers.....	15:107
Roasted winter fruits with yoghurt.....	25:101
Spanish chocolate with spiced doughnuts.....	20:104
Spiced strawberries, ice cream and coconut shortbread.....	21:75

Sweet ginger and lime mango with raspberry sauce.....	5:61
Strawberry and lemon buttermilk pannacotta.....	21:73
Strawberry tiramisu.....	6:110
Summer pudding loaf.....	16:103
Sweet couscous with almond cream and poached fruits.....	24:86
Tamarillos in mint and lemon syrup.....	18:73
Tamarillos with vanilla bean yoghurt.....	25:109
Turkish Delight filo bonbons.....	9:110
Vanilla roasted apricots with ricotta and raspberry vincotto.....	6:66

**DESSERTS AND PUDDINGS, HOT
– SEE ALSO CRÊPES; PIES, SWEET;
SOUFFLÉS, SWEET; TARTS, SWEET**

Apple, date and butterscotch puddings.....	25:99
Apple doughnuts.....	24:93
Apple, honey and brioche pudding.....	18:93
Apricot and orange steamed pudding.....	13:106
Baked lemon puddings.....	18:92
Banana and macadamia strudels.....	5:105
Blackcurrant jam roly-poly.....	13:111
Blueberry and apple crisp.....	26:106
Cappuccino bread puddings.....	13:109
Caramelised apple clafoutis with Calvados.....	4:107
Caramelised pear Charlottes.....	13:97
Chocolate and hazelnut puddings.....	9:112
Chocolate croissant pudding.....	25:75
Chocolate rice pudding.....	26:105
Churros and Spanish chocolate.....	7:69
Clafoutis aux pruneaux.....	7:112
Classic Basque rice pudding.....	8:107
Coconut, cardamom and orange marmalade steamed puddings.....	18:93
Eve's pudding.....	13:106
Fig and pear puddings.....	10:103
Hot chocolate puddings with tamarillos in mint and lemon syrup.....	18:73
Lemon meringue bread pudding.....	8:95
Lemon puddings.....	26:93
Little upside-down passionfruit and ginger puddings.....	4:111
Macadamia toffee pudding.....	12:103
Nectarine and cranberry shortcake.....	27:119
Raspberry and golden syrup steamed puddings.....	18:88
Rice puddings with figs in vincotto.....	4:102
Ricotta and lemon fritters.....	18:94
Ricotta fritters.....	22:98
Roasted fruits with mascarpone brûlée topping.....	18:93
Roasted winter fruits with yoghurt.....	25:101
Spanish chocolate with spiced doughnuts.....	20:104
Sticky rice in banana leaves with roasted banana and pawpaw.....	14:85
Sweet soufflé omelette with rhubarb and strawberry compote.....	21:110
Tamarillo and apple cobbler.....	18:71

DIPS – SEE SAUCES, SALSAS AND DIPS**DRESSINGS AND MAYONNAISE
– SEE ALSO SAUCES, SALSAS AND DIPS**

Anchovy dressing.....	2:63
Asian mayonnaise.....	16:88
Avocado dressing.....	14:95
Balsamic and Gorgonzola dressing.....	9:85
Balsamic dressing.....	6:102
Basil and chilli dressing.....	22:92
Basil dressing.....	2:66, 12:103, 21:122, 24:83
Black olive dressing.....	20:89, 25:103
Caesar dressing.....	26:81
Caper and egg French dressing.....	10:119
Caper and lemon mayonnaise.....	7:65
Cashew nut and cucumber dressing.....	14:80
Chopped egg and chive dressing.....	20:92
Cinnamon and orange blossom dressing.....	24:106
Citrus dressing.....	15:79, 23:58

Crème fraîche and mint dressing.....	15:117
Crème fraîche dressing.....	18:78, 23:69
Date and lemon dressing.....	8:67
Dill dressing.....	6:108
Feta dressing.....	15:80, 22:114
Garlic mayonnaise.....	8:98
Herb and caper dressing.....	15:77
Herb dressing.....	21:116
Herb mayonnaise.....	10:83
Kaffir lime and lemongrass dressing.....	15:81
Lemon aioli.....	18:79
Lemon-basil vinaigrette.....	10:91
Lemon dressing.....	21:80
Lemon mayonnaise.....	16:72
Lime and chilli dressing.....	10:119, 17:85
Lime and coriander mayonnaise.....	14:82
Lime dressing.....	8:97
Mayonnaise.....	24:79
Mint and balsamic dressing.....	1:68
Mint dressing.....	20:91
Miso dressing.....	19:74
Mustard dressing.....	27:119
Mustard vinaigrette.....	26:86
Orange vinaigrette.....	20:113
Papaya seed dressing.....	22:107
Parmesan dressing.....	17:74
Pecorino and herb dressing.....	21:77
Pine nut dressing.....	4:83
Pomegranate and mint dressing.....	10:119
Pomegranate dressing.....	6:80, 22:74, 27:101
Preserved lemon dressing.....	14:69
Roasted capsicum dressing.....	20:86
Roasted garlic and saffron aioli.....	6:100
Rocket mayonnaise.....	23:76
Rosemary aioli.....	22:73
Rouille.....	5:102
Sesame dressing.....	16:73
Sour cream dressing.....	15:87, 25:93
Soy and ginger dressing.....	5:79
Soy and mustard drizzle.....	17:102
Spiced yoghurt dressing.....	24:80
Stimpirata dressing.....	9:84
Tarragon vinaigrette.....	10:83
Tahini and cumin dressing.....	10:119
Tahini and lemon dressing.....	24:7
Tomato and tequila vinaigrette.....	27:107
Tomato dressing.....	2:61, 23:69, 27:86
Tuna mayonnaise.....	9:100
Verjuice aioli.....	26:59
Vinaigrette.....	6:73, 21:98
Walnut oil and grain mustard dressing.....	15:106
Walnut oil dressing.....	19:80
Walnut vinaigrette.....	1:96
Warm lemon and herb dressing.....	5:103
Warm lemon dressing.....	26:104
Wasabi mayonnaise.....	5:84, 8:99, 24:80
Yoghurt dressing.....	24:101

DRINKS, ALCOHOLIC

Apricot anise Collins.....	6:113
Blueberry and raspberry chilli sour.....	10:127
Campari cocktails with salami and figs.....	16:111
Chilled grapefruit and rose honey martini.....	10:127
Cucumber cooler.....	6:113
Elderflower apéritif.....	21:112
Feijoa and port sour.....	27:122
Four forties apéritif.....	15:92
Front lawn.....	6:113
Long afternoon.....	6:113
Melancholy cooler.....	27:122
Mulled white wine with rose geranium water.....	4:88
The Overlander cocktail.....	27:121
Plum Pacifico.....	2:94
Poached apple and cinnamon daiquiri.....	10:127
Ruben Tiki's rum punch.....	27:121
Samurai tequini.....	2:94
Strawberry ginger and black pepper martini.....	10:127
Vin d'orange.....	2:84
Water baby.....	2:93

DRINKS, NON-ALCOHOLIC

Amaretto macchiato.....	8:111
Blueberry smoothies.....	17:71
Café Aranciata.....	8:111
Café Mexicano.....	8:111
Cucumber cooler.....	6:113
Eggnog coffee.....	8:111
Lemon and ginger tisane.....	4:87
Saffron almond milk.....	4:88
Spiced hot chocolate.....	4:87
Strawberry 'Margaritas'.....	17:71

DUCK

BBQ duck and rice noodle rolls.....	5:85
Braised duck with Calvados and apples.....	19:76
Braised pork and duck confit with white beans.....	19:86
Cardamom and honey glazed duck with pumpkin couscous.....	5:72
Chinese duck and coconut rice cakes.....	6:98
Confit de canard.....	4:72
Confit of duck.....	1:93
Duck breast salad with figs and walnuts.....	11:98
Duck breast with crispy potatoes and quince paste.....	26:64
Duck, green bean, pancetta and pine nut salad.....	7:86
Duck rice paper rolls with sweet chilli and peanut dipping sauce.....	15:77
Duck with green olives and sherry on a saffron paella.....	7:85
Hoisin duck and mango wraps.....	27:69
Moroccan spiced duck with fig and port sauce.....	23:61
Pappardelle with duck ragout.....	3:58
Portobello mushroom tarts with duck breast and cherry relish.....	15:102
Roast duck, pumpkin gratin and cranberry mostada.....	18:120
Spit-roasted duck with orange and pomegranate molasses glaze.....	22:67
Stir-fried duck with chilli and choy sum.....	7:84
Twice-cooked duck with orange.....	7:84

DUKKAH

Dukka-crusting prawn and haloumi skewers with roast tomato, crisp mountain bread salad and feta dressing.....	15:80
Dukkah pork with a white bean and tomato salad.....	5:73
Roasted vegetable and dukkah salad with feta dressing.....	22:114
Soft boiled eggs, bresaola, artichokes and dukkah.....	21:106
Sesame peanut dukkah.....	2:87

EDAMAME BEANS

Asparagus, snow pea and edamame bean and zucchini salad.....	22:110
Beef skewers with fragrant rice and peanut chutney.....	16:91
Japanese salad.....	21:100
Mushroom, edamame bean and crouton salad.....	21:85
Salmon crudo and sushi rice.....	26:98
Slow cooked salmon with edamame salad.....	5:113
Tuna sashimi salad.....	14:109

EGGPLANT

Asian eggplant salad.....	5:90
Aubergine caviar with fennel grissini.....	7:75
Baba Ganoush – Eggplant dip.....	27:102
Caponata with chorizo and poached eggs.....	16:67
Capsicum and walnut purée.....	7:79
Eggplant and ricotta salad.....	24:67
Eggplant purée with ricotta cream and tomato tartar.....	16:112
Eggplant salad.....	12:100
Feta and eggplant fillos.....	12:101

Fresh mozzarella, roasted eggplant and tomato salad.....	11:65
Grilled eggplant, tomato and basil soup.....	3:65
Grilled Japanese eggplant salad with lime and chilli dressing.....	17:85
Lamb, eggplant and orzo salad.....	3:60
Marinated aubergine.....	6:78
Merguez sausage and eggplant kebabs with pomegranate dressing.....	22:74
Ratatouille tart.....	12:94
Roasted eggplant salad.....	24:101
Roasted eggplant, yoghurt and harissa.....	16:92
Spicy dahl and eggplant with coriander and ginger dosa.....	12:98
Stuffed and baked eggplants.....	12:100
Tomato, eggplant and bocconcini salad.....	10:90
Walnut, capsicum and eggplant rollups with yoghurt sauce.....	12:98

EGGS – SEE ALSO CUSTARD; DRESSINGS AND MAYONNAISE; MERINGUE; SOUFFLÉS, SAVOURY; SOUFFLÉS, SWEET

Baked eggs with spinach and soboise sauce.....	19:70
Basic egg pasta.....	3:41
Béarnaise sauce.....	19:74
Brunch salad of roasted shallots, bacon, croutons and soft boiled eggs.....	24:75
Caesar salad.....	12:89
Caper and egg French dressing.....	10:119
Caponata with chorizo and poached eggs.....	16:67
Cappuccino bread puddings.....	13:109
Chicken with verjuice aioli, iceberg lettuce, eggs, capers and olives.....	26:59
Chinese omelette.....	23:103
Chopped egg and chive dressing.....	20:92
Clafoutis aux pruneaux.....	7:112
Creamed eggs with smoked salmon and pesto toast.....	23:81
Crisp potato and artichoke frittata.....	14:68
Crostini piccanti.....	11:71
Cured salmon, asparagus and soft boiled eggs.....	10:73
Easy ham and egg 'pies'.....	26:83
Egg and parsley sauce.....	19:73
Eggnog coffee.....	8:111
Eggs en cocotte.....	5:61
Eggs Foo Yong with prawns.....	9:62
Eggs with a hazelnut and herb stuffing.....	24:89
Fatima's fingers.....	2:90
Fried eggs and roasted capsicums with mozzarella and harissa.....	21:110
Frittata – Open faced omelettes.....	10:114
Greek omelette with spinach, feta and dill.....	7:104
Hollandaise sauce.....	19:74
Hot smoked salmon kedgeree.....	19:108
Isla flotante.....	10:123
Lemon curd.....	8:95
Lemon tart.....	19:104
Maltaise sauce.....	19:74
Masala scrambled eggs.....	21:106
My mother-in-law's North Indian eggs.....	12:45
Omelette Arnold Bennett.....	16:69
Orange curd.....	21:114
Potato and chorizo tortilla with tomato chutney.....	20:111
Potatoes with chorizo and egg.....	20:80
Quail eggs with roasted sesame salt.....	6:107
Quail scotch eggs.....	9:63
Raspberry curd.....	21:114
Roast asparagus and bacon with poached eggs and ricotta.....	21:108
Roast asparagus with smoked salmon and crisp almond crumbs.....	26:73
Sabayon.....	5:96, 10:123
Sausage, spaghetti and herb frittata.....	16:93
Sausages, sautéed potatoes and red sauce.....	10:75

Sautéed mushrooms with red lentils and poached eggs.....	25:93
Smoked fish hash cakes with poached eggs and hollandaise	13:101
Soft boiled eggs, bresaola, artichokes and dukkah	21:106
Spicy baked lentils with eggs	3:95
Spicy brown butter eggs.....	9:59
Sweet souffle omelette with rhubarb and strawberry compote	21:110
Tips for using eggs.....	9:59, 69
Tomato tart.....	19:101
Tomato, tuna and soft boiled egg salad with tomato dressing.....	23:69
Types of eggs.....	9:69

ENDIVE – SEE WITLOF

FARRO

Farro salad with broad beans and preserved lemon.....	24:106
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FENNEL

Asparagus, shaved fennel and pecorino with lemon-basil vinaigrette.....	10:91
Baked clams with chorizo and fennel.....	22:90
Baked fish steaks with fennel, potatoes and saffron.....	18:110
Braised fennel with hummus and harissa oil.....	8:76
Broad bean and fennel salad with crisp bacon, goat's cheese and mint dressing	20:91
Celery, apple and fennel salad with cured meats.....	24:79
Fennel and tomato soup.....	19:94
Fennel, broad bean and mozzarella salad.....	21:100
Fennel grissini	7:5
Fennel salad	18:83
Feta and fennel dip	8:83
Golden fennel	1:64
Green bean and fennel salad	1:69
Grilled lamb with fennel, basil and figs.....	15:109
Melting mozzarella and fennel seed rolls	14:78
Miso pork with fennel remoulade	6:79
Orange and fennel salad	20:113
Potato and fennel gratin	26:93
Roasted fennel and carrots with basil butter	25:109
Rosemary and fennel roast pork.....	4:97
Simple fish bouillabaisse.....	25:88
Tuscan salad	22:110
Warm quail salad	23:58
Warm scallop and fennel tarts with roasted garlic and saffron aioli	6:100
Zucchini and fennel with roasted tomato sauce and fried haloumi.....	16:95

FETA

Baked feta with tomatoes, oregano and lemon	26:91
Barbecued feta and vegetables with mint and balsamic dressing	1:68
Beetroot and roast feta salad	21:98
Carrot, feta and harissa salad	6:77
Chicken and spinach pie.....	12:85
Crisp lettuce, orange and feta salad.....	25:98
Feta and eggplant fillos	12:101
Feta and fennel dip	8:83
Feta and spinach torta	8:59
Feta and tahini paste.....	7:67
Feta and yoghurt sauce	4:84
Feta dressing.....	15:80, 22:114
Fish baked in parchment paper	10:115
Greek omelette with spinach, feta and dill.....	7:104
Grilled carrots with feta.....	2:58
Grilled radicchio bruschetta with soft cheese	22:71
Leek, prawn and feta filo pies.....	17:106
Pork scallopine with feta and pine nuts.....	22:71
Potato and feta croquettes.....	24:100

Prosciutto and feta stuffed mushrooms.....	1:87
Quick feta, walnut and herb breads.....	26:81
Roast pumpkin salad with chickpeas and feta.....	17:107
Roasted feta, olives and tomatoes.....	22:101
Split pea dip with lemon and feta	2:88

FIGS

Apple and fig galettes.....	7:73
Baked figs with blue cheese and prosciutto	17:88
Blue cheese pizza with fig and rosemary preserves.....	1:83
Campari cocktails with salami and figs	16:111
Cardamom roasted fruits	4:85
Chicken with wild figs and Vin Santo	3:80
Chocolate, fig and hazelnut meringue with summer berries and mango.....	21:87
Duck breast salad with figs and walnuts	11:98
Fig and almond fruit bread.....	26:66
Fig and ginger loaf with ricotta and fresh mango.....	14:67
Fig and pear puddings.....	10:103
Fig and port sauce.....	23:61
Fig and walnut jam	17:115
Fig salami	15:93
Fresh fig galette	17:90
Grilled lamb with fennel, basil and figs	15:109
Hazelnut chocolate truffle figs.....	2:82
Lamb biryani.....	23:105
Little fig and orange cakes.....	11:102
Poached figs.....	10:103
Rice puddings with figs in vincotto	4:102
Turkey, roasted garlic and fig terrine.....	9:96
Turkish flatbread stuffed with blue cheese and figs.....	1:73

FILO PASTRY

Baklava tarts with grilled plums.....	16:98
Banana and macadamia strudels	5:105
Chicken and spinach pie.....	12:85
Feta and eggplant fillos	12:101
Filo fish pie	26:94
Lamb and cheese pastries	24:100
Leek, prawn and feta filo pies.....	17:106
Mediterranean filo pie.....	8:64
Prawn and fish borek	8:83
Turkish Delight filo bonbons.....	9:110

FISH – SEE ALSO SALMON; TUNA

Aromatic fish with rocket and walnut sauce	2:36
Baked fish steaks with fennel, potatoes and saffron.....	18:110
Baked whole fish with a fennel citrus crust.....	13:56
Brandade of smoked fish.....	7:71
Broadbill kebabs with lemongrass and avocado sauce.....	17:109
Bunelos de bacalao	8:107
Ceviche with tomato and tequila vinaigrette	27:107
Chermoula fish with a black-eyed bean and zucchini salad.....	6:83
Crisp fish with pumpkin and lentil salad.....	23:101
Crispy fish and couscous salad.....	9:105
Crispy fish and rice salad with spiced yoghurt dressing	24:80
Escabeche – Marinated fish	20:70
Filo fish pie	26:94
Fish and potato curry	7:103
Fish baked in parchment paper	10:115
Fish stock.....	13:69
Fish with hummus and rocket salad	25:90
Florentine fish pie	18:115
Hapuka and tomatoes Veracruz-style	23:65
Herb blini with smoked fish	23:76
Malaysian rice salad.....	10:90
Marinated John Dory salad with tzatziki	2:32
Market fish.....	26:102
Market fish with crushed potatoes and herb dressing.....	21:116

Mediterranean style whole roasted fish.....	3:68
Mexican fish tortillas	22:77
Monkfish and mussel chowder.....	14:108
Monkfish medallions with prawns and a dill dressing.....	6:108
Monkfish with a fresh tomato and thyme broth	1:78
Monkfish with bacon and red wine sauce.....	19:83
Monkfish with clams, sherry and white beans	20:65
Moroccan fish.....	6:81
Moroccan seafood stew.....	15:123
North Beach cioppino	13:64
Omelette Arnold Bennett	16:69
Pan-fried fish and crushed potatoes with a warm lemon and herb dressing.....	5:103
Pan-fried fish with lemon, capers and tomato.....	8:94
Persian fish with carrot sambal and green beans with coriander	12:90
Prawn and fish borek	8:83
Prawn and hapuka sambal	12:81
Roasted whole fish on rosemary potatoes	27:111
Sake glazed snapper with udon noodles and dashi broth	5:87
Salt cod 'al pil-pil' with garlic and chilli peppers.....	8:104
Salt cod with orange and pine nut salad.....	20:67
Sicilian swordfish rolls.....	11:62
Simple fish bouillabaisse.....	25:88
Smoked fish hash cakes with poached eggs and hollandaise	13:101
Smoked fish platter with salmorejo sauce.....	20:65
Smoked fish skordalia and roasted olives	14:73
Snapper salad with fried basil.....	2:32
Snapper steaks with butter beans and bacon.....	16:90
Suquet	7:67
Tarakhi with pine nuts, caramelised onions and sultanas	19:71
Taramasalata – Smoked roe dip	27:102
Tea-smoked fish	14:98
Thai fish, coconut and noodle soup.....	24:71
Three fish carpaccio.....	16:100
White bean and smoked fish salad	1:71
White fish carpaccio	2:65
Whole grilled fish with a cashew nut and cucumber dressing.....	14:80
Za'atar fish with pine nut dressing and hummus.....	4:83

FLATBREADS – SEE BURGERS, FILLED BREADS, SANDWICHES AND WRAPS; PIZZAS AND FLATBREADS

FRITTERS

Bunelos de bacalao.....	8:107
Chicken and scallop fritters with spicy gazpacho sauce.....	15:76
Goat's cheese fritters with beetroot and fried mint.....	15:109
Prawn fritters	20:82
Ricotta and lemon fritters	18:94
Ricotta fritters.....	22:98
Spinach and zucchini fritters	8:72
Zucchini and mussel fritters	27:113

FRUIT, DRIED – SEE ALSO APRICOTS; CURRANTS; DATES; FIGS; PRUNES; RAISINS; SULTANAS

Branded fruit, chocolate and spice Christmas cake	27:99
Cardamom roasted fruits	4:85
Fruit compote	7:77
Lemon and currant brioche	1:60
Pecan and whiskey mincemeat.....	10:102
Poached dried fruit with crisp almonds	12:105
Roasted fruits with mascarpone brûlée topping	18:93
Roasted winter fruits with yoghurt	25:101
Walnut cake with soft cheese and muscatels	10:86

**FRUIT, FRESH – SEE ALSO SALAD, FRUIT;
AND NAMES OF INDIVIDUAL FRUITS**

Fresh fruit plate with kaffir lime leaf and coconut syrup	22:81
Moroccan breakfast couscous with saffron fruits and yoghurt	1:59
Poached fruit with thick yoghurt, honey and toasted fruit bread	10:75
Roasted winter fruits with yoghurt	25:101
Spiced fruit bruschetta	16:68

GARLIC

Burmese dried shrimp balachaung	21:112
Chicken fried with garlic and black pepper	18:120
Garlic mayonnaise	8:98
Garlic soup	1:48
Mahor	15:75
Parmesan, basil and garlic butter	11:88
Puddica – Tomato and garlic bread	3:88
Roast garlic – method and suggestions for using	18:112–13
Roasted garlic and chive butter	11:88
Roasted garlic and saffron aioli	6:100
Salt cod 'al pil-pil' with garlic and chilli peppers	8:104
Spaghetti with clams, garlic and chilli	3:57
Spinach tossed in garlic	3:74
Spring lamb with new garlic and baby broad beans	5:95
Turkey, roasted garlic and fig terrine	9:96
Twice baked cheese and garlic soufflés	9:62

GARNISHES – SEE ALSO DUKKAH

Burmese dried shrimp balachaung	21:112
Citrus gremolata	21:85
Gremolata	7:99, 12:79

GINGER

Asian greens with water chestnuts and ginger	8:71
Fig and ginger loaf with ricotta and fresh mango	14:67
Fig salami	15:93
Fresh coriander, ginger and chilli dosa	12:98
Fresh tomato, ginger and herb salad	18:98
Ginger and mirin dipping sauce	12:79
Ginger rice cakes with salmon crudo	7:89
Ginger, spring onion and turmeric butter	27:80
Ginger syrup	2:94
Honey, ginger and chocolate panforte	2:80
Lemon and ginger tisane	4:87
Lime, ginger and almond snap biscuit	6:74
Lime, ginger and mango tart	13:77
Little upside-down passionfruit and ginger puddings	4:111
Margaret Price's ginger gems	4:115
Pear and ginger liqueur	27:93
Pineapple and ginger cake	14:75
Pineapple, melon and ginger salad	1:60
Spiced ginger and Guinness cake	15:91
Steamed scallops with ginger and soy	14:104
Sticky toffee ginger cake with caramel icing	17:75
Sweet ginger and lime mango with raspberry sauce	5:61
Tomato, apple and ginger relish	3:64

GLAZES

Apricot glaze for ham	27:77
Asian glaze	4:95
Cardamom and honey glaze	5:72
Glaze for ham	10:89
Orange and pomegranate molasses glaze	22:67
Pineapple glaze	17:108
Rosemary and Armagnac glaze	7:112
Sake glaze	5:87

GLUTEN-FREE RECIPES

Amargos – Almond cookies	5:75
Baked lemon cake with glazed lemons and strawberries	10:93

BBQ duck and rice noodle rolls	5:85
Buckwheat galettes with bacon and mushrooms	24:97
Chicken, shiitake and glass noodle broth	5:89
Coconut and lime roulade with raspberry mascarpone	2:74
Hazelnut, chocolate and polenta cake	11:90
Macadamia, prune and orange tart	3:86
Noodle pancakes with BBQ pork and Asian greens	4:91
Ricotta cake with fruit compote	7:77
Satay beef, glass noodles and lettuce rolls	21:116
Socca	9:80
Walnut orange bites	5:120

GNOCCHI – SEE PASTA AND GNOCCHI**GOAT'S CHEESE**

Baked cheese in vine leaves	22:100
Baked lemon cake with glazed lemons and strawberries	10:93
Broad bean and fennel salad with crisp bacon, goat's cheese and mint dressing	20:91
Le cachat	9:77
Capsicums stuffed with goat's cheese	7:80
Goat's cheese croutes	17:88
Goat's cheese, date and pistachio stuffing	22:103
Goat's cheese fritters with beetroot and fried mint	15:109
Grape and goat's cheese tarts	23:61
Grilled radicchio bruschetta with soft cheese	22:71
Italian flatbreads filled with caramelised onion and goat's cheese	17:93
Moroccan pancakes with soft curd cheese and honey	24:93
Open-face onion, goat cheese and pine nut tart	1:46
Pumpkin, thyme and goat's cheese tart	19:102
Puy lentil, beetroot and goat's cheese salad	18:82
Roasted red capsicums with soft cheese and rosemary	20:78
Roasted tomato, pancetta and goat's cheese tartines	23:66
Twice baked cheese and garlic soufflés	9:62
Walnut and goat's cheese sablés	2:65
Warm pear and soft cheese toasts	26:59

GOLDEN SYRUP

Apricot, almond and chocolate biscuits	18:90
Golden syrup and brown butter tart	18:90
Raspberry and golden syrup steamed puddings	18:88
Whipped golden syrup butter	18:88

GORGONZOLA – SEE BLUE CHEESE**GRANITA – SEE ICE CREAM AND
FROZEN DESSERTS****GRAPEFRUIT**

Chilled grapefruit and rose honey martini	10:127
Mixed greens and grapefruit salad with avocado dressing	14:95

GRAPES

Barbecued poussin with grapes, almonds and basil	3:91
Grape, almond and herb salad	21:83
Grape and goat's cheese tarts	23:61
Grape and rosemary sauce	25:66
Guineafowl with grapes	23:55
Pomegranate-roasted grapes	17:84

GRILLING

Methods	2:51–3
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GUINEAFOWL

Guineafowl with grapes	23:55
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Rosemary and armagnac glazed guinea fowl	7:112
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HALOUMI

Dukka-crusting prawn and haloumi skewers with roast tomato, crisp mountain bread salad and feta dressing	15:80
Pumpkin and haloumi risotto cakes with pomegranate sauce	21:83
Sumac haloumi with baby cos salad	1:109
Zucchini and fennel with roasted tomato sauce and fried haloumi	16:95

HAM

Baby croissants filled with ham and Gruyère	10:77
Baked ham with glazed apricots and bay leaves	27:77
Baked whole Camembert with Bayonne ham and cornichons	19:78
Chicken scaloppine with almonds, ham and sherry	20:111
Cocido – Braised mixed meats and chickpeas	20:116
Easy ham and egg 'pies'	26:83
Eggs with a hazelnut and herb stuffing	24:89
Glazed and baked ham with spiced grilled fruits	10:89
Ideas for using ham	10:99
Manchego cheese, Serrano ham and truffle sandwiches	20:78
Pork scallopine with ham, sage and white wine	26:98
Rocket salad with Serrano ham, Manchego cheese and hazelnuts	20:86
Sautéed chicken with spinach and ham and oven fries	16:88

HARISSA

Carrot, feta and harissa salad	6:77
Fiery sauce	5:69
Harissa oil	8:76

HAZELNUTS

Apricot, hazelnut and chocolate brioche	5:62
Cherry, chocolate and hazelnut zuccotto	15:98
Chilled chocolate and hazelnut puddings	18:93
Chocolate and hazelnut puddings	9:112
Chocolate, fig and hazelnut meringue with summer berries and mango	21:87
Dark chocolate, hazelnut and dried apricot toffee	27:94
Dukkah	21:106
Eggs with a hazelnut and herb stuffing	24:89
Green bean and hazelnut salad	27:82
Hazelnut and chocolate ganache cookies	10:106
Hazelnut and peach sablé	2:75
Hazelnut and white chocolate brownie with marinated berries and mascarpone	15:111
Hazelnut, chocolate and polenta cake	11:90
Hazelnut, chocolate and Turkish delight meringues	25:81
Hazelnut chocolate truffle figs	2:82
Pumpkin ravioli with brown butter, sage and hazelnuts	23:95
Raspberry and hazelnut rice tart	7:97
Rocket salad with Serrano ham, Manchego cheese and hazelnuts	20:86
Romesco	1:65
Romesco sauce	20:89
Scallops with brown butter and hazelnuts	22:95
Smoked chicken, melon and hazelnut salad	15:117

HONEY

Apple, honey and brioche pudding	18:93
Baked tagine of lamb with apricots and honey	24:103
Baked vegetables with chestnuts, orange and honey	13:75

Cardamom and honey glazed duck with pumpkin couscous.....	5:72
Citrus and honey grilled chicken skewers with couscous.....	22:112
Fresh cheese with honey and walnuts.....	20:101
Honey baked apples.....	19:108
Honey, ginger and chocolate panforte.....	2:80
Honey mustard coleslaw.....	11:97, 17:108
Honey pistachio panforte.....	2:80
Honey spiced pear tarte tatin.....	5:74
Honeyed walnuts.....	15:106
Moroccan pancakes with soft curd cheese and honey.....	24:93
Poached fruit with thick yoghurt, honey and toasted fruit bread.....	10:75

HORS D'OEUVRES – SEE SMALL FOOD

HORSERADISH

Horseradish cream.....	13:81, 19:74
Horseradish sauce.....	24:60
Tuna and horseradish pâté.....	6:72

HOTCAKES – SEE CRÊPES, PANCAKES, HOTCAKES AND WAFFLES

HUMMUS

Avocado hummus.....	10:112
Beetroot hummus.....	27:102
Fish with hummus and rocket salad.....	25:90
Hummus.....	4:83
Smoked paprika hummus.....	8:76

ICE CREAM AND FROZEN DESSERTS

Banana, rum and coconut ice cream.....	16:108
Basil and lime granita.....	16:109
Cherry and Turkish delight semifreddo with a red fruit salad.....	2:72
Chocolate sorbet.....	25:78
Coffee granita.....	2:67
Double chocolate semifreddo terrine.....	9:66
Giandua nougat glace.....	16:106
Ice cream parfait.....	18:94
Leche merengada – Meringued milk sherbet.....	1:79
Lemon buttermilk sherbet.....	16:106
Mixed berry sorbet.....	16:107
Nectarine and amaretti semifreddo.....	6:67
Pedro Ximénez and raisin ice cream.....	20:99
Spiked watermelon granita.....	22:80
Strawberry tortoni.....	21:72
Watermelon and lime granita.....	2:75

JAM – SEE PRESERVES

JELLY

Orange and Campari jelly.....	2:72
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KAFFIR LIME LEAVES

Kaffir lime and lemongrass dressing.....	15:81
Kaffir lime cured salmon with wasabi cream.....	6:97
Kaffir lime leaf and coconut syrup.....	22:81
Mussels with lemongrass and kaffir lime leaves.....	5:81
Salmon and wasabi ravioli in a kaffir lime broth.....	5:110

KAMUT

Kamut salad with chorizo.....	13:92
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KEBABS AND SKEWERS

Beef and crushed olive kebabs with tomato jam.....	2:55
Beef skewers with fragrant rice and peanut chutney.....	16:91
Broadbill kebabs with lemongrass and avocado sauce.....	17:109
Citrus and honey grilled chicken skewers with couscous.....	22:112

Dukka-crusting prawn and haloumi skewers with roast tomato, crisp mountain bread salad and feta dressing.....	15:80
Grilled lemongrass pork.....	27:117
Grilled tuna skewers with green olive relish.....	20:70
Lamb kebabs with pomegranate dressing and herbed yoghurt.....	6:80
Lemon and bay leaf chicken kebabs.....	10:110
Merguez sausage and eggplant kebabs with pomegranate dressing.....	22:74
Salmon and pesto skewers.....	27:69
Salmon skewers with fine herbs and tuna skewers with sesame peanut dukka.....	2:87

KUMARA

Artichoke, bacon and kumara galette with roasted onion and tomato relish.....	5:64
Curried kumara and apple soup.....	13:66
Kumara and apple rösti.....	18:78
Kumara and Parmesan gratin.....	25:99
Kumara mash.....	17:84
Paillard of beef with olive and tomato salad.....	19:111
Persian fish with carrot sambal and green beans with coriander.....	12:90
Pork chops with spinach, peas and bacon.....	21:118
Potatoes, kumara and carrots roasted in herb and garlic butter with sour cream dressing.....	15:87
Smoked fish hash cakes with poached eggs and hollandaise.....	13:101

LABNEH

Baked salmon with grape, almond and herb salad.....	21:83
Labna – Yoghurt cheese.....	6:78
Middle Eastern platter.....	21:98
Minted labneh.....	16:96
Roasted salmon with lime and ras al hanout.....	24:103
Vanilla bean yoghurt.....	25:109

LAMB

Aromatic leg of lamb with herbed skordalia.....	1:76
Baby rack of lamb with Indian spices, yoghurt chutney and spiced basmati rice.....	1:78
Baked tagine of lamb with apricots and honey.....	24:103
Braised lamb 'pie' with red wine and colcannon.....	26:60
Braised lamb with white beans.....	17:77
Butterflied leg of lamb with pecorino and herbs.....	16:96
Caribbean lamb.....	22:69
Flageolet beans with spice roasted lamb rumps.....	13:91
Grilled lamb with fennel, basil and figs.....	15:109
Lamb and apricot sositats.....	14:83
Lamb and cheese pastries.....	24:100
Lamb and fresh herb meatloaf.....	9:84
Lamb and pine nut stuffed cabbage leaves.....	8:67
Lamb and red bean chilli.....	26:100
Lamb biryani.....	23:105
Lamb braised with apricots, dates and a leek risotto.....	19:86
Lamb chops with a puy lentil salad.....	16:89
Lamb chops with an orange and fennel salad.....	20:113
Lamb cutlets with Indian spinach and chickpeas.....	11:94
Lamb cutlets with white beans and gremolata.....	7:99
Lamb, eggplant and orzo salad.....	3:60
Lamb hotpot.....	18:106
Lamb kebabs with pomegranate dressing and herbed yoghurt.....	6:80
Lamb ragu with pasta rags.....	23:95
Lamb sandwich with fennel relish.....	1:72
Lamb sausage and pita flatbreads.....	25:97

Lamb shanks baked in parchment with champ.....	13:95
Lamb shawarmas.....	13:102
Lamb steaks with green olive, white bean and lemon salad.....	27:115
Lamb steaks with mustard and mint crumbs.....	24:73
Lamb tagine.....	8:74
Lamb wrapped in vine leaves.....	2:58
Middle Eastern lamb and chickpea soup.....	18:118
Oregano and lime roasted leg of lamb with smoked paprika paella.....	14:111
Parmesan lamb on Niçoise vegetables.....	4:107
Penne with lamb ragu.....	12:89
Porcini and Parmesan stuffed shoulder of lamb.....	17:110
Provençal lamb with pearl barley and silverbeet pilaf.....	19:111
Quince and lamb tagine.....	11:106
Rack of lamb with red wine and balsamic sauce.....	27:86
Roast lamb stuffed with dates, almonds and mint with lemon and cumin couscous.....	7:71
Roast lamb with eggplant salad.....	12:100
Roast leg of lamb with cavolo nero and white beans.....	4:78
Spice rubbed, slow roasted leg of lamb.....	8:86
Spiced lamb flatbreads with a mint salad.....	5:103
Spicy braised cauliflower with lamb cutlets and herb chutney.....	12:82
Spring lamb with green olives.....	26:91
Spring lamb with new garlic and baby broad beans.....	5:95
Stirfried lamb with coriander and cashew sauce.....	3:94
Stuffed tomato tarts.....	23:65
Tomato and tiny meatball soup with pesto.....	8:101
Turkish lamb wraps with coriander relish.....	22:112
Warm flatbreads with marinated lamb and avocado hummus.....	10:112

LEEKs

Baked chicken with leeks and herbs.....	8:100
Braised leeks.....	26:86
Leek and silverbeet cannelloni with tomato sauce.....	21:122
Leek, pea and potato soup.....	25:86
Leek risotto.....	19:86
Leek Welsh rarebit on roasted mushrooms and sourdough.....	15:117
Poached leeks with walnut vinaigrette.....	1:96
Potato, leek and walnut soup.....	19:78

LEMONGRASS

Asparagus with lemongrass, lime and chilli.....	26:70
Broadbill kebabs with lemongrass and avocado sauce.....	17:109
Grilled lemongrass beef.....	5:84
Grilled lemongrass pork.....	27:117
Kaffir lime and lemongrass dressing.....	15:81
Mussels with lemongrass and kaffir lime leaves.....	5:81
Peaches poached in lemongrass syrup with macadamia praline.....	6:63
Squid ink spaghetti with clams, lemongrass, lime and mint.....	23:91

LEMONS

Apple galette with lemon, basil and walnuts.....	19:103
Artichoke, lemon and basil pâté.....	10:80
Asparagus and lemon risotto.....	26:76
Baked feta with tomatoes, oregano and lemon.....	26:91
Baked lemon cake with glazed lemons and strawberries.....	10:93
Baked lemon puddings.....	18:92
Black olive, anchovy and lemon butter.....	11:88
Blueberry, lemon and cinnamon scones.....	12:68

Caper and lemon butter	27:80
Caper and lemon mayonnaise	7:65
Chicken rags with artichokes, lemon and pasta	16:82
Chicken with glazed lemon and herbs	9:104
Chilled lemon creams	12:108
Citrus and honey grilled chicken skewers with couscous	22:112
Citrus dressing	23:58
Citrus gremolata	21:85
Crème au citron – Lemon cream	6:88
Crisp oregano and lemon potatoes	6:103
Date and lemon dressing	8:67
Farro salad with broad beans and preserved lemon	24:106
Glazed lemon crepes	4:105
Glazed lemon slices	10:93
Green beans with almonds, parsley and lemon	25:98
Green beans with olives, preserved lemon and mint	16:96
Green olive, white bean and lemon salad	27:115
Gremolata	7:99, 12:79
Grilled lemon chicken with fusilli	13:75
Grilled tuna on linguine with rocket, tomato and lemon	11:96
Herb and lemon roasted chicken	24:67
Lemon aioli	18:79
Lemon and basil sandwiches	13:72
Lemon and bay leaf chicken kebabs	10:110
Lemon and chilli oil	18:79
Lemon and chilli relish	27:96
Lemon and cumin couscous	7:71
Lemon and currant brioche	1:60
Lemon and date cakes with lemon icing	8:94
Lemon and ginger tisane	4:87
Lemon and sage risotto	11:94
Lemon and wasabi sauce	26:73
Lemon-basil vinaigrette	10:91
Lemon buttermilk sherbet	16:106
Lemon curd	8:95
Lemon dressing	21:80
Lemon glazed poppy seed cookies	16:76
Lemon, lime and poppy seed butterfly cakes	12:66
Lemon loaf	5:118
Lemon mayonnaise	16:72
Lemon meringue bread pudding	8:95
Lemon posset with lemon wafers	3:91
Lemon puddings	26:93
Lemon tart	19:104
Lemonata syrup	2:93
Lime and lemon yoghurt creams	27:84
Lime, lemon and mango salsa	5:109
Making the most of lemons	8:93
Nectarine and lemon relish	23:83
Pan-fried fish with lemon, capers and tomato	8:94
Preserved lemon and tomato salsa	22:107
Preserved lemon dressing	14:69
Preserved lemons	8:93
Raspberry, white nectarine, lemon curd and limoncello parfaits	21:81
Ricotta and lemon fritters	18:94
Rocket and citrus salsa verde	22:105
Split pea dip with lemon and feta	2:88
Steamed Moroccan chicken with couscous and preserved lemon	23:107
Strawberry and lemon buttermilk pannacotta	21:73
Tahini and lemon dressing	24:7
Tamarillos in mint and lemon syrup	18:73
Tomato and citrus marmalade	23:85
Tunisian chicken with couscous and preserved lemon	6:73
Walnut and lemon cookies	2:80
Warm lemon and herb dressing	5:103
Warm lemon dressing	26:104

LENTILS

Chicken with Puy lentils	9:97
Corned silverside with green lentils and horseradish sauce	24:60
Moroccan spiced salmon on lentils	5:112
Pumpkin and lentil salad	23:101
Puy lentil, beetroot and goat's cheese salad	18:82
Puy lentil salad	16:89
Puy lentils with sausages and mushrooms	13:86
Sautéed mushrooms with red lentils and poached eggs	25:93
Spicy baked lentils with eggs	3:95
Spicy dahl and eggplant with coriander and ginger dosa	12:98
Spicy tomato, pumpkin and dahl soup	25:86

LETTUCE – SEE ALSO SALADS

Chicken larb	16:78
Chicken with verjuice aioli, iceberg lettuce, eggs, capers and olives	26:59
Crisp lettuce, orange and feta salad	25:98
Indonesian pork parcels	4:93
Sang Choy Bau	9:106
Satay beef, glass noodles and lettuce rolls	21:116
Sumac haloumi with baby cos salad	1:109

LIMES – SEE ALSO KAFFIR LIME LEAVES

Asparagus with lemongrass, lime and chilli	26:70
Baked yoghurt and lime cake with rhubarb and rosewater	24:110
Banana lime jam	16:67
Basil and lime granita	16:109
Chilli, lime and coriander butter	11:88
Cider and lime spare ribs	9:93
Coconut and lime roulade with raspberry mascarpone	2:74
Garam masala and lime roasted chicken	18:99
Lemon, lime and poppy seed butterfly cakes	12:66
Lime and chilli dressing	10:119, 17:85
Lime and coriander mayonnaise	14:82
Lime and lemon yoghurt creams	27:84
Lime and mango dipping sauce	25:106
Lime and red chilli butter	27:80
Lime dressing	8:97
Lime, ginger and almond snap biscuit	6:74
Lime, ginger and mango tart	13:77
Lime, lemon and mango salsa	5:109
Little lime meringue tarts	14:71
Oregano and lime marinade	14:111
Plum, coconut and lime cake	22:85
Ricotta with berries and lime sugar	22:98
Roasted salmon with lime and ras al hanout	24:103
Squid ink spaghetti with clams, lemongrass, lime and mint	23:91
Sweet chilli and lime sauce	26:73
Sweet ginger and lime mango with raspberry sauce	5:61
Twice-baked raspberry and lime soufflés	19:84
Watermelon and lime granita	2:75

MACADAMIAS

Banana and macadamia strudels	5:105
Chocolate-coated caramelised macadamias	15:96
5 spice meringues with fresh mango and passionfruit	9:63
Macadamia and blue cheese biscuits	24:89
Macadamia and brown sugar sticky buns	12:63
Macadamia, prune and orange tart	3:86
Macadamia toffee pudding	12:103
Papaya, date and macadamia nut salsa with papaya seed dressing	22:107
Peaches poached in lemongrass syrup with macadamia praline	6:63
Prawn, avocado and macadamia salsa	11:85

MANDARINS – SEE ORANGES AND MANDARINS**MANGOES**

Chocolate, fig and hazelnut meringue with summer berries and mango	21:87
Fig and ginger loaf with ricotta and fresh mango	14:67
Lime and mango dipping sauce	25:106
Lime, ginger and mango tart	13:77
Lime, lemon and mango salsa	5:109
Mango and avocado salad	21:77
Mango salad	21:98
Spiced grilled fruits	10:89
Sweet ginger and lime mango with raspberry sauce	5:61
Szechuan pork and mango salad	6:96
Tamarillo and mango chutney	18:74
Vietnamese pork and mango salad	15:81

MARINADES AND RUBS

Beef marinade	21:120
Caribbean lamb marinade	22:69
Chermoula	15:90
Chermoula marinade	6:83
Chilli marinade	14:82
Dry rub	14:100
Escabeche - Marinated fish	20:70
Fresh ginger and chilli marinade	15:118
Indian spice rub	2:81
Jerk marinade	2:33
Juniper and herb rub	2:81
Mexican beef marinade	15:119
Moroccan marinade	14:74
Moroccan spice rub	2:81
Oregano and lime marinade	14:111
Ras al hanout	24:103
Spice rub	5:69
Spice rubs	22:73 and 114
Yoghurt marinade	22:77

MASCARPONE

Coconut and lime roulade with raspberry mascarpone	2:74
Giandua nougat glace	16:106
Hazelnut and white chocolate brownie with marinated berries and mascarpone	15:111
Mascarpone and apricot tart	1:87
Mascarpone and pancetta roasted quail with basil zucchini	2:66
Mascarpone toast with fresh raspberries	10:73
Muscat roasted date and mascarpone tarts	4:100
Pears with red wine and cassis, mascarpone and almond crisps	13:83
Poached apricots, mascarpone and pistachios	18:94
Roasted fruits with mascarpone brûlée topping	18:93
Strawberry, mascarpone and pistachio bruschetta	27:77
Strawberry tart	21:71
Strawberry tiramisu	6:110

MAYONNAISE – SEE DRESSINGS AND MAYONNAISE**MEAT – SEE BEEF; CHICKEN; CURED MEATS; DUCK; GUINEAFOWL; LAMB; OSTRICH; PORK; POUSSIN; QUAIL; RABBIT; SAUSAGES; TURKEY; VEAL; VENISON****MELON – SEE ALSO WATERMELON**

Almond gazpacho	21:90
Fresh fruit plate with kaffir lime leaf and coconut syrup	22:81
Melon, barley and mint salad	21:98
Pineapple, melon and ginger salad	1:60
Smoked chicken, melon and hazelnut salad	15:117

MENUS

Brunch.....	14:67–8
Casual dinners.....	4:103–11
Christmas 2004.....	2:60–7
Christmas 2005.....	6:99–104
Christmas 2006.....	10:79–86
Christmas 2007.....	15:84–8
Christmas 2008.....	21:76–87
Christmas 2009.....	27:74–90
Easter lunch.....	3:87–91
Eastern Mediterranean feast.....	8:82–9
Father's day.....	13:94–7
French bistro.....	9:77–82
A French dinner.....	19:93–7
French-inspired seasonal menus.....	19:75–84
Friends for dinner.....	25:102–10
Lamb: casual weekend lunch.....	1:73–6
Lamb: Saturday night entertaining.....	1:77–9
Lamb: simple outdoor dining.....	1:71–2
Late summer dining.....	3:78–86
Late summer produce.....	7:71–7
Lazy Sundays.....	26:84–95
Long Italian lunch.....	11:70–5
Lunch beside the water.....	15:106–11
Midweek entertaining.....	12:103–8
Modern Indian menu.....	18:96–102
Mother's day: breakfast.....	17:70–2
Mother's day: lunch.....	17:73–5
Mother's day: dinner.....	17:76–9
New Year buffet.....	6:106–10
A shared table.....	10:88–96
Simple summer entertaining: a taste of the sea.....	16:99–103
Simple summer entertaining: flavours of Greece.....	16:94–8
Smart entertaining.....	14:73–5
A Spanish dinner.....	20:95–102
Weekday lunch.....	14:69–71

MERINGUE

Almond praline meringues.....	17:79
Amargos – Almond cookies.....	5:75
Chocolate, fig and hazelnut meringue with summer berries and mango.....	21:87
5 spice meringues with fresh mango and passionfruit.....	9:63
Hazelnut, chocolate and Turkish delight meringues.....	25:81
Little lime meringue tarts.....	14:71
Meringue roulade with strawberries in red wine syrup.....	10:84
Raspberry Parisian macaroons.....	23:74
Sour cherry and chocolate meringue cookies.....	16:76
Turkish torte.....	4:101

MILK AND CREAM – SEE ALSO

BUTTERMILK; CRÈME FRAÎCHE AND SOUR
CREAM; CUSTARD; ICE CREAM AND FROZEN
DESSERTS; YOGHURT

Almond cream.....	24:86
Béchamel sauce.....	10:77, 19:73
Chilled chocolate and hazelnut puddings.....	18:93
Chilled lemon creams.....	12:108
Crema Catalana.....	20:106
Crème patissière.....	19:99
Leche merengada – Meringued milk sherbet.....	1:79
Lemon posset with lemon wafers.....	3:91
Lime and lemon yoghurt creams.....	27:84
Russian cream.....	26:88
Sabayon.....	5:96, 10:123
Saffron almond milk.....	4:88
Spiced hot chocolate.....	4:86

MINT

Brussels sprouts with walnuts, mint and balsamic.....	4:65
Cashew nut and herb relish.....	24:91
Chilled cucumber, mint and yoghurt soup.....	2:89

Citrus gremolata.....	21:85
Crème fraîche and mint dressing.....	15:117
Crisp zucchini fries with chilli and mint.....	17:84
Cucumber and herb salad.....	18:122
Fresh tomato, ginger and herb salad.....	18:98
Goat's cheese fritters with beetroot and fried mint.....	15:109
Grape, almond and herb salad.....	21:83
Green beans with olives, preserved lemon and mint.....	16:96
Gremolata.....	12:79
Herb dressing.....	21:116
Melon, barley and mint salad.....	21:98
Mint crumbs.....	24:73
Mint dressing.....	20:91
Mint sauce.....	1:118
Minted labneh.....	16:96
Orange and mint salsa.....	14:74
Pea and rice soup with brown butter and mint.....	20:118
Pecorino and herb dressing.....	21:77
Pomegranate and mint dressing.....	10:119
Roast lamb stuffed with dates, almonds and mint with lemon and cumin couscous.....	7:71
Salsa verde.....	19:74
Spring vegetable salad with mint and walnut oil.....	14:69
Squid ink spaghetti with clams, lemongrass, lime and mint.....	23:91
Tamarillos in mint and lemon syrup.....	18:73
Watercress and mint tabbouleh.....	8:87
Zucchini and herb soup.....	26:86
Zucchini, spinach and mint soup with goat's cheese croutes.....	17:88

MOGHRABIAH – SEE COUSCOUS

MOUSSE

A bowl of chocolate mousse with cherry compote.....	19:76
Chocolate mousse with coffee granita.....	2:67
White chocolate mousse.....	22:80
Yoghurt mousse with rhubarb and cherries.....	1:97

MOZZARELLA AND BOCCONCINI

Avocado, tomato and mozzarella on pasta.....	14:92
Fennel, broad bean and mozzarella salad.....	21:100
Filled Mediterranean pide.....	9:108
Fresh mozzarella, roasted eggplant and tomato salad.....	11:65
Fresh nectarine and prosciutto salad with mozzarella and prawns.....	15:84
Fried eggs and roasted capsicums with mozzarella and harissa.....	21:110
Fried stuffed ziti.....	3:56
Melting mozzarella and fennel seed rolls.....	14:78
Mozzarella salads.....	22:98
Pancetta wrapped dates with bocconcini.....	6:96
Picnic tart.....	6:72
Pizza with fennel sausage, mozzarella and tomato salad.....	15:123
Tomato, eggplant and bocconcini salad.....	10:90
Zucchini, red capsicum and bocconcini tarts.....	1:85

MUSHROOMS

Ajillo mushrooms.....	20:75
Bacon and mushroom stuffed potatoes.....	11:77
Baked pasta with mushrooms.....	11:80
Beef shortribs with porcini mushrooms.....	24:63
Buckwheat galettes with bacon and mushrooms.....	24:97
Camargue rice pilaf with mushrooms.....	1:39
Caramelised pork fillets with bok choy and mushrooms.....	12:104
Chicken and mushroom croquettes.....	20:75
Chicken, shiitake and glass noodle broth.....	5:89
Forest mushroom and bacon stuffing.....	15:84
Gougère with chicken livers, mushrooms and Marsala.....	16:70

Leek Welsh rarebit on roasted mushrooms and sourdough.....	15:117
Minute steak, roasted mushrooms and salsa verde.....	10:110
Miso, shiitake soup with prawns and somen noodles.....	25:83
Mixed mushroom ragu.....	23:96
Mixed mushroom tarts with a herb and mustard butter.....	3:79
Mushroom and Marsala sauce.....	25:66
Mushroom, edamame bean and crouton salad.....	21:85
Mushroom pinchos.....	7:63
Porcini and Parmesan stuffing.....	17:110
Pork fillet stroganoff.....	18:115
Portobello mushroom tarts with duck breast and cherry relish.....	15:102
Potato gnocchi with a porcini and tomato sauce.....	4:108
Prosciutto and feta stuffed mushrooms.....	1:87
Puy lentils with sausages and mushrooms.....	13:86
Quail and mushrooms with rosemary aioli.....	22:73
Rabbit with mushrooms and mustard sauce.....	23:58
Rabbit with mushrooms and thyme.....	9:98
Risotto al salto.....	7:95
Roasted parsnip soup with mixed mushrooms.....	4:59
Roasted potatoes and mushrooms.....	4:68
Rustic bread and mushroom salad.....	11:77
Rustic sausage meat and mushroom tartlets.....	21:90
Sausage, mushroom and sage pizza bianco.....	18:79
Sautéed mushrooms with red lentils and poached eggs.....	25:93
Spinach and mushroom salad.....	26:105
Sticky rice in a lotus leaf.....	7:91
Ten minute beef stroganoff.....	7:100
Toad in the hole with dark ale roasted onions.....	18:76
Varieties of mushrooms.....	11:83
Wild mushroom and spinach risotto.....	1:109

MUSSELS

Monkfish and mussel chowder.....	14:108
Moroccan mussels and chickpeas.....	22:90
Mussel, cockle and bacon risotto.....	4:104
Mussel, potato and chorizo salad.....	24:75
Mussel, Riesling and curry broth.....	9:74
Mussels and chorizo with fries and garlic mayonnaise.....	8:98
Mussels with chorizo and lemon aioli.....	18:79
Mussels with lemongrass and kaffir lime leaves.....	5:81
Mussels with toasted herb crumbs.....	2:37
Shellfish platter with dipping sauces.....	16:100
Steamed mussels with gremolata and olive toasts.....	12:79
Tuna-stuffed mussels with caper and lemon mayonnaise.....	7:65
Zucchini and mussel fritters.....	27:113

MUSTARD

Chicken and mustard pies.....	17:99
Corned beef hash with mustard and capers.....	5:66
Cranberry and red wine mostada.....	18:120
Fillet steaks with a mustard and blue cheese crust.....	17:100
Herb and mustard butter.....	3:79
Honey mustard coleslaw.....	11:97, 17:108
Lamb steaks with mustard and mint crumbs.....	24:73
Mustard dressing.....	27:119
Mustard sauce.....	22:114, 8:86
Mustard vinaigrette.....	26:86
Parsnip soup with caramelised bacon hock and mustard cream.....	13:65
Piccalilli.....	17:104
Pork chops with apples, Calvados and mustard sauce.....	17:102

Rabbit with mushrooms and mustard sauce.....	23:58	Crushed potatoes.....	21:16	Maltaise sauce.....	19:74
Roast potatoes with mustard and spices.....	17:99	Cured ripe olives.....	23:51	Orange and Campari jelly.....	2:72
Soy and mustard drizzle.....	17:102	Duck with green olives and sherry on a saffron paella.....	7:85	Orange and mint salsa.....	14:74
Types of mustard and suggestions for using.....	26:29	Filled Mediterranean pide.....	9:108	Orange and pine nut salad.....	20:67
NECTARINES		Green beans with olives, preserved lemon and mint.....	16:96	Orange and pomegranate molasses glaze.....	22:67
Fresh nectarine and prosciutto salad with mozzarella and prawns.....	15:84	Green olive relish.....	20:70	Orange caramel custards.....	20:104
Nectarine and amaretti semifreddo.....	6:67	Green olive, white bean and lemon salad.....	27:115	Orange caramel sauce.....	15:107
Nectarine and cranberry shortcake.....	27:119	Marinated pork and quince tapas.....	4:91	Orange curd.....	21:114
Nectarine and lemon relish.....	23:83	Mediterranean parsley salad.....	9:89	Orange vinaigrette.....	20:113
Nectarine and tamarind chutney.....	6:63	Mediterranean style whole roasted fish.....	3:68	Poussin with dates and oranges.....	9:93
Nectarine tart tatin.....	22:85	Olive and tomato salad.....	19:111	Rhubarb, orange and vanilla jam.....	17:113
Poached fruit with thick yoghurt, honey and toasted fruit bread.....	10:75	Olive cake.....	21:92	Rocket and citrus salsa verde.....	22:105
Raspberry, white nectarine, lemon curd and limoncello parfaits.....	21:81	Olive toasts.....	12:79	Sbriciolona – Italian spiced orange shortbread.....	27:84
Roasted nectarines with orange caramel sauce and palmiers.....	15:107	Orange and pine nut salad.....	20:67	Tomato and citrus marmalade.....	23:85
Smoked chicken, nectarine and roasted almond salad.....	27:107	Rabbit with green olives.....	19:94	Vanilla spice crepes with maple syrup oranges.....	9:111
Summer nectarine cake.....	2:74	Roast potatoes with cherry tomatoes and olives.....	21:81	Vin d'orange.....	2:84
NIBBLES – SEE SMALL FOOD		Roasted capsicums with baked ricotta and olives.....	11:63	Tuna, green bean and orange salad with basil dressing.....	24:83
NOODLES		Roasted feta, olives and tomatoes.....	22:101	Twice-cooked duck with orange.....	7:84
Asian eggplant salad.....	5:90	Roasted olives.....	14:73	Walnut orange bites.....	5:120
Asian noodles with sesame dressing and barbecue pork.....	16:73	Spring lamb with green olives.....	26:91	OREGANO	
Asian noodles with sweet chilli tofu.....	1:110	Store cupboard sauce and pasta.....	13:99	Artichoke, vermouth and oregano sauce.....	25:63
Asian poached chicken and soba noodle salad.....	1:95	Tarte Niçoise.....	3:65	Baked feta with tomatoes, oregano and lemon.....	26:91
BBQ duck and rice noodle rolls.....	5:85	Tomato, anchovy and black olive sauce.....	25:66	Crisp oregano and lemon potatoes.....	6:103
Caramelised pork fillets with bok choy and mushrooms.....	12:104	Tomato and green olive sauce.....	20:114	Oregano and lime roasted leg of lamb with smoked paprika paella.....	14:111
Chargrilled calamari and squid salad.....	5:88	White bean and tomato salad.....	5:73	Salmoriglio.....	17:94
Chicken noodle soup.....	21:118	ONIONS – SEE ALSO SHALLOTS		OSTRICH	
Chicken, shiitake and glass noodle broth.....	5:89	Beef shortribs with porcini mushrooms.....	24:63	Ostrich with red cabbage and horseradish cream.....	13:81
Chinese chicken salad with crispy noodles.....	25:71	Caramelised onion and cheese soufflé.....	1:83	OYSTERS – SEE SEAFOOD	
Grilled lemongrass beef.....	5:84	Caramelised onion, bacon and spinach tarts.....	14:108	PANCAKES – SEE CRÊPES, PANCAKES, HOTCAKES AND WAFFLES	
Miso salmon, soba noodles and salad.....	21:100	Caramelised onions.....	17:93, 20:102, 21:120, 25:93	PANCETTA – SEE ALSO BACON	
Miso, shiitake soup with prawns and somen noodles.....	25:83	Chicken stuffed with Italian sausage and red onions.....	13:100	Duck, green bean, pancetta and pine nut salad.....	7:86
Noodle pancakes with BBQ pork and Asian greens.....	4:91	Chicken with yoghurt, crisp onions and cashew nuts.....	22:77	Mascarpone and pancetta roasted quail with basil zucchini.....	2:66
Pork Fideuá.....	20:116	Crispy onions.....	18:108	Pancetta wrapped dates with bocconcini.....	6:96
Prawn summer rolls.....	27:101	Dark ale roasted onions.....	18:76	Pancetta-wrapped scallops with saffron and herb risotto.....	14:104
Sake glazed snapper with udon noodles and dashi broth.....	5:87	French onion soup.....	12:92	Risotto with peas and pancetta.....	17:111
Satay beef, glass noodles and lettuce rolls.....	21:116	Lamb hotpot.....	18:106	Roasted tomato, pancetta and goat's cheese tartines.....	23:66
Scallop and rocket dumplings.....	5:86	Onion marmalade.....	4:97	PANFORTE	
Sesame beef.....	26:100	Open-face onion, goat cheese and pine nut tart.....	1:46	Honey, ginger and chocolate panforte.....	2:80
Thai fish, coconut and noodle soup.....	24:71	Pickled red onions.....	23:85	Honey pistachio panforte.....	2:80
Tuna and noodle salad with coriander and cashew nut relish.....	24:91	Pork sausage, silverbeet and red onion pasta.....	23:97	Panpepato – Umbrian celebration cakes.....	6:92
Watercress salad.....	23:103	Provençal onion tart.....	6:8	PAPAYAS	
NUTS – SEE ALSO ALMONDS; CASHEW NUTS; HAZELNUTS; MACADAMIAS; PEANUTS; PECANS; PINE NUTS; PISTACHIOS; WALNUTS		Roasted onion and tomato relish.....	5:64	Papaya, date and macadamia nut salsa with papaya seed dressing.....	22:107
Nut crumble.....	14:67	Soubise sauce.....	19:70	PARSLEY	
Spiced nuts.....	18:96	Spicy chicken and onion tart.....	15:106	Chicken with glazed lemon and herbs.....	9:104
Warm mixed nuts with smoked paprika and rosemary.....	24:17	Stuffed baked onions.....	19:67	Citrus gremolata.....	21:85
OLIVES		Tarakahi with pine nuts, caramelised onions and sultanas.....	19:71	Egg and parsley sauce.....	19:73
Baked olives with cardamom and fennel.....	24:99	ORANGES AND MANDARINS		Eggs with a hazelnut and herb stuffing.....	24:89
Beef and crushed olive kebabs with tomato jam.....	2:55	Apricot and orange steamed pudding.....	13:106	Grape, almond and herb salad.....	21:83
Black olive, anchovy and lemon butter.....	11:88	Baked vegetables with chestnuts, orange and honey.....	13:75	Green beans with almonds, parsley and lemon.....	25:98
Black olive dressing.....	20:89, 25:103	Beetroot and orange relish.....	9:84	Green beans with parsley.....	19:96
Black olive oil.....	10:93	Candied orange slices in syrup.....	3:104	Gremolata.....	7:99, 12:79
Chicken with chorizo, olives and rice.....	20:99	Caramelised mandarins.....	26:94	Herb dressing.....	21:116
Chicken with verjuice aioli, iceberg lettuce, eggs, capers and olives.....	26:59	Caramelised orange and Pernod pastries.....	17:97	Herb mayonnaise.....	10:83
		Carrot and orange salad with cinnamon and orange blossom dressing.....	24:106	Israeli couscous and parsley salad.....	14:73
		Charred orange tart.....	1:76	Mediterranean parsley salad.....	9:89
		Citrus and honey grilled chicken skewers with couscous.....	22:112	North African herb and coconut relish.....	22:105
		Citrus dressing.....	23:58	Parsley and pecan butter.....	10:82
		Citrus gremolata.....	21:85	Parsley dumplings.....	18:109
		Crisp lettuce, orange and feta salad.....	25:98	Parsley oil.....	6:107
		Cumberland sauce.....	19:74		
		Date, orange and radicchio salad.....	13:72		
		Fresh cheese with honey and walnuts.....	20:101		
		Fresh oranges with dates and ricotta.....	18:94		
		Little fig and orange cakes.....	11:102		
		Macadamia, prune and orange tart.....	3:86		

Parsley salsa	5:69
Pecorino and herb dressing	21:77
Picada	20:116
Potato and parsley salad	22:115
Rocket and citrus salsa verde	22:105
Salmon with a pistachio and herb crust	22:110
Salsa verde	10:110, 19:74
Zucchini and herb soup	26:86

PARSNIPS

Champ	13:95
Parsnip and pear purée	4:97
Parsnip mash	25:103
Roasted parsnip soup with mixed mushrooms	4:59

PASSIONFRUIT

5 spice meringues with fresh mango and passionfruit	9:63
Little upside-down passionfruit and ginger puddings	4:111
Passionfruit savarin and strawberries	5:104

PASTA AND GNOCCHI – SEE ALSO**NOODLES**

Avocado, tomato and mozzarella on pasta	14:92
Baked pasta with mushrooms	11:80
Baked pasta with roasted pumpkin and sage	25:90
Basic egg pasta	3:41
Braised beef shin ragu with pappardelle	19:90
Braised rabbit on pappardelle	8:77
Chicken rags with artichokes, lemon and pasta	16:82
Chicken, spinach and pasta gratin	23:97
Fettuccine with zucchini and spinach	8:99
Four cheese ravioli	3:57
Fresh tuna puttanesca	23:93
Fried stuffed ziti	3:56
Grilled lemon chicken with fusilli	13:75
Grilled tuna on linguine with rocket, tomato and lemon	11:96
Lamb, eggplant and orzo salad	3:60
Lamb ragu with pasta rags	23:95
Leek and silverbeet cannelloni with tomato sauce	21:122
Maggie Beer's basil, anchovy and zucchini pasta	3:59
Method for making pasta	23:89
Mixed mushroom ragu	23:96
Orecchiette with pumpkin, pine nut and rocket sauce	18:117
Pappardelle with duck ragout	3:58
Pasta with Sicilian sauce	26:101
Penne with lamb ragu	12:89
Pork polpetta baked with pasta	4:95
Pork sausage, silverbeet and red onion pasta	23:97
Potato gnocchi with a porcini and tomato sauce	4:108
Prawns with lemon, Parmesan and chilli	23:89
Pumpkin ravioli with brown butter, sage and hazelnuts	23:95
Ricotta and thyme ravioli with broad bean sauce	1:86
Ricotta gnocchi with Italian sausage and tomato sauce	9:102
Roasted vegetable and sausage pasta	24:70
Salmon and wasabi ravioli in a kaffir lime broth	5:110
Sausage, spaghetti and herb frittata	16:93
Scallops with spaghetti and crisp bacon crumbs	22:94
Spaghetti al forno	3:58
Spaghetti with clams, garlic and chilli	3:57
Spaghetti with salsa cruda	7:99
Spinach gnocchi	13:104
Spinach rotolo with a fresh tomato sauce	3:56
Squid ink spaghetti with clams, lemongrass, lime and mint	23:91
Stelline, borlotti bean and rocket soup	23:91
Store cupboard sauce and pasta	13:99

PASTRIES – SEE ALSO FILO PASTRY

Apricot and nutmeg rugalach	8:65
Caramelised orange and Pernod pastries	17:97
Chocolate and raisin rugalach	25:78
Churros and Spanish chocolate	7:69
Fatima's fingers	2:90
Palmiers	15:107

PASTRY

Churros (choux pastry)	7:69
Gougère (choux pastry)	16:70
Pâte sablé	19:99
Pâte sucré	19:104

PÂTÉS, TERRINES AND SPREADS

Artichoke, lemon and basil pâté	10:80
Brandade of smoked fish	7:71
Le cachat	9:77
Chicken liver crostini	11:62
Chicken liver parfait	12:77
Crostini piccanti	11:71
Double chocolate semifreddo terrine	9:66
Pork rillettes on crostini	27:72
Pork terrine	12:74
Smoked chicken rillettes	12:74
Smoked salmon pâté	12:75
Stilton, spiced walnut and celery pâté with toasted walnut bread	16:72
Tuna and horseradish pâté	6:72
Tuna pâté	26:78
Turkey, roasted garlic and fig terrine	9:96
Vietnamese sandwiches – Banh Mi rolls	27:104

PAWPAWS

Sticky rice in banana leaves with roasted banana and pawpaw	14:85
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PEACHES

Hazelnut and peach sablé	2:75
Peaches poached in lemongrass syrup with macadamia praline	6:63
Poached fruit with thick yoghurt, honey and toasted fruit bread	10:75

PEANUTS

Cucumber and herb salad	18:122
Cucumber and peanut salad	2:57
Laksa chicken drumsticks with coconut and peanuts	25:94
Nuoc leo – Vietnamese peanut sauce	5:84
Peanut chutney	16:91
Pork and peanut satay	10:112
Satay beef, glass noodles and lettuce rolls	21:116
Sesame peanut dukka	2:87
Sweet chilli and peanut dipping sauce	15:77
Toasted coconut and peanut relish	14:81

PEARS

Apple and pear confit	19:92
Balsamic pears	5:118
Caramelised pear Charlottes	13:97
Chocolate frangipane and pear tart	18:93
Fig and pear puddings	10:103
Gingerbread and pear cake with caramel sauce	9:110
Glazed pear tarts	11:104
Gorgonzola roasted pears	3:81
Honey spiced pear tarte tatin	5:74
Parsnip and pear purée	4:97
Pear and apricot compote with fruit bread crumble	23:79
Pear and cranberry chutney	23:83
Pear and ginger liqueur	27:93
Pear, Gorgonzola and spinach soup	4:59
Pears with red wine and cassis, mascarpone and almond crisps	13:83
Pork with sautéed pears and spinach	25:94
Roast scotch fillet of pork with an Asian glaze and brown pears	4:95

Roasted fruits with mascarpone brûlée topping	18:93
Saffron poached pears with ricotta	11:102
Sour cherry and pear relish	3:84
Walnut and pear tarts	24:86
Walnut and poached pear tart	4:109
Warm pear and soft cheese toasts	26:59
Watercress and witlof salad with fresh pear and honeyed walnuts	15:106
Witlof, celery and pear salad	19:78

PEAS – SEE ALSO SNOW PEAS

Asparagus, snow pea and edamame bean and zucchini salad	22:110
Green bean and hazelnut salad	27:82
Leek, pea and potato soup	25:86
Pea and rice soup with brown butter and mint	20:118
Pork chops with spinach, peas and bacon	21:118
Risotto with peas and pancetta	17:111
Split pea dip with lemon and feta	2:88
Spring pea soup	9:73
Summer green salad	6:102

PECANS

Nut crumble	14:67
Parsley and pecan butter	10:82
Pecan and whiskey mincemeat	10:102
Pecan nutmeg cake	12:67

PEPPERS – SEE CAPSICUMS; CHILLIES**PESTO – SEE SAUCES, SALSAS AND DIPS****PICKLES – SEE CHUTNEYS, PICKLES
AND RELISHES****PIES, SAVOURY – SEE ALSO TARTS,
SAVOURY**

Beef and bacon pies	24:73
Braised lamb 'pie' with red wine and colcannon	26:60
Chicken and mustard pies	17:99
Chicken and spinach pie	12:85
Chicken and vegetable pies	8:59
Easy ham and egg 'pies'	26:83
Feta and spinach torta	8:59
Filo fish pie	26:94
Florentine fish pie	18:115
Leek, prawn and feta filo pies	17:106
Steak and kidney pie with Guinness gravy	24:57
Venison pies	13:79

PIES, SWEET – SEE ALSO TARTS, SWEET

Apple pie	13:24
Mediterranean filo pie	8:64

PINE NUTS

Baked salmon with pine nut and herb salad	8:86
Duck, green bean, pancetta and pine nut salad	7:86
Fig salami	15:93
Lamb and pine nut stuffed cabbage leaves	8:67
Open-face onion, goat cheese and pine nut tart	1:46
Orange and pine nut salad	20:67
Orecchiette with pumpkin, pine nut and rocket sauce	18:117
Pine nut praline	4:102
Pine nut wafers with blue cheese and balsamic pears	5:118
Pork scallopine with feta and pine nuts	22:71
Tarakhi with pine nuts, caramelised onions and sultanas	19:71
Za'atar fish with pine nut dressing and hummus	4:83

PINEAPPLE

Pineapple and ginger cake	14:75
Pineapple, melon and ginger salad	1:60
Spiced grilled fruits	10:89

PISTACHIOS

Goat's cheese, date and pistachio stuffing	22:103
Honey pistachio panforte	2:80
Pistachio and Black Doris plum tart	25:106
Poached apricots, mascarpone and pistachios	18:94
Rabbit and pistachio terrine with sour cherry and pear relish	3:84
Salmon with a pistachio and herb crust	22:110
Squid with pistachio, pork and prawn stuffing	24:91
Strawberry, mascarpone and pistachio bruschetta	27:77
Sweet couscous with almond cream and poached fruits	24:86
White chocolate, pistachio and cranberry toffee	27:94

PIZZAS AND FLATBREADS

Barbecued pizzas	10:111
Blue cheese pizza with fig and rosemary preserves	1:83
Boxty – Irish potato flatbread	17:94
Carta da musica	17:97
Italian flatbreads filled with caramelised onion and goat's cheese	17:93
Lamb sausage and pita flatbreads	25:97
Lavosh	17:93
Piadini	27:111
Sausage, mushroom and sage pizza bianco	18:79
Socca	9:80
Spanish flatbreads	20:102
Spiced lamb flatbreads with a mint salad	5:103

PLUMS

Baklava tarts with grilled plums	16:98
The Bell family's plum sauce	11:103
Crème fraîche and plum tart	6:66
Fresh plum chutney	22:116
Pistachio and Black Doris plum tart	25:106
Plum, coconut and lime cake	22:85
Plum Pacifico	2:94
Tamarind and plum sauce	27:96

POACHING

Method and ideas	1:91–2
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POLENTA

Baked polenta with a fresh tomato salad	3:66
Hazelnut, chocolate and polenta cake	11:90
Herbed polenta	18:76
Pan-fried pork cutlets with soft polenta	4:92
Polenta chips with spicy tomato sauce	11:85
Potato polenta with braised broccolini and chilli	13:90
Rhubarb tart with polenta pastry	8:64
Soft polenta with fresh corn and ossobuco	11:87

POMEGRANATE MOLASSES

Capsicum and pomegranate dipping sauce	21:83
Orange and pomegranate molasses glaze	22:67
Pomegranate and mint dressing	10:119
Pomegranate dressing	6:80, 22:74, 27:101
Pomegranate-roasted grapes	17:84

POMEGRANATES

Chicken and ciabatta salad with pomegranates	16:79
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PORK

Asian noodles with sesame dressing and barbecue pork	16:73
Asian pork burgers	16:88
Boston baked beans	13:89
Braised Chinese pork belly	8:81
Braised pork and duck confit with white beans	19:86
Brined rack of pork with roasted apple sauce	9:99
The Butcher's burgers	14:79
Caramelised pork fillets with bok choy and mushrooms	12:104

Chinese omelette	23:103
Cider and lime spare ribs	9:93
Cocido – Braised mixed meats and chickpeas	20:116
Dukkah pork with a white bean and tomato salad	5:73
Five spice pork salad with lime dressing	8:97
Glazed pork meatloaf	17:108
Glazed pork spareribs	14:81
Grilled lemongrass pork	27:117
Indonesian pork parcels	4:93
Italian roast pork with spinach tossed in garlic	3:74
Mahor	15:75
Marinated pork and quince tapas	4:91
Meatballs with tomato and green olive sauce	20:114
Miso pork with fennel remoulade	6:79
Mu-shu pork	13:99
Noodle pancakes with BBQ pork and Asian greens	4:91
Pan-fried pork cutlets with soft polenta	4:92
Pork and peanut satay	10:112
Pork braised with milk and herbs	19:88
Pork chops with apples, Calvados and mustard sauce	17:102
Pork chops with spinach, peas and bacon	21:118
Pork cutlets with cherry tomatoes and blue cheese	23:101
Pork Fideuá	20:116
Pork fillet and roasted vegetable salad with honey baked apples	19:108
Pork fillet on kumara mash with pomegranate-roasted grapes	17:84
Pork fillet on sautéed spring vegetables	15:120
Pork fillet, parsnip mash and black olive dressing	25:103
Pork fillet stroganoff	18:115
Pork involtini with blue cheese and spinach	4:92
Pork, pearl barley and silver beet soup	25:83
Pork polpetta baked with pasta	4:95
Pork scallopine and Parmesan potatoes	9:107
Pork scallopine with ham, sage and white wine	26:98
Pork scallopine with feta and pine nuts	22:71
Pork terrine	12:74
Pork with a date, orange and radicchio salad	13:72
Pork with eggplant and ricotta salad	24:67
Pork with red wine and prunes	7:68
Pork with sautéed pears and spinach	25:94
Pot stickers with stir-fried green beans	14:110
Quail scotch eggs	9:63
Roast loin of pork with cauliflower and apple purée	23:55
Roast pork belly with quince sauce	20:96
Roast scotch fillet of pork with an Asian glaze and brown pears	4:95
Roasted pork belly with apple and saffron sauce	26:60
Rosemary and fennel roast pork	4:97
Rustic sausage meat and mushroom tartlets	21:90
Sang Choy Bau	9:106
Spare ribs with cucumber and herb salad	18:122
Squid with pistachio, pork and prawn stuffing	24:91
Stuffed and rolled roast pork	11:71
Szechuan pork and mango salad	6:96
Vietnamese pork and mango salad	15:81
Vietnamese pork burgers with fresh plum chutney	22:116

POTATOES

Algerian potatoes	18:83
Bacon and mushroom stuffed potatoes	11:77
Baked fish steaks with fennel, potatoes and saffron	18:110
Boxty – Irish potato flatbread	17:94
Champ	13:95
Chicken hash cakes	17:72

Choosing, storing, varieties and cooking potatoes	4:116–18
Colcannon	26:60
Corned beef hash with mustard and capers	5:66
Crisp oregano and lemon potatoes	6:103
Crisp potato and artichoke frittata	14:68
Crispy potatoes	26:64
Crushed new potato salad with mustard dressing	27:119
Crushed new potatoes and rocket	16:78
Crushed potatoes	21:116
Cured salmon with new potatoes and asparagus	15:77
Fish and potato curry	7:103
Fish baked in parchment paper	10:115
Fries	8:98
Grilled new potato salad	1:65
Hasselback potatoes braised with bay leaves	19:90
Hot red cabbage and crispy potato salad	8:69
Hot smoked salmon and potato gratins	27:77
Lamb hotpot	18:106
Leek, pea and potato soup	25:86
Mussel, potato and chorizo salad	24:75
New potatoes and rosemary	22:73
New potatoes with herb mayonnaise	10:83
Oven fries	16:88
Panfried fish and crushed potatoes with a warm lemon and herb dressing	5:103
Parmesan and spinach mashed potatoes	7:75
Parmesan potatoes	9:107
Potato and artichoke salad with chopped egg and chive dressing	20:92
Potato and chorizo tortilla with tomato chutney	20:111
Potato and fennel gratin	26:93
Potato and feta croquettes	24:100
Potato and Parmesan gratin	3:79
Potato and parsley salad	22:115
Potato and silverbeet gratin	11:72
Potato gnocchi with a porcini and tomato sauce	4:108
Potato, green bean and prawn salad	3:85
Potato latkes with salmon relish	5:109
Potato, leek and walnut soup	19:78
Potato, lemon and thyme gratin	27:89
Potato pancakes	13:89
Potato, pancetta and artichoke tarts	19:99
Potato polenta with braised broccolini and chilli	13:90
Potato purée with hazelnut oil	19:96
Potato rosti with wilted spinach, bacon and avocado	23:81
Potato salad	14:100
Potatoes Anna	19:76
Potatoes baked in salt crust	4:64
Potatoes, kumara and carrots roasted in herb and garlic butter with sour cream dressing	15:87
Potatoes with chorizo and egg	20:80
Pumpkin and potato gratin	18:120
Roast potatoes with cherry tomatoes and olives	21:81
Roast potatoes with mustard and spices	17:99
Roasted potatoes and mushrooms	4:68
Rosemary potatoes	27:111
Salmon medallions on crisp potatoes and wilted greens	2:37
Sausages, sautéed potatoes and red sauce	10:75
Sautéed potatoes	17:110
Sautéed potatoes with tomato, cumin and dill	18:96
Simple fish bouillabaisse	25:88
Spicy roasted new potatoes	1:64
Suquet	7:67
Tartiflette	13:86
Types of potatoes and serving ideas	17:81–2
Warm potato salad	9:77

**POULTRY – SEE CHICKEN; GUINEAFOWL;
POUSSIN; QUAIL; TURKEY**

POUSSIN

Barbecued poussin with grapes, almonds and basil.....	3:91
Dill and cumin-crust poussin.....	16:78
Poussin with dates and oranges.....	9:93

PRAWNS

Chickpea salad with roasted capsicum dressing and grilled prawns.....	20:86
Coconut and Indian spiced tempura prawns.....	27:71
Dukka-crust prawn and haloumi skewers with roast tomato, crisp mountain bread salad and feta dressing.....	15:80
Eggs Foo Yong with prawns.....	9:62
Florentine fish pie.....	18:115
Fresh nectarine and prosciutto salad with mozzarella and prawns.....	15:84
Grilled butterflied prawns.....	16:101
Harusame prawns with wasabi mayonnaise.....	5:84
Hot smoked salmon kedgeriee.....	19:108
Leek, prawn and feta filo pies.....	17:106
Mahor.....	15:75
Miso, shiitake soup with prawns and somen noodles.....	25:83
Monkfish medallions with prawns and a dill dressing.....	6:108
Moroccan seafood stew.....	15:123
Potato, green bean and prawn salad.....	3:85
Prawn and avocado cocktail.....	14:93
Prawn and fish borek.....	8:83
Prawn and hapuka sambal.....	12:81
Prawn and vermouth risotto.....	7:92
Prawn, avocado and macadamia salsa.....	11:85
Prawn fritters.....	20:82
Prawn summer rolls.....	27:101
Prawns in bacon with mango and avocado salad.....	21:77
Prawns in picada sauce.....	7:63
Prawns with lemon, Parmesan and chilli.....	23:89
Prawns with lime and mango dipping sauce.....	25:106
Prawns with white beans.....	11:73
Spiced prawns with mango salad.....	21:98
Spicy fried prawns with fattoush salad.....	22:92
Squid with pistachio, pork and prawn stuffing.....	24:91

**PRESERVES – SEE ALSO CHUTNEYS,
PICKLES AND RELISHES**

Apricot and almond jam.....	17:113
Bachelor's jam.....	27:108
Banana lime jam.....	16:67
Blackberry and apple jam.....	17:115
Bottled tomatoes.....	3:103
Fig and rosemary preserves.....	1:83
Fig and walnut jam.....	17:115
Lemon curd.....	8:95
Orange curd.....	21:114
Raspberry curd.....	21:114
Rhubarb jelly.....	3:100
Rhubarb, orange and vanilla jam.....	17:113
Syrian date preserve.....	15:94
Tomato and citrus marmalade.....	23:85
Whole strawberry preserves.....	3:104

PROSCIUTTO

Aromatic greens with pide and prosciutto.....	8:69
Baked figs with blue cheese and prosciutto.....	17:88
Fresh nectarine and prosciutto salad with mozzarella and prawns.....	15:84
Fried stuffed ziti.....	3:56
Mozzarella salads.....	22:98
Platter of cured meats.....	11:61
Prosciutto and feta stuffed mushrooms.....	1:87

PRUNES

Cardamom roasted fruits.....	4:85
Clafoutis aux pruneaux.....	7:112
Macadamia, prune and orange tart.....	3:86
Pork with red wine and prunes.....	7:68
Prune tart.....	9:79
Sausage and prune stuffing.....	23:55

**PUDDINGS – SEE DESSERTS
AND PUDDINGS, HOT**

PUMPKIN

Baked Moroccan chicken with pumpkin and rice.....	25:73
Baked pasta with roasted pumpkin and sage.....	25:90
Butternut, carrot and coriander soup.....	13:63
Cardamom and honey glazed duck with pumpkin couscous.....	5:72
Maple and spice roasted butternut.....	4:64
Orecchiette with pumpkin, pine nut and rocket sauce.....	18:117
Pumpkin and haloumi risotto cakes with pomegranate sauce.....	21:83
Pumpkin and lentil salad.....	23:101
Pumpkin and potato gratin.....	18:120
Pumpkin and sage tart.....	8:61
Pumpkin ravioli with brown butter, sage and hazelnuts.....	23:95
Pumpkin, sherry and chickpea soup.....	7:67
Pumpkin, spinach and chickpea salad with tahini and lemon dressing.....	24:7
Pumpkin, thyme and goat's cheese tart.....	19:102
Roast pumpkin salad with chickpeas and feta.....	17:107
Roasted butternut and chorizo soup.....	19:109
Roasted tomato, pumpkin and bread soup.....	4:61
Soupe de citrouille with white beans.....	4:71
Spiced butternut and cracked wheat soup.....	26:81
Spicy tomato, pumpkin and dahl soup.....	25:86

QUAIL

Bacon and bay leaf roasted quail.....	19:80
Mascarpone and pancetta roasted quail with basil zucchini.....	2:66
Quail and mushrooms with rosemary aioli.....	22:73
Quail eggs with roasted sesame salt.....	107
Quail scotch eggs.....	9:63
Warm quail salad.....	23:58

QUINCES

Duck breast with crispy potatoes and quince paste.....	26:64
Olive oil and quince paste Madeira cake.....	20:106
Quince and lamb tagine.....	11:106
Quince paste.....	23:51
Quince sauce.....	20:96

RABBIT

Braised rabbit on pappardelle.....	8:77
Rabbit and pistachio terrine with sour cherry and pear relish.....	3:84
Rabbit with green olives.....	19:94
Rabbit with mushrooms and mustard sauce.....	23:58
Rabbit with mushrooms and thyme.....	9:98

RADICCHIO

Date, orange and radicchio salad.....	13:72
Endive and radicchio salad with walnut oil dressing.....	19:80
Grilled radicchio bruschetta with soft cheese.....	22:71
Radicchio and beetroot salad with balsamic dressing.....	6:102
Red wine risotto with radicchio and blue cheese.....	13:79

RADISHES

Carrot, radish and tomato salad.....	20:102
Radish, tomato and cashew nut salad.....	27:117
Salmon crudo and sushi rice.....	26:98

RAISINS

Apple, rum and raisin cake.....	26:88
Chocolate and raisin rugelach.....	25:78
Pedro Ximénez and raisin ice cream.....	20:99
Quince sauce.....	20:96

RASPBERRIES

Berry fruit sauce.....	21:73
Blueberry and raspberry chilli sour.....	10:127
Chilled raspberry soufflés.....	6:104
Coconut and lime roulade with raspberry mascarpone.....	2:74
Mascarpone toast with fresh raspberries.....	10:73
Raspberry and golden syrup steamed puddings.....	18:88
Raspberry and hazelnut rice tart.....	7:97
Raspberry coulis.....	9:66
Raspberry curd.....	21:114
Raspberry Parisian macaroons.....	23:74
Raspberry sauce.....	5:61, 11:90
Raspberry, white nectarine, lemon curd and limoncello parfaits.....	21:81
Rhubarb and raspberries with nut crumble and yoghurt.....	14:6
Twice-baked raspberry and lime soufflés.....	19:84

**RELISHES – SEE CHUTNEYS, PICKLES
AND RELISHES**

RHUBARB

Rhubarb and almond cake.....	19:80
Rhubarb and raspberries with nut crumble and yoghurt.....	14:67
Rhubarb and rosewater.....	24:110
Rhubarb and strawberry compote.....	21:110
Rhubarb jelly.....	3:100
Rhubarb, orange and vanilla jam.....	17:113
Rhubarb tart with polenta pastry.....	8:64
Yoghurt mousse with rhubarb and cherries.....	1:97

RICE

Asian beef and rice bowl.....	27:115
Asparagus and lemon risotto.....	26:76
Baked Moroccan chicken with pumpkin and rice.....	25:73
Camargue rice pilaf with mushrooms.....	1:39
Chicken and chorizo paella.....	7:93
Chicken biryani, crispy onions and cashew nuts.....	18:108
Chicken with chorizo, olives and rice.....	20:99
Chinese duck and coconut rice cakes.....	6:98
Chocolate rice pudding.....	26:105
Classic Basque rice pudding.....	8:107
Duck with green olives and sherry on a saffron paella.....	7:85
Fragrant basmati rice.....	25:97
Fragrant jasmine rice.....	9:96
Fragrant rice.....	16:91
Ginger rice.....	19:110
Ginger rice cakes with salmon crudo.....	7:89
Gorgonzola risotto balls.....	11:66
Greek style chicken and pilaf.....	4:84
Hot smoked salmon kedgeriee.....	19:108
Lamb biryani.....	23:105
Leek risotto.....	19:86
Lemon and sage risotto.....	11:94
Malaysian rice salad.....	10:90
Mussel, cockle and bacon risotto.....	4:104
Pea and rice soup with brown butter and mint.....	20:118
Prawn and vermouth risotto.....	7:92
Pumpkin and haloumi risotto cakes with pomegranate sauce.....	21:83
Raspberry and hazelnut rice tart.....	7:97
Red wine risotto with radicchio and blue cheese.....	13:79
Rice, mushroom, bacon and Chinese sausage stuffing for chicken.....	16:80
Rice puddings with figs in vincotto.....	4:102
Risotto al salto.....	7:95

Risotto with peas and pancetta.....	17:111	Rocket salad with Serrano ham, Manchego cheese and hazelnuts.....	20:86	Ceviche with tomato and tequila vinaigrette.....	27:107
Risotto with roasted root vegetables.....	8:97	Salmon medallions on crisp potatoes and wilted greens.....	2:37	Chargrilled calamari and squid salad.....	5:88
Saffron and herb risotto.....	14:104	Saucy chicken and rocket meatballs.....	17:106	Chicken and bacon Caesar salad.....	26:81
Smoked paprika paella.....	14:111	Scallop and rocket dumplings.....	5:86	Chicken and ciabatta salad with pomegranates.....	16:79
Spiced basmati rice.....	1:78	Stelline, borlotti bean and rocket soup.....	23:91	Chicken salad with wasabi mayonnaise.....	24:80
Spinach risotto.....	12:106	Store cupboard sauce and pasta.....	13:99	Chickpea salad with roasted capsicum dressing and grilled prawns.....	20:86
Steamed rice.....	13:99	ROSE GERANIUM WATER AND ROSEWATER		Chinese chicken salad with crispy noodles.....	25:71
Sticky rice in a lotus leaf.....	7:91	Mulled white wine with rose geranium water.....	4:88	Coconut chicken and pickled cucumber salad.....	10:91
Sticky rice in banana leaves with roasted banana and pawpaw.....	14:85	Rhubarb and rosewater.....	24:110	Crisp lettuce, orange and feta salad.....	25:98
Sushi rice.....	26:98	Rose geranium marshmallows.....	2:83	Crispy fish and rice salad with spiced yoghurt dressing.....	24:80
Tuna sashimi salad.....	14:109	Turkish torte.....	4:101	Duck breast salad with figs and walnuts.....	11:98
Vine leaf-wrapped chicken with red rice and a tahini yoghurt sauce.....	7:90	Yoghurt mousse with rhubarb and cherries.....	1:97	Duck, green bean, pancetta and pine nut salad.....	7:86
Wild mushroom and spinach risotto.....	1:109	ROSEMARY		Egg and parsley sauce.....	19:73
RICOTTA		Eggs with a hazelnut and herb stuffing.....	24:89	Eggplant and ricotta salad.....	24:67
Baked cheese in vine leaves.....	22:100	Fig and rosemary preserves.....	1:83	Five spice pork salad with lime dressing.....	8:97
Baked lemon cake with glazed lemons and strawberries.....	10:93	Grape and rosemary sauce.....	25:66	Fresh nectarine and prosciutto salad with mozzarella and prawns.....	15:84
Baked ricotta with pepperonata.....	7:79	Herb and lemon roasted chicken.....	24:67	Green bean, broccolini and asparagus salad.....	26:88
Baked ricotta with smoked salmon and caper salsa.....	1:61	New potatoes and rosemary.....	22:73	Grilled octopus and Greek salad with pide.....	16:95
Braised chicken marylands with tarragon skin.....	9:91	Roasted red capsicums with soft cheese and rosemary.....	20:78	Ham salads.....	10:99
Eggplant and ricotta salad.....	24:67	Rosemary aioli.....	22:73	Kamut salad with chorizo.....	13:92
Fig and ginger loaf with ricotta and fresh mango.....	14:67	Rosemary and Armagnac glaze.....	7:112	Korean beef salad.....	12:85
Four cheese ravioli.....	3:57	Rosemary and fennel roast pork.....	4:97	Lamb, eggplant and orzo salad.....	3:60
French toast with ricotta and fruit preserves.....	23:77	Rosemary potatoes.....	27:111	Malaysian rice salad.....	10:90
Fresh oranges with dates and ricotta.....	18:94	Tomato, chilli and rosemary sauce.....	17:74	Marinated John Dory salad with tzatziki.....	2:32
Fried stuffed ziti.....	3:56	Warm mixed nuts with smoked paprika and rosemary.....	24:17	Mediterranean poached chicken salad.....	15:79
Lamb and cheese pastries.....	24:100	RUBS – SEE MARINADES AND RUBS		Mozzarella salads.....	22:98
Moroccan pancakes with soft curd cheese and honey.....	24:93	SAFFRON		Mussel, potato and chorizo salad.....	24:75
Ricotta and lemon fritters.....	18:94	Apple and saffron sauce.....	26:60	Poached chicken salad with balsamic and Gorgonzola dressing.....	9:85
Ricotta and thyme ravioli with broad bean sauce.....	1:86	Baked fish steaks with fennel, potatoes and saffron.....	18:110	Pork with a date, orange and radicchio salad.....	13:72
Ricotta cake.....	21:113	Chicken in saffron broth with moghrabiah and broad beans.....	19:91	Potato, green bean and prawn salad.....	3:85
Ricotta cake with fruit compote.....	7:77	Moroccan breakfast couscous with saffron fruits and yoghurt.....	1:59	Raw asparagus and rocket salad.....	26:74
Ricotta cream.....	16:112	Roasted almond and saffron couscous.....	15:123	Raw energy salad with pomegranate dressing.....	27:101
Ricotta fritters.....	22:98	Roasted garlic and saffron aioli.....	6:100	A red salad.....	16:74
Ricotta gnocchi with Italian sausage and tomato sauce.....	9:102	Saffron almond milk.....	4:88	Rocket salad with Serrano ham, Manchego cheese and hazelnuts.....	20:86
Ricotta pancakes with caramelised apples and maple syrup.....	5:63	Saffron and cardamom custards with poached apricots.....	18:102	Salade de boeuf à la Parisienne – Cold beef salad.....	6:88
Ricotta with berries and lime sugar.....	22:98	Saffron and herb risotto.....	14:104	Smoked chicken, melon and hazelnut salad.....	15:117
Roast asparagus and bacon with poached eggs and ricotta.....	21:108	Saffron paella.....	7:85	Smoked chicken, nectarine and roasted almond salad.....	27:107
Roasted capsicums with baked ricotta and olives.....	11:63	Saffron poached pears with ricotta.....	11:102	Szechuan pork and mango salad.....	6:96
Saffron poached pears with ricotta.....	11:102	Suggestions for using saffron.....	24:35	Tomato and preserved tuna salad with black olive dressing.....	20:89
Sformati di ricotta – Baked ricotta.....	3:89	SAGE		Tomato, tuna and soft boiled egg salad with tomato dressing.....	23:69
Spinach gnocchi.....	13:104	Baked pasta with roasted pumpkin and sage.....	25:90	Tuna and noodle salad with coriander and cashew nut relish.....	24:91
Spinach rotolo with a fresh tomato sauce.....	3:56	Pork scallopine with ham, sage and white wine.....	26:98	Tuna sashimi salad.....	14:109
Torta della nonna.....	16:112	Pumpkin and sage tart.....	8:61	Tuscan salad.....	22:110
Vanilla roasted apricots with ricotta and raspberry vincotto.....	6:66	Pumpkin ravioli with brown butter, sage and hazelnuts.....	23:95	Vietnamese pork and mango salad.....	15:81
Vine ripened tomatoes with fresh ricotta.....	1:86	Sausage, mushroom and sage pizza bianco.....	18:79	Warm autumn salad of chicken livers and chorizo.....	3:94
Warm pear and soft cheese toasts.....	26:59	SALADS, FRUIT (SWEET)		Warm quail salad.....	23:58
ROASTING		Cardamom roasted fruits.....	4:85	Warm tuna salad.....	21:122
Equipment.....	4:77	Pineapple, melon and ginger salad.....	1:60	White bean and smoked fish salad.....	1:71
ROCKET		Red fruit salad.....	2:72	SALADS, VEGETABLES AND GRAINS	
Chilli-grilled squid on rocket with lime and coriander mayonnaise.....	14:82	SALADS, MEAT AND SEAFOOD		Apple and walnut salad.....	14:106
Corn, coconut and herb fritters with avocado and rocket.....	10:76	Asian noodles with sesame dressing and barbecue pork.....	16:73	Asian eggplant salad.....	5:90
Crushed new potatoes and rocket.....	16:78	Asian poached chicken and soba noodle salad.....	1:95	Asparagus, snow pea, edamame bean and zucchini salad.....	22:110
Fish with hummus and rocket salad.....	25:90	Black bean, chorizo and sweet corn salad.....	26:78	Beetroot and tomato salad.....	8:87
Grilled tuna on linguine with rocket, tomato and lemon.....	11:96	Broad bean and fennel salad with crisp bacon, goat's cheese and mint dressing.....	20:91	Beetroot, tomato and broad bean salad with Parmesan dressing.....	17:74
Mozzarella salads.....	22:98	Brunch salad of roasted shallots, bacon, croutons and soft boiled eggs.....	24:75	Bitter leaf salad with date and lemon dressing.....	8:67
Orecchiette with pumpkin, pine nut and rocket sauce.....	18:117	Celery, apple and fennel salad.....	24:79	Caesar salad.....	12:89
Raw asparagus and rocket salad.....	26:74			Carrot and orange salad with cinnamon and orange blossom dressing.....	24:106
Rocket and citrus salsa verde.....	22:105				
Rocket and walnut sauce.....	2:36				
Rocket mayonnaise.....	23:76				

Carrot, radish and tomato salad.....	20:102	Watercress and witlof salad with fresh pear and honeyed walnuts	15:106	SAUCES, SALSAS AND DIPS	
Ciabatta, tomato and roasted pepper salad.....	3:67	Watercress salad	23:103	– SEE ALSO BUTTERS, FLAVOURED;	
Couscous salad.....	9:105	White bean and tomato salad	5:73	DRESSINGS AND MAYONNAISE; HUMMUS	
Crisp mountain bread salad.....	15:80	White bean salad.....	26:78	Apple sauce	19:108
Crunchy Thai salad	2:36	Wilted spinach and tomato salad	15:118	Artichoke, vermouth and oregano sauce	25:63
Cucumber and herb salad	18:122	SALAMI		Avocado and sweetcorn salsa	22:77
Cucumber and peanut salad	2:57	Aromatic greens with pide and prosciutto.....	8:69	Avocado salsa	9:102
Cucumber salad.....	21:116, 24:69	Asparagus and spinach tarts.....	26:70	Avocado sauce.....	17:109, 26:102
Date, orange and radicchio salad	13:72	Campari cocktails with salami and figs	16:111	Baba Ganoush – Eggplant dip	27:102
Edamame salad	5:113	Celery, apple and fennel salad with cured meats.....	24:79	Basil paste	23:66
Eggplant salad.....	12:100	Filled Mediterranean pide	9:108	Béarnaise sauce	19:74
Endive and radicchio salad with walnut oil dressing	19:80	Frittata – Open faced omelettes.....	10:114	Béchalme sauce.....	10:77, 19:73
Falafel and pita salad	14:114	Platter of cured meats.....	11:61	Beef gravy.....	24:57
Farro salad with broad beans and preserved lemon.....	24:106	SALMON		The Bell family's plum sauce	11:103
Fattoush salad.....	22:92	Asian salmon with cucumber salad	24:69	Bread sauce.....	19:74
Fennel salad.....	18:83	Baked ricotta with smoked salmon and caper salsa	1:61	Broad bean dip	16:92
Fresh mozzarella, roasted eggplant and tomato salad.....	11:65	Baked salmon with grape, almond and herb salad	21:83	Caper salsa.....	1:61
Fresh tomato salad.....	3:66	Baked salmon with pine nut and herb salad.....	8:86	Capsicum and pomegranate dipping sauce.....	21:83
Fresh tomato, ginger and herb salad	18:98	Baked salmon with preserved lemon dressing.....	14:69	Capsicum and walnut purée.....	7:79
Grape, almond and herb salad.....	21:83	Creamed eggs with smoked salmon and pesto toast.....	23:81	Chestnut and red wine sauce	18:85
Green bean and asparagus salad.....	15:87	Crisp skinned salmon with cauliflower purée and pickles	4:111	Chickpea and masala dip.....	21:98
Green bean and fennel salad	1:69	Crisp skinned salmon with coconut curry sauce.....	18:100	Coconut curry sauce.....	18:100
Green bean and hazelnut salad.....	27:82	Cured salmon, asparagus and soft boiled eggs.....	10:73	Cooling sauce	5:69
Green bean salad	1:93	Cured salmon with new potatoes and asparagus.....	15:77	Corn and avocado salsa	2:33
Green olive, white bean and lemon salad.....	27:115	Ginger rice cakes with salmon crudo	7:89	Cumberland sauce	19:74
Grilled Japanese eggplant salad with lime and chilli dressing.....	17:85	Hot smoked salmon and potato gratins.....	27:77	Dipping sauce (for grilled lemongrass pork).....	27:117
Grilled new potato salad.....	1:65	Hot smoked salmon kedgeree.....	19:108	Feta and fennel dip	8:83
Honey mustard coleslaw.....	11:97, 17:108	Kaffir lime cured salmon with wasabi cream.....	6:97	Feta and yoghurt sauce	4:84
Hot red cabbage and crispy potato salad.....	8:69	Miso salmon, soba noodles and salad.....	21:100	Fiery sauce.....	5:69
Israeli couscous and parsley salad	14:73	Moroccan spiced salmon on lentils.....	5:112	Fig and port sauce.....	23:61
Japanese salad	21:100	Poached salmon Niçoise with a green tartare dressing	1:94	Fresh corn and black bean salsa	15:119
Mango and avocado salad	21:77	Potato latkes with salmon relish	5:109	Fresh tomato sauce	3:56
Mango salad	21:98	Raw salmon and watercress salad	23:103	Ginger and mirin dipping sauce.....	12:79
Mediterranean parsley salad	9:89	Roast asparagus with smoked salmon and crisp almond crumbs.....	26:73	Grape and rosemary sauce.....	25:66
Mint salad.....	5:103	Roasted glazed salmon with a lime, lemon and mango salsa	5:109	Green chilli nahm jim.....	16:100
Mixed greens and grapefruit salad with avocado dressing.....	14:95	Roasted salmon with lime and ras al hanout	24:103	Gremolata	7:99, 12:79
Mixed leaves with tarragon vinaigrette	10:83	Salmon and pesto skewers	27:69	Guinness gravy.....	24:57
Mixed raw salad	11:73	Salmon and wasabi ravioli in a kaffir lime broth.....	5:110	Herbed skordalia	1:76
Mozzarella salads.....	22:98	Salmon burgers with wasabi mayonnaise.....	8:99	Herbed yoghurt	6:80
Mushroom, edamame bean and crouton salad.....	21:85	Salmon crudo and sushi rice.....	26:98	Hoisin dipping sauce.....	27:101
Olive and tomato salad.....	19:111	Salmon en croûte with parsley and pecan butter	10:82	Hollandaise sauce.....	19:74
Orange and fennel salad	20:113	Salmon medallions on crisp potatoes and wilted greens	2:37	Horseradish cream.....	13:81, 19:74
Orange and pine nut salad.....	20:67	Salmon on roasted fennel and carrots with basil butter	25:109	Horseradish sauce	24:60
Panzanella salad.....	14:78	Salmon skewers with fine herbs.....	2:87	Hot and sweet dipping sauce.....	2:57, 19:74
Potato and artichoke salad with chopped egg and chive dressing	20:92	Salmon with a herb crust and spinach risotto.....	12:106	Italian sausage and tomato sauce.....	9:102
Potato and parsley salad.....	22:115	Salmon with a pistachio and herb crust.....	22:110	Lemon and wasabi sauce.....	26:73
Potato salad.....	14:100	Scallop and salmon carpaccio with apple and walnut salad	14:106	Lime and mango dipping sauce.....	25:106
Pumpkin and lentil salad.....	23:101	Seared salmon, tarragon butter and warm potato salad	9:77	Lime, lemon and mango salsa.....	5:109
Pumpkin, spinach and chickpea salad with tahini and lemon dressing.....	24:7	Slow cooked salmon with edamame salad.....	5:113	Maltaise sauce	19:74
Puy lentil, beetroot and goat's cheese salad.....	18:82	Smoked salmon and caper tart	17:74	Mint sauce	1:118
Puy lentil salad	16:89	Smoked salmon pâté	12:75	Mornay sauce.....	19:73
Radish, tomato and cashew nut salad	27:117	Spiced salmon with salad plate.....	16:92	Mushroom and Marsala sauce.....	25:66
Roast pumpkin salad with chickpeas and feta.....	17:107	Spinach and hot smoked salmon roulade.....	5:111	Mustard sauce	8:86, 22:114
Roasted eggplant salad	24:101	SANDWICHES – SEE BURGERS, FILLED BREADS, SANDWICHES AND WRAPS		Nuoc leo – Vietnamese peanut sauce	5:84
Roasted vegetable and dukkah salad with feta dressing.....	22:114			Nuoc mam dipping sauce	4:93
Roasted vegetable salad.....	19:108			Orange and mint salsa	14:74
Rocket salad	25:90			Parsley salsa	5:69
Rustic bread and mushroom salad.....	11:77			Picada sauce	7:63
Shaved asparagus, frisée, and walnut salad	1:69			Ponzu	19:74
Spinach and mushroom salad	26:105			Prawn, avocado and macadamia salsa	11:85
Spring vegetable salad with mint and walnut oil.....	14:69			Preserved lemon and tomato salsa.....	22:107
Sumac haloumi with baby cos salad	1:109			Quince sauce	20:96
Summer green salad	6:102			Red capsicum pesto	7:82
Summer salad with lemon dressing	21:80			Red sauce	10:75
Tomato, eggplant and bocconcini salad	10:90			Red wine and balsamic sauce.....	27:86
Tomato salad with tomato dressing.....	2:61			Red wine sauce	19:83
Warm potato salad.....	9:77			Roasted almond and Parmesan pesto.....	22:105
Watercress and mint tabbouleh	8:87			Roasted capsicum and almond sauce	16:100

Sesame and soy dipping sauce.....	22:92	Sticky rice in a lotus leaf.....	7:91	Aubergine caviar with fennel grissini.....	7:75
Sicilian sweet and sour sauce.....	25:63	Toad in the hole with dark ale roasted onions.....	18:76	Baked artichoke and Parmesan spread.....	27:82
Soubise sauce.....	19:70	Venison sausages with chestnut and red wine sauce.....	18:85	Baked feta with tomatoes, oregano and lemon.....	26:91
Spicy gazpacho sauce.....	15:76	SCALLOPS		Baked figs with blue cheese and prosciutto.....	17:88
Spicy tomato chickpea.....	11:85	Chicken and scallop fritters with spicy gazpacho sauce.....	15:76	Baked olives with cardamom and fennel.....	24:99
Spinach and chickpea raita.....	25:69	Pancetta-wrapped scallops with saffron and herb risotto.....	14:104	Beef empanadas.....	7:64
Spinach and cream sauce.....	19:73	Scallop and rocket dumplings.....	5:86	Chicken and mushroom croquettes.....	20:75
Split pea dip with lemon and feta.....	2:88	Scallop and salmon carpaccio with apple and walnut salad.....	14:106	Chicken and scallop fritters with spicy gazpacho sauce.....	15:76
Sweet chilli and lime sauce.....	26:73	Scallops with brown butter and hazelnuts.....	22:95	Chilled cucumber, mint and yoghurt soup.....	2:89
Sweet chilli and peanut dipping sauce.....	15:77	Scallops with roasted asparagus and tomato dressing.....	27:86	Chinese duck and coconut rice cakes.....	6:98
Tabil.....	7:103	Scallops with spaghetti and crisp bacon crumbs.....	22:94	Coconut and Indian spiced tempura prawns.....	27:71
Tahini sauce.....	8:86, 22:74	Steamed scallops with ginger and soy.....	14:104	Crostini piccanti.....	11:71
Tahini yoghurt sauce.....	7:90	Warm scallop and fennel tarts with roasted garlic and saffron aioli.....	6:100	Duck rice paper rolls with sweet chilli and peanut dipping sauce.....	15:77
Tamarind and plum sauce.....	27:96	SCONES AND GEMS		Eggs with a hazelnut and herb stuffing.....	24:89
Taramasalata – smoked roe dip.....	27:102	Blueberry, lemon and cinnamon scones.....	12:68	Fatima's fingers.....	2:90
Tomato, anchovy and black olive sauce.....	25:66	Margaret Price's ginger gems.....	4:115	Feta and eggplant filos.....	12:101
Tomato and cream sauce.....	19:73	Quick feta, walnut and herb breads.....	26:81	Fried almonds.....	20:76
Tomato and green olive sauce.....	20:114	SEAFOOD – SEE ALSO CALAMARI AND SQUID; MUSSELS; PRAWNS; SCALLOPS		Gorgonzola risotto balls.....	11:66
Tomato, chilli and rosemary sauce.....	17:74	Baked clams with chorizo and fennel.....	22:90	Gruyère cheese and caraway seed wafers.....	25:103
Tomato red wine sauce.....	19:113	Barbecued clams.....	27:80	Hoisin duck and mango wraps.....	27:69
Tomato sauce.....	5:112, 24:60, 26:101	Barbecued crayfish.....	27:80	Macadamia and blue cheese biscuits.....	24:89
Tony Tan's sweet chilli sauce.....	2:83	Blue shell paua with dipping sauces.....	22:92	Manchego cheese, Serrano ham and truffle sandwiches.....	20:78
Turkey gravy.....	15:84	Grilled octopus and Greek salad with pide.....	16:95	Mahor.....	15:75
Tzatziki.....	2:32	Jamaican shrimp roll.....	2:33	Marinated pork and quince tapas.....	4:91
Wasabi cream.....	6:97	Manuka smoked eel clubs with wasabi and cress.....	5:119	Mezze platter.....	6:78, 8:83, 27:102
Wasabi drizzle.....	22:92	Monkfish with clams, sherry and white beans.....	20:65	Mushroom burgers.....	27:69
Yoghurt sauce.....	10:110, 12:98, 23:105	Moroccan seafood stew.....	15:123	Mushroom pinchos.....	7:63
SAUCES, SWEET		Mussel, cockle and bacon risotto.....	4:104	Oat cakes with truffled brie and walnut paste.....	21:92
Amaretti cream.....	13:94	North Beach cioppino.....	13:64	Olive cake.....	21:92
Apple and saffron sauce.....	26:60	Oysters with Champagne jelly.....	21:91	Oysters with Champagne jelly.....	21:91
Berry fruit sauce.....	21:73	Shellfish platter with dipping sauces.....	16:100	Pan-fried calamari with garlic and herbs.....	11:64
Caramel sauce.....	9:110	Spaghetti with clams, garlic and chilli.....	3:57	Parmesan and thyme crackers.....	6:90
Chocolate fudge sauce.....	25:79	Squid ink spaghetti with clams, lemongrass, lime and mint.....	23:91	Parmesan tarts with caramelised shallots.....	15:75
Chocolate sauce.....	13:94	Taramasalata – Smoked roe dip.....	27:102	Platter of cured meats.....	11:61
Dulce de leche.....	10:123	Tea smoked oysters with soy and ginger dressing.....	5:79	Potatoes with chorizo and egg.....	20:80
Kaffir lime leaf and coconut syrup.....	22:81	Tempura oysters with ginger and mirin dipping sauce.....	12:79	Prawn and fish borek.....	8:83
Orange caramel sauce.....	15:107	SEMIFREDDO – SEE ICE CREAM AND FROZEN DESSERTS		Prawn fritters.....	20:82
Raspberry coulis.....	9:66	SHALLOTS		Prawns in picada sauce.....	7:63
Raspberry sauce.....	5:61, 11:90	Brunch salad of roasted shallots, bacon, croutons and soft boiled eggs.....	24:75	Prawns with lime and mango dipping sauce.....	25:106
Roasted apple sauce.....	9:99	Caramelised shallots.....	15:75	Pumpkin and haloumi risotto cakes with pomegranate sauce.....	21:83
Sabayon.....	5:96, 10:123	Chicken braised with red wine vinegar and shallots.....	13:95	Quail eggs with roasted sesame salt.....	6:107
Vanilla bean yoghurt.....	25:109	Mahor.....	15:75	Quail scotch eggs.....	9:63
SAUSAGES – SEE ALSO CHORIZO		Sweet and sour shallots.....	19:67	Roasted red capsicums with soft cheese and rosemary.....	20:78
Arles sausage.....	3:105	SILVERBEET		Rustic sausage meat and mushroom tartlets.....	21:90
Black pudding with kumara and apple rösti.....	18:78	Braciolo stuffing.....	24:60	Salmon and pesto skewers.....	27:69
Braised pork and duck confit with white beans.....	19:86	Leek and silverbeet cannelloni with tomato sauce.....	21:122	Salmon skewers with fine herbs and tuna skewers with sesame peanut dukka.....	2:87
Caldo verde.....	11:100	Pearl barley and silverbeet pilaf.....	19:111	Sformati di ricotta – Baked ricotta.....	3:89
Chicken and sausage jambalaya.....	12:87	Pork, pearl barley and silver beet soup.....	25:83	Sicilian swordfish rolls.....	11:62
Chicken stuffed with Italian sausage and red onions.....	13:100	Pork sausage, silverbeet and red onion pasta.....	23:97	Simple tapas.....	20:81
Cuban black bean and smoked sausage soup.....	23:107	Potato and silverbeet gratin.....	11:72	Socca.....	9:80
Fennel sausages with Algerian potatoes.....	18:83	SMALL FOOD – SEE ALSO PÂTÉS, TERRINES AND SPREADS		Spiced nuts.....	18:96
Goat's cheese, date and pistachio stuffing.....	22:103	Ajillo mushrooms.....	20:75	Spicy tomato gazpacho with parsley oil.....	6:107
Italian sausage and tomato sauce.....	9:102	Almond gazpacho.....	21:90	Split pea dip with lemon and feta.....	2:88
Lamb sausage and pita flatbreads.....	25:97	Asparagus tempura with dipping sauces.....	26:73	Sweet and sour carrots.....	11:64
Meatloaf in tomato red wine sauce.....	19:113	SMOKING MIXES		Szechuan pork and mango salad.....	6:96
Merguez sausage and eggplant kebabs with pomegranate dressing.....	22:74	Smoked tomato soup.....	14:98	Tuna-stuffed mussels with caper and lemon mayonnaise.....	7:65
Merguez sausage with herbed polenta and roasted tomatoes.....	18:76	Spiced smoked beef with potato salad.....	14:100	Turkish flatbread stuffed with blue cheese and figs.....	1:73
Pizza with fennel sausage, mozzarella and tomato salad.....	15:123	Tea-smoked fish.....	14:98	Vine tomatoes roasted with sherry.....	20:79
Poached cotichino with puy lentil, beetroot and goat's cheese salad.....	18:82			Walnut and goat's cheese sablés.....	2:65
Pork sausage, silverbeet and red onion pasta.....	23:97			Zucchini trifolati on crostini.....	3:83
Puy lentils with sausages and mushrooms.....	13:86				
Roasted vegetable and sausage pasta.....	24:70				
Rustic sausage meat and mushroom tartlets.....	21:90				
Sang Choy Bau.....	9:106				
Sausage and prune stuffing.....	23:55				
Sausage, mushroom and sage pizza bianco.....	18:79				
Sausage, spaghetti and herb frittata.....	16:93				
Sausages, sautéed potatoes and red sauce.....	10:75				

SNOW PEAS

Edamame salad	5:113
Summer green salad	6:102

SOUFFLÉS, SAVOURY

Caramelised onion and cheese soufflé	1:83
Twice baked cheese and garlic soufflés	9:62

SOUFFLÉS, SWEET

Chilled raspberry soufflés	6:104
Chocolate soufflés	18:93
Twice-baked raspberry and lime soufflés	19:84

SOUPS

Almond gazpacho	21:90
Caldo verde	11:100
Chicken, coriander and coconut soup	4:60
Chicken noodle soup	21:118
Chicken, shiitake and glass noodle broth	5:89
Chicken tortilla soup	9:72
Chilled cucumber, mint and yoghurt soup	2:89
Cuban black bean and smoked sausage soup	23:107
Curried kumara and apple soup	13:66
Fennel and tomato soup	19:94
French onion soup	12:92
Garlic soup	1:48
Grilled eggplant, tomato and basil soup	3:65
Hot and sour chicken soup	7:100
Leek, pea and potato soup	25:86
Middle Eastern lamb and chickpea soup	18:118
Miso, shiitake soup with prawns and somen noodles	25:83
Monkfish and mussel chowder	14:108
Mussel, Riesling and curry broth	9:74
North Beach cioppino	13:64
Pappa col pomodoro	3:73
Parsnip soup with caramelised bacon hock and mustard cream	13:65
Pea and rice soup with brown butter and mint	20:118
Pear, Gorgonzola and spinach soup	4:59
Pork, pearl barley and silver beet soup	25:83
Potato and chorizo soup	25:88
Potato, leek and walnut soup	19:78
Pumpkin, sherry and chickpea soup	7:67
Ribollita	8:71
Roasted butternut and chorizo soup	19:109
Roasted parsnip soup with mixed mushrooms	4:59
Roasted tomato, pumpkin and bread soup	4:61
Shiitake, miso soup with chicken dumplings	11:78
Simple fish bouillabaisse	25:88
Smoked tomato soup	14:98
Soupe de citrouille with white beans (pumpkin soup)	4:71
Spiced butternut and cracked wheat soup	26:81
Spicy coconut and chicken soup	13:63
Spicy tomato gazpacho with parsley oil	6:107
Spicy tomato, pumpkin and dahl soup	25:86
Spring pea soup	9:73
Stelline, borlotti bean and rocket soup	23:91
Suquet	7:67
Sweetcorn soup with prawn, avocado and macadamia salsa	11:85
Thai fish, coconut and noodle soup	24:71
Tomato and tiny meatball soup with pesto	8:101
Vietnamese beef soup	9:72
Zucchini and herb soup	26:86
Zucchini, spinach and mint soup with goat's cheese croutes	17:88

SPINACH

Asparagus and spinach tarts	26:70
Baked eggs with spinach and soubise sauce	19:70
Baked pasta with roasted pumpkin and sage	25:90

Caramelised onion, bacon and spinach tarts	14:108
Chicken and spinach pie	12:85
Chicken, spinach and pasta gratin	23:97
Eggs en cocotte	5:61
Feta and spinach torta	8:59
Fettuccine with zucchini and spinach	8:99
Filo fish pie	26:94
Florentine fish pie	18:115
Greek omelette with spinach, feta and dill	7:104
Hot smoked salmon and potato gratins	27:77
Indian spinach and chickpeas	11:94
Parmesan and spinach mashed potatoes	7:75
Pear, Gorgonzola and spinach soup	4:59
Picnic tart	6:72
Pork chops with spinach, peas and bacon	21:118
Pork involtini with blue cheese and spinach	4:92
Pork with sautéed pears and spinach	25:94
Potato rosti with wilted spinach, bacon and avocado	23:81
Pumpkin, spinach and chickpea salad with tahini and lemon dressing	24:7
Roast pumpkin salad with chickpeas and feta	17:107
Salmon medallions on crisp potatoes and wilted greens	2:37
Sautéed chicken with spinach and ham and oven fries	16:88
Spinach and chickpea raita	25:69
Spinach and cream sauce	19:73
Spinach and hot smoked salmon roulade	5:111
Spinach and mushroom salad	26:105
Spinach and tarragon stuffing	21:80
Spinach and zucchini fritters	8:72
Spinach gnocchi	13:104
Spinach risotto	12:106
Spinach rotolo with a fresh tomato sauce	3:56
Spinach tossed in garlic	3:74
Wild mushroom and spinach risotto	1:109
Wilted spinach and tomato salad	15:118
Zucchini, spinach and mint soup with goat's cheese croutes	17:88

**SPREADS – SEE PÂTÉS, TERRINES
AND SPREADS****SQUID – SEE CALAMARI AND SQUID****STIR-FRIES**

Five spice and soy chicken with wok fried beans	5:78
Method	5:78
Sang Choy Bau	9:106
Stir-fried duck with chilli and choy sum	7:84
Stir-fried green beans	14:110
Stir-fried lamb with coriander and cashew sauce	3:94

STOCKS

Bacon stock	13:65
Beef stock	13:68
Chicken stock	7:100, 13:68, 25:83
Fish stock	13:69
Methods	13:67–8
Vegetable stock	25:86

STRAWBERRIES

Baked lemon cake with glazed lemons and strawberries	10:93
Gratin of strawberries	5:96
Marinated strawberries	15:111, 21:71
Passionfruit savarin and strawberries	5:104
Rhubarb and strawberry compote	21:110
Spiced strawberries, ice cream and coconut shortbread	21:75
Strawberries in red wine syrup	10:84
Strawberry and almond tarts	2:63
Strawberry and lemon buttermilk pannacotta	21:73

Strawberry ginger and black pepper martini	10:127
Strawberry 'Margaritas'	17:71
Strawberry, mascarpone and pistachio bruschetta	27:77
Strawberry tart	21:71
Strawberry tiramisu	6:110
Strawberry tortoni	21:72
Whole strawberry preserves	3:104

STUFFINGS

Braciolo stuffing	24:60
Forest mushroom and bacon stuffing	15:84
Goat's cheese, date and pistachio stuffing	22:103
Lamb stuffing with pecorino	16:96
Moroccan stuffing	23:107
Pistachio, pork and prawn stuffing	24:91
Porcini and Parmesan stuffing	17:110
Rice, mushroom, bacon and Chinese sausage stuffing for chicken	16:80
Sausage and prune stuffing	23:55
Spinach and tarragon stuffing	21:80
Turkey stuffing	27:82
Water chestnut and cranberry stuffing	10:80

SULTANAS

Tarakhi with pine nuts, caramelised onions and sultanas	19:71
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SWEETCORN – SEE CORN**TAHINI – SEE ALSO HUMMUS**

Feta and tahini paste	7:67
Tahini and cumin dressing	10:119
Tahini and lemon dressing	24:7
Tahini sauce	8:86, 22:74
Tahini yoghurt sauce	7:90

TAMARILLOS

Hot chocolate puddings with tamarillos in mint and lemon syrup	18:73
Poached golden tamarillos	18:71
Tamarillo and apple cobbler	18:71
Tamarillo and mango chutney	18:74
Tamarillos with vanilla bean yoghurt	25:109

TAMARIND

Nectarine and tamarind chutney	6:63
Tamarind and plum sauce	27:96

TAPAS – SEE SMALL FOOD**TARRAGON**

Béarnaise sauce	19:74
Braised chicken marylands with tarragon skin	9:91
Herb and lemon roasted chicken	24:67
Spinach and tarragon stuffing	21:80
Tarragon butter	9:77
Tarragon vinaigrette	10:83

**TARTS, SAVOURY – SEE ALSO PIES,
SAVOURY**

Asparagus and spinach tarts	26:70
Caramelised onion, bacon and spinach tarts	14:108
Mixed mushroom tarts with a herb and mustard butter	3:79
Open-face onion, goat cheese and pine nut tart	1:46
Parmesan tarts with caramelised shallots	15:75
Picnic tart	6:72
Portobello mushroom tarts with duck breast and cherry relish	15:102
Potato, pancetta and artichoke tarts	19:99
Provençal onion tart	6:8
Pumpkin and sage tart	8:61
Pumpkin, thyme and goat's cheese tart	19:102
Ratatouille tart	12:94

Rustic sausage meat and mushroom tartlets.....	21:90	Boston baked beans.....	13:89	Spicy tomato, pumpkin and dahl soup.....	25:86
Smoked salmon and caper tart.....	17:74	Bottled tomatoes.....	3:103	Spicy tomato sauce.....	11:85
Spicy chicken and onion tart.....	15:106	Braised chicken marylands with tarragon skin.....	9:91	Stuffed and baked eggplants.....	12:100
Stuffed tomato tarts.....	23:65	Capsicums stuffed with goat's cheese.....	7:80	Stuffed tomato tarts.....	23:65
Tarte Niçoise.....	3:65	Carrot, radish and tomato salad.....	20:102	Tarte Niçoise.....	3:65
Tomato tart.....	19:101	Catalan tomato bread.....	20:76	Toad in the hole with dark ale roasted onions.....	18:76
Tomato tart in the style of Alain Ducasse.....	3:64	Ciabatta, tomato and roasted pepper salad.....	3:67	Tomato, anchovy and black olive sauce.....	25:66
Warm scallop and fennel tarts with roasted garlic and saffron aioli.....	6:100	Dukka-crusted prawn and haloumi skewers with roast tomato, crisp mountain bread salad and feta dressing.....	15:80	Tomato and cream sauce.....	19:73
Zucchini, red capsicum and bocconcini tarts.....	1:85	Dukkah pork with a white bean and tomato salad.....	5:73	Tomato and citrus marmalade.....	23:85
TARTS, SWEET – SEE ALSO PIES, SWEET		Fennel and tomato soup.....	19:94	Tomato and green olive sauce.....	20:114
Apple and fig galettes.....	7:73	Fresh mozzarella, roasted eggplant and tomato salad.....	11:65	Tomato and preserved tuna salad with black olive dressing.....	20:89
Apple galette with lemon, basil and walnuts.....	19:103	Fresh tomato, ginger and herb salad.....	18:98	Tomato and ricotta salad with citrus gremolata.....	21:85
Baklava tarts with grilled plums.....	16:98	Fresh tomato sauce.....	3:56	Tomato and tiny meatball soup with pesto.....	8:101
Charred orange tart.....	1:76	Fried green tomatoes with crème fraîche dressing.....	23:69	Tomato, apple and ginger relish.....	3:64
Chocolate custard tarts.....	26:66	Grilled eggplant, tomato and basil soup.....	3:65	Tomato, chilli and rosemary sauce.....	17:74
Chocolate frangipane and pear tart.....	18:93	Grilled tuna on linguine with rocket, tomato and lemon.....	11:96	Tomato chutney.....	20:111
Crème fraîche and plum tart.....	6:66	Hapuka and tomatoes Veracruz-style.....	23:65	Tomato dressing.....	2:61, 23:69, 27:86
Crème patissière.....	19:99	Hot bacon, avocado and roasted tomato bruschetta.....	14:94	Tomato, eggplant and bocconcini salad.....	10:90
Christmas mince tarts.....	10:102	Italian sausage and tomato sauce.....	9:102	Tomato jam.....	2:55
Custard tart.....	13:108	Market fish.....	26:102	Tomato red wine sauce.....	19:113
Fresh fig galette.....	17:90	Mediterranean style whole roasted fish.....	3:68	Tomato salad with tomato dressing.....	2:61
Fruit tartlettes.....	19:99	Monkfish with a fresh tomato and thyme broth.....	1:78	Tomato sauce.....	5:112, 24:60, 26:101
Glazed pear tarts.....	11:104	Mushroom burgers.....	27:69	Tomato tart.....	19:101
Golden syrup and brown butter tart.....	18:90	North Beach cioppino.....	13:64	Tomato tart in the style of Alain Ducasse.....	3:64
Grape and goat's cheese tarts.....	23:61	Olive and tomato salad.....	19:111	Tomato, tuna and soft boiled egg salad with tomato dressing.....	23:69
Honey spiced pear tarte tatin.....	5:74	Pan-fried fish with lemon, capers and tomato.....	8:94	Vine ripened tomatoes with fresh ricotta.....	1:86
Jam crostata.....	11:75	Papaya, date and macadamia nut salsa with papaya seed dressing.....	22:107	Vine tomatoes roasted with sherry.....	20:79
Lemon tart.....	19:104	Pappa col pomodoro.....	3:73	Wilted spinach and tomato salad.....	15:118
Lime, ginger and mango tart.....	13:77	Piperade with a red capsicum pesto.....	7:82	Zucchini and fennel with roasted tomato sauce and fried haloumi.....	16:95
Little lime meringue tarts.....	14:71	Pizza with fennel sausage, mozzarella and tomato salad.....	15:123		
Macadamia, prune and orange tart.....	3:86	Pork cutlets with cherry tomatoes and blue cheese.....	23:101	TORTILLAS	
Mascarpone and apricot tart.....	1:87	Pork polpette baked with pasta.....	4:95	Chicken tortilla soup.....	9:72
Milk chocolate tarts.....	5:106	Potato gnocchi with a porcini and tomato sauce.....	4:108	Quesadillas.....	11:98
Muscat roasted date and mascarpone tarts.....	4:100	Preserved lemon and tomato salsa.....	22:107	Steak fajitas and avocado salsa.....	9:102
Nectarine tart tatin.....	22:85	Puddica – Tomato and garlic bread.....	3:88		
Pistachio and Black Doris plum tart.....	25:106	Puy lentil salad.....	16:89	TUNA	
Puglia Christmas tart – Sfogliata di Natale.....	15:88	Radish, tomato and cashew nut salad.....	27:117	Fresh tuna puttanesca.....	23:93
Prune tart.....	9:79	Ratatouille tart.....	12:94	Grilled tuna on linguine with rocket, tomato and lemon.....	11:96
Raspberry and hazelnut rice tart.....	7:97	A red salad.....	16:74	Grilled tuna skewers with green olive relish.....	20:70
Rhubarb tart with polenta pastry.....	8:64	Red tomato tartar.....	16:112	Grilled tuna with corn and avocado salsa.....	2:33
Strawberry and almond tarts.....	2:63	Roast potatoes with cherry tomatoes and olives.....	21:81	Seared tuna with a soy and mustard drizzle.....	17:102
Strawberry tart.....	21:71	Roast pumpkin salad with chickpeas and feta.....	17:107	Seared tuna with stimpirata dressing.....	9:84
Torta della nonna.....	16:112	Roasted feta, olives and tomatoes.....	22:101	Tomato and preserved tuna salad with black olive dressing.....	20:89
Walnut and pear tarts.....	24:86	Roasted onion and tomato relish.....	5:64	Tomato, tuna and soft boiled egg salad with tomato dressing.....	23:69
Walnut and poached pear tart.....	4:109	Roasted tomato, pancetta and goat's cheese tartines.....	23:66	Tuna and horseradish pâté.....	6:72
		Roasted tomato, pumpkin and bread soup.....	4:61	Tuna and noodle salad with coriander and cashew nut relish.....	24:91
		Roasted tomato sauce.....	7:95	Tuna, green bean and orange salad with basil dressing.....	24:83
		Roasted tomatoes.....	18:76	Tuna mayonnaise.....	9:100
		Romesco sauce.....	20:89	Tuna pâté and white bean salad.....	26:78
		Salade de boeuf à la Parisienne – Cold beef salad.....	6:88	Tuna sashimi salad.....	14:109
		Salmorejo sauce.....	20:65	Tuna skewers with sesame peanut dukka.....	2:87
		Sauce Vierge.....	27:86	Tuna-stuffed mussels with caper and lemon mayonnaise.....	7:65
		Sausage, spaghetti and herb frittata.....	16:93	Warm tuna salad.....	21:122
		Sautéed potatoes with tomato, cumin and dill.....	18:96		
		Scallops with spaghetti and crisp bacon crumbs.....	22:94	TURKEY	
		Smoked tomato soup.....	14:98	Azarbaijani style turkey.....	4:82
		Spaghetti al forno.....	3:58	Roast, stuffed turkey breast.....	27:82
		Spaghetti with salsa cruda.....	7:99	Roast turkey with a forest mushroom and bacon stuffing.....	15:84
		Spicy tomato gazpacho with parsley oil.....	6:107	Turkey breast with spinach and tarragon stuffing.....	21:80
				Turkey breast with water chestnut and cranberry stuffing.....	10:80
				Turkey, roasted garlic and fig terrine.....	9:96
				Turkey Tonnato.....	9:100

VEAL			
Soft polenta with fresh corn and ossobuco	11:87		
Thyme and bay leaf roasted rack of veal	6:103		
VEGETABLES – SEE ALSO ASIAN GREENS; SALADS, VEGETABLES AND GRAINS; AND NAMES OF INDIVIDUAL VEGETABLES			
Aromatic greens with pide and prosciutto	8:69		
Bagna cauda	11:68		
Baked vegetables with chestnuts, orange and honey	13:75		
Barbecued feta and vegetables with mint and balsamic dressing	1:68		
Caldo verde	11:100		
Caponata	16:67		
Chicken and vegetable pies	8:59		
Chicken with spring vegetables	9:80		
Grilled vegetables with romesco sauce	20:89		
Herb and lemon roasted chicken	24:67		
One pot chicken braised with Riesling and vegetables	25:69		
Parmesan lamb on Niçoise vegetables	4:107		
Piccalilli	17:104		
Ratatouille tart	12:94		
Ribollita	8:71		
Risotto with roasted root vegetables	8:97		
Roasted vegetable and sausage pasta	24:70		
Sautéed spring vegetables	15:120		
Spring vegetable stew	1:68		
Thai pickles	9:87		
VENISON			
Roast venison with Brussels sprouts and chestnuts	4:82		
Venison pies	13:79		
Venison sausages with chestnut and red wine sauce	18:85		
Venison with asparagus and sour cherries	6:108		
VINCOTTO – SEE VINEGAR			
VINEGAR			
Balsamic and Gorgonzola dressing	9:85		
Balsamic dressing	6:102		
Balsamic chicken with Parmesan and spinach mashed potatoes	7:75		
Beef carpaccio with balsamic, walnuts and blue cheese	27:104		
Brussels sprouts with walnuts, mint and balsamic	4:65		
Chicken braised with red wine vinegar and shallots	13:95		
Red wine and balsamic sauce	27:86		
Vanilla roasted apricots with ricotta and raspberry vincotto	6:66		
WAFFLES – SEE CRÊPES, PANCAKES, HOTCAKES AND WAFFLES			
WALNUTS			
Apple and walnut salad	14:106		
Apple galette with lemon, basil and walnuts	19:103		
Baklava tarts with grilled plums	16:98		
Beef carpaccio with balsamic, walnuts and blue cheese	27:104		
Brussels sprouts with walnuts, mint and balsamic	4:65		
Capsicum and walnut purée	7:79		
Duck breast salad with figs and walnuts	11:98		
Fig and walnut jam	17:115		
Fresh cheese with honey and walnuts	20:101		
Honeyed walnuts	15:106		
Ngairé's chutney	27:40		
Potato, leek and walnut soup	19:78		
Quick feta, walnut and herb breads	26:81		
Rocket and walnut sauce	2:36		
Shaved asparagus, frisée, and walnut salad	1:69		
Stilton, spiced walnut and celery pâté with toasted walnut bread	16:72		
Walnut and goat's cheese sablés	2:65		
Walnut and lemon cookies	2:80		
Walnut and pear tarts	24:86		
Walnut and poached pear tart	4:109		
Walnut cake with soft cheese and muscatels	10:86		
Walnut, capsicum and eggplant rollups with yoghurt sauce	12:98		
Walnut orange bites	5:120		
Walnut paste	21:92		
Walnut vinaigrette	1:96		
WASABI			
Lemon and wasabi sauce	26:73		
Manuka smoked eel clubs with wasabi and cress	5:119		
Salmon and wasabi ravioli in a kaffir lime broth	5:110		
Wasabi cream	6:97		
Wasabi mayonnaise	5:84, 8:99		
WATERCRESS			
Watercress and mint tabbouleh	8:87		
Watercress and witlof salad with fresh pear and honeyed walnuts	15:106		
Watercress salad	23:103		
WATERMELON			
Melancholy cooler	27:122		
Pickled watermelon rind	3:102		
A red salad	16:74		
Spiked watermelon granita	22:80		
Watermelon and lime granita	2:75		
WITLOF			
Endive and radicchio salad with walnut oil dressing	19:80		
Watercress and witlof salad with fresh pear and honeyed walnuts	15:106		
Witlof, celery and pear salad	19:78		
WRAPS – SEE BURGERS, FILLED BREADS, SANDWICHES AND WRAPS			
YOGHURT – SEE ALSO LABNEH			
Avocado sauce	26:102		
Baked yoghurt and lime cake with rhubarb and rosewater	24:110		
Blueberry smoothies	17:71		
Chicken with yoghurt, crisp onions and cashew nuts	22:77		
Chilled cinnamon creams	15:100		
Chilled cucumber, mint and yoghurt soup	2:89		
Cooling sauce	5:69		
Feta and yoghurt sauce	4:84		
Feta dressing	22:114		
Fiery sauce	5:69		
Herbed yoghurt	6:80		
Lime and lemon yoghurt creams	27:84		
Moroccan breakfast couscous with saffron fruits and yoghurt	1:59		
Pea and rice soup with brown butter and mint	20:118		
Pear and apricot compote with fruit bread crumble	23:79		
Poached fruit with thick yoghurt, honey and toasted fruit bread	10:75		
Quick feta, walnut and herb breads	26:81		
Rhubarb and raspberries with nut crumble and yoghurt	14:67		
Roast potatoes with mustard and spices	17:99		
Roasted winter fruits with yoghurt	25:101		
Spiced yoghurt dressing	24:80		
Spinach and chickpea raita	25:69		
Tahini and lemon dressing	24:7		
Tahini sauce	22:74		
Tahini yoghurt sauce	7:90		
Tzatziki	2:32		
Yoghurt chutney	1:78		
Yoghurt dressing	24:101		
Yoghurt marinade	22:77		
Yoghurt mousse with rhubarb and cherries	1:97		
Yoghurt sauce	10:110, 12:98, 23:105		
ZA'ATAR			
Za'atar fish with pine nut dressing and hummus	4:83		
ZUCCHINI			
Asparagus, snow pea, edamame bean and zucchini salad	22:110		
Crisp zucchini fries with chilli and mint	17:84		
Fettuccine with zucchini and spinach	8:99		
Frittata – Open faced omelettes	10:114		
Kamut salad with chorizo	13:92		
Market fish	26:102		
Spinach and zucchini fritters	8:72		
Zucchini and fennel with roasted tomato sauce and fried haloumi	16:95		
Zucchini and herb soup	26:86		
Zucchini and mussel fritters	27:113		
Zucchini pickles	23:86		
Zucchini, red capsicum and bocconcini tarts	1:85		
Zucchini, spinach and mint soup with goat's cheese croûtes	17:88		
Zucchini trifolati on crostini	3:83		
Zucchini with basil dressing	2:66		

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