



annual recipe index

ISSUES 34-39
FEBRUARY 2011 – JANUARY 2012

Recipes are listed under key ingredients and type of dish.

Previous Dish recipe indexes spanning issues 1-27 and 28-33 are available free as a PDF download through www.dish.co.nz Digital back issues of Dish can be ordered at www.zinio.co.nz

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BALSAMIC VINEGAR

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Balsamic roasted tomato, olive and prosciutto tarts.....	34:98
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BANANAS

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BASIL

Avocado, basil and broad bean dip.....	34:73
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BEANS, FRESH AND DRIED

Avocado, basil and broad bean dip.....	34:73
Broad bean and herb tabbouleh.....	39:105
Broad bean, beetroot and green bean salad with watercress pesto.....	38:59
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Summer minestrone with garlic prawns.....	34:94
Sweetcorn and green bean salad.....	34:97

BEEF

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Beef rendang – Malaysian-style curry.....	37:84
Beef salad with fresh figs, rocket and mozzarella and basil dressing.....	35:61
Beef salad with palm sugar dressing.....	34:93
Beef with Chinese plum sauce and rice.....	39:126
Country meatloaf with a devilled sauce glaze.....	38:98
Lemongrass beef and noodle soup.....	38:65
Seared beef with wasabi and lime dressing.....	39:73
Steak au poivre — pepper steak.....	36:59
Stir-fried chilli beef with coriander noodles.....	36:103
T-bone steak with chimichurri marinade.....	34:59

BEETROOT

Beetroot relish.....	35:80
Beetroot, almond and tahini dip.....	38:89
Broad bean, beetroot and green bean salad with watercress pesto.....	38:59
Herb and salt baked beetroot.....	36:77
Lamb and beetroot köfte.....	35:92

Spiced red onion and beetroot salsa with feta and mint.....	34:78
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BERRIES

Almond meringues with lemon sugar and raspberries.....	39:90
Banana, cranberry and lime layer cake.....	37:62
Berry, polenta and orange cake.....	37:63
Blueberry and mint summer puddings with mint cream.....	34:89
Caramelised apple and cranberry arancini with cinnamon yoghurt.....	36:84
Chilled blackberry, red wine and pearl tapioca puddings.....	34:88
Chocolate and fresh raspberry cake.....	39:86
Coconut and raspberry bundt cakes.....	37:54
Elderflower marinated strawberries with lychee granita.....	39:88
Lemon and coconut puddings with fresh blueberries.....	39:129
Lemon curd, berry and pistachio brioche.....	36:80
Quick berry and crème fraiche ice cream.....	34:100
Raspberry coconut ice.....	39:117
Raspberry coulis.....	36:64
Raspberry drops.....	39:120
Raspberry glaze.....	37:54
Raspberry, almond and sour cream tart with sugared almonds.....	38:95
Red wine and vanilla summer pudding.....	39:86
Spiced chocolate, almond and cranberry rolls.....	38:84
Watermelon and raspberry salad with rosewater syrup.....	34:110

BISCUITS

Almond nut slices.....	39:114
Biscotti.....	37:108
Biscuit dough #1.....	39:113
Biscuit dough #2.....	39:114
Chocolate ganache biscuits.....	39:116
Chocolate sticks.....	39:114
Ginger biscuits.....	39:114
Iced ginger and spice biscuits.....	39:116
Jam buttons.....	39:113
Walnut crèmes.....	39:114

BLACKBERRIES — SEE BERRIES

BLUEBERRIES — SEE BERRIES

BREAD — SEE ALSO BREADS AND LOAVES; BRUSCHETTA AND CROSTINI; BURGERS, FILLED BREADS AND SANDWICHES.

Bruschetta of grilled eggplant with feta, chilli, mint and pine nuts.....	35:67
Bruschetta of roasted capsicum, tomatoes, capers and anchovies.....	35:67
Cherry bread pudding with almond cream and mascarpone.....	35:75
Chocolate French toast with roasted plums and mascarpone.....	35:75
Duck fattoush salad with yoghurt, tahini and mint dressing.....	35:69
Garlic and feta bagel croutons.....	36:92
Green bean and crispy crouton salad.....	36:100
Gruyère toasts with sherried mushrooms and sizzled pancetta.....	35:71
Pear and almond frangipane bruschetta with honeyed crème fraîche.....	35:73
Pear and chocolate croissant pudding.....	37:102
Pork belly on mountain bread.....	35:67
Prawn, coriander and chilli toasts with poached eggs and harissa.....	35:72
Red wine and vanilla summer pudding.....	39:86
Roasted green bean and fennel panzanella with almond and Parmesan dressing.....	38:92
Salad Lyonnaise with herb croutons.....	35:69
Salmon and mint crushed broad beans on ricotta and grilled bread.....	36:87
Tuna and avocado tartare crostini.....	37:105

BREADS AND LOAVES

Lemon curd, berry and pistachio brioche.....	36:80
Pumpkin loaf with butterscotch icing and candied pumpkin seeds.....	37:70
Zucchini, fig and almond loaf.....	34:68

BRUSCHETTA AND CROSTINI

Bruschetta of grilled eggplant with feta, chilli, mint and pine nuts.....	35:67
Bruschetta of roasted capsicum, tomatoes, capers and anchovies.....	35:67
Pear and almond frangipane bruschetta with honeyed crème fraîche.....	35:73
Tuna and avocado tartare crostini.....	37:105

BURGERS, FILLED BREADS AND SANDWICHES

Grilled pizza with smoked salmon, capers and mascarpone.....	39:106
Italian sausage burgers with red onion jam.....	38:97
Mint and lamb burgers with saffron tomato jam.....	34:53
Tuna niçoise salad baguette.....	38:76

BUTTERS, FLAVOURED

Brown butter.....	36:62
Lemongrass and chilli butter.....	39:99
Roasted garlic butter.....	37:100
Sage butter sauce.....	37:66
Tarragon butter.....	36:56

CAKES AND SLICES

Banana, cranberry and lime layer cake.....	37:62
Berry, polenta and orange cake.....	37:63
Chocolate and fresh raspberry cake.....	39:86
Chocolate and Guinness bundt cake with chocolate ganache.....	37:57
Christmas cake.....	39:118
Cinnamon apple crumble cake with warm toffee sauce.....	37:62
Coconut and raspberry bundt cakes.....	37:54
Coffee and walnut cake with rum and walnut cream.....	37:54
Flourless chocolate cake with raspberry coulis.....	36:64
Ginger roulade with tamarind-glazed mango and mascarpone.....	37:58
Lemon, lime and almond cake.....	38:95
Orange and ginger cake with ginger syrup, lychees and pineapple.....	34:86
Orange, almond and semolina cake with lemon, rosemary and fennel seed syrup.....	35:62
Warm lemon madeleines with lemon posset and lemon curd.....	37:57

CALAMARI AND SQUID — SEE SEAFOOD

CAPERS

Brill with capers and brown butter.....	36:62
Bruschetta of roasted capsicum, tomatoes, capers and anchovies.....	35:67
Grilled pizza with smoked salmon, capers and mascarpone.....	39:106
Penne pasta with cauliflower, capers and anchovies.....	37:89
Potato salad with horseradish and caper dressing.....	39:73
Roasted capsicum and tomato salad with capers.....	34:97
Roasted cauliflower and capsicum salad with capers.....	35:55
Smoked fish, egg and caper dip.....	34:75

CAPSICUMS

Bruschetta of roasted capsicum, tomatoes, capers and anchovies.....	35:67
Harissa peperonata.....	34:56

Pork and red capsicum skewers with crushed white beans and feta	39:129
Roasted capsicum and tomato salad with capers	34:97
Roasted cauliflower and capsicum salad with capers	35:55
Roasted cauliflower soup with red capsicum purée	36:89

CARROTS

Roasted baby carrot salad with a cumin and orange dressing	38:81
Spiced carrot and chickpea hummus	34:73
Spiced roasted carrot, almond and yoghurt dip	38:89
Vegetables à la Grecque	36:60
Winter vegetable, orzo and porcini minestrone	36:97

CAULIFLOWER

Penne pasta with cauliflower, capers and anchovies	37:89
Roasted cauliflower and capsicum salad with capers	35:55
Roasted cauliflower soup with red capsicum purée	36:89
Vegetables à la Grecque	36:60

CHEESES — SEE ALSO GOAT'S CHEESE, PECORINO; MASCARPONE; PARMESAN; RICOTTA

Asparagus tart with Gruyère cheese pastry	38:56
Beef salad with fresh figs, rocket and mozzarella and basil dressing	35:61
Cheese and rosemary twists	37:100
Grilled asparagus and haloumi with warm bacon and hazelnut dressing	38:53
Gruyère toasts with sherried mushrooms and sizzled pancetta	35:71
Roasted red onion and blue cheese tart	38:79
Stuffed zucchini flowers	34:64
Warm winter salad of pumpkin, chorizo, fennel and blue cheese	37:71

CHERRIES — SEE STONE FRUIT**CHICKEN AND TURKEY**

Braised chicken with lemon and oregano potatoes	35:58
Chargrilled chicken wings	38:65
Chicken shawarma with whipped feta, lemon and avocado	39:102
Chicken with crushed almonds, smoked paprika and lemon	38:92
Chicken, chickpea and thyme soup	36:96
Chicken, white wine and pea risotto	38:101
Hainanese chicken with ginger rice	38:66
One-pot chicken with couscous and green olives	37:92
Peri-peri spatchcocked chicken	34:56
Roast spatchcocked chicken with green bean and crispy crouton salad	36:100
Roast tarragon chicken	36:56
Roast turkey with rice, leek and pistachio stuffing	39:74
Simple country terrine	36:55
Smoked chicken and mango salad with crispy noodles and peanut dressing	34:93
Spiced chicken breasts with chickpea and yoghurt salad	35:105
Spicy satay chicken bites spiked with lemongrass	34:59
Sticky chicken wings with orange and maple syrup	39:124
Thai green chicken and eggplant curry	37:83
Zucchini, chicken and farro salad with saffron vinaigrette	34:68

CHICKPEAS

Broad bean and herb tabbouleh	39:105
Chicken, chickpea and thyme soup	36:96

Chickpea and yoghurt sala	35:105
Paneer with spinach, chickpeas and tomatoes	37:78
Pasta with cockles, chorizo and chickpeas	39:128
Quick lamb tagine with chickpeas	38:98
Spiced carrot and chickpea hummus	34:73

CHILLIES

Braised pork hock with chilli caramel sauce	38:69
Brown rice, coconut and chilli pumpkin soup	36:95
Bruschetta of grilled eggplant with feta, chilli, mint and pine nuts	35:67
Chilli and lime salt	36:74
Chilli tomato sauce	35:56
Chimichurri marinade	34:59
Ginger, sesame and chilli dressing	36:105
Green beans with chilli and coconut	37:80
Lemongrass and chilli butter	39:99
Peri-peri spatchcocked chicken	34:56
Prawn, coriander and chilli toasts with poached eggs and harissa	35:72
Soy, chilli and ginger dipping sauce	38:71
Stir-fried chilli beef with coriander noodles	36:103

CHOCOLATE

Chocolate and fresh raspberry cake	39:86
Chocolate and Guinness bundt cake with chocolate ganache	37:57
Chocolate French toast with roasted plums and mascarpone	35:75
Chocolate ganache	37:57
Chocolate ganache biscuits	39:116
Chocolate sticks	39:114
Dark chocolate fudge	39:119
Flourless chocolate cake with raspberry coulis	36:64
Iced coffee and chocolate tiramisu	39:79
Pear and chocolate croissant pudding	37:102
Spiced chocolate, almond and cranberry rolls	38:84
White chocolate and coconut biscuits	39:116
White chocolate fudge	39:119
White chocolate mousse	39:92

CHORIZO — SEE SAUSAGES, CHORIZO**COCONUT**

Brown rice, coconut and chilli pumpkin soup	36:95
Coconut and raspberry bundt cakes	37:54
Green beans with chilli and coconut	37:80
Honey roasted almond, date and coconut granola	38:87
Indian spiced coconut mussels	34:97
Lemon and coconut puddings with fresh blueberries	39:129
Lime, coconut and tofu parfait with papaya	34:84
Nasi Lemak — Malaysian coconut rice with anchovies	37:120
Raspberry coconut ice	39:117
Spiced prawns with cashew nut and coconut dukkah	39:99
Steamed sweet potato and coconut custards	38:72
White chocolate and coconut biscuits	39:116

CORIANDER

Prawn, coriander and chilli toasts with poached eggs and harissa	35:72
Stir-fried chilli beef with coriander noodles	36:103

CORN

Sweetcorn and green bean salad	34:97
Zucchini, sweetcorn and goat's cheese frittata	34:64
Smoked fish, sweetcorn and potato chowder	37:90
Roasted buttercup pumpkins with sweetcorn and polenta	37:66
Grilled corn and basil salad	39:102

CRANBERRIES — SEE BERRIES**CRÈME FRAÎCHE**

Honeyed crème fraîche	35:72
Quick berry and crème fraîche ice cream	34:100

CUCUMBER

Cucumber and yoghurt salad	35:92
Thai-style duck and cucumber salad	38:70

CURRIES

Beef rendang — Malaysian-style curry	37:84
Burmese-style pork, potato and tamarind curry	37:78
Hot and sour fish — Bengali-style fish curry	37:76
Lamb, cashew nut and cardamom curry	37:80
Masur dhal with spiced onion and curry leaves	37:83
Thai green chicken and eggplant curry	37:83

DESSERTS, COLD

Affogato with biscotti	37:108
Almond and coffee profiteroles	36:64
Almond meringues with lemon sugar and raspberries	39:90
Baklava crumb ice cream	36:106
Blueberry and mint summer puddings with mint cream	34:89
Cherries in Kirsch with white chocolate mousse	39:92
Chilled blackberry, red wine and pearl tapioca puddings	34:88
Chocolate tarts	36:125
Figs poached in coffee and orange syrup with mascarpone	38:84
Iced coffee and chocolate tiramisu	39:79
Lemon posset	37:57
Lime, coconut and tofu parfait with papaya	34:84
Melon sherbet with melon and herb sugar	34:84
Pedro Ximénez sherry and raisin tart	35:62
Quick berry and crème fraîche ice cream	34:100
Red wine and vanilla summer pudding	39:86
Steamed sweet potato and coconut custards	38:72

DESSERTS AND PUDDINGS, HOT

Baked golden syrup or jam puddings	37:97
Caramelised apple and cranberry arancini with cinnamon yoghurt	36:84
Cherry bread pudding with almond cream	35:37
Chocolate French toast with roasted plums and mascarpone	35:75
Lemon and coconut puddings with fresh blueberries	39:129
Pear and chocolate croissant pudding	37:102

DIPS — SEE ALSO SAUCES AND SALSAS

Avocado, basil and broad bean dip	34:73
Beetroot, almond and tahini dip	38:89
Dipping sauce	34:94
Double dip	34:78
Fennel and white bean dip	38:76
Grilled eggplant with tahini, walnuts and lemon	34:73
Nuoccham	38:73
Pineapple sambal	38:71
Smoked fish, egg and caper dip	34:75
Smoky eggplant hummus	37:91
Soy, chilli and ginger dipping sauce	38:71
Spiced carrot and chickpea hummus	34:73
Spiced roasted carrot, almond and yoghurt dip	38:89

DRESSINGS AND MAYONNAISE — SEE ALSO SAUCES AND SALSAS

Almond and Parmesan dressing	38:92
Anchovy mayonnaise	39:77
Bacon and hazelnut dressing	38:53
Basil dressing	35:61
Ceviche dressing	36:104
Cumin and orange dressing	38:81
Ginger, sesame and chilli dressing	36:105
Horseradish and caper dressing	39:73

Lemon mayonnaise	35:56
Lemon, tarragon and sour cream dressing	34:98
Mint dressing	38:56
Mint vinaigrette	35:57
Olive dressing	34:64
Palm sugar dressing	34:93
Peanut dressing	34:93
Pineapple dressing	34:78
Preserved lemon dressing	39:106
Saffron vinaigrette	34:68
Tarragon dressing	38:81
Vinaigrette	35:69
Wasabi and lime dressing	39:73
White sauce	35:58
Yoghurt, tahini and mint dressing	35:69

DUCK

Duck breast with red wine and cherry sauce	36:59
Duck fattoush salad with yoghurt, tahini and mint dressing	35:69
Five-spice duck with noodles, mushrooms and Asian greens	39:124
Roast duck with grape and almond agrodolce	37:107
Thai-style duck and cucumber salad	38:70

EGGPLANT

Bruschetta of grilled eggplant with feta, chilli, mint and pine nuts	35:67
Grilled eggplant with tahini, walnuts and lemon	34:73
Roasted eggplant and Puy lentil soup	35:99
Smoky eggplant hummus	37:91
Thai green chicken and eggplant curry	37:83

EGGS

Asparagus with anchovy mayonnaise and chopped egg	39:77
Crisp eggs stuffed with ricotta, prosciutto and herbs	35:56
Garden salad with lemon, tarragon and sour cream dressing	34:98
Mussel and spring onion omelette	38:73
Pea, feta and prawn frittata	38:53
Prawn, coriander and chilli toasts with poached eggs and harissa	35:72
Salad Lyonnaise with herb croutons	35:69
Smoked fish, egg and caper dip	34:75
Turkish eggs on roasted pumpkin, chorizo and lentils	36:84

FENNEL

Citrus salmon with fennel, orange and black olives	39:70
Fennel and white bean dip	38:76
Fennel, green grape and melon salsa	34:75
Lemon, rosemary and fennel seed syrup	35:62
Mussels with fennel and Pernod	36:56
Panfried fish on white beans and fennel	38:102
Preserved limes with fennel seed and turmeric	35:83
Roasted green bean and fennel panzanella with almond and Parmesan dressing	38:92
Shaved fennel, radish and sumac salad	35:67
Sweet and sour fennel with currants and almonds	35:54
Vegetables à la Grecque	36:60
Warm winter salad of pumpkin, chorizo, fennel and blue cheese	37:71
Zucchini, sweetcorn and goat's cheese frittata	34:64

FETA

Bruschetta of grilled eggplant with feta, chilli, mint and pine nuts	35:67
Crushed white beans and feta	39:129
Garlic and feta bagel croutons	36:92
Lamb and feta kofta with smoky eggplant hummus	37:91
Pea, feta and prawn frittata	38:53

Spiced red onion and beetroot salsa with feta and mint	34:78
Whipped feta, lemon and avocado	39:102

FIGS

Beef salad with fresh figs, rocket and mozzarella and basil dressing	35:61
Figs poached in coffee and orange syrup with mascarpone	38:84
Preserved figs in rum and cardamom syrup	35:83
Zucchini, fig and almond loaf	34:68

FISH — SEE ALSO SALMON; SEAFOOD; TUNA

Brill with capers and brown butter	36:62
Citrus salmon with fennel, orange and black olives	39:70
Crispy skinned fish with tamarind and tomatoes	38:66
Fried turmeric fish with dill and roasted peanuts	38:69
Grilled fish with broad bean and herb tabbouleh	39:105
Grilled pizza with smoked salmon, capers and mascarpone	39:106
Grilled tuna and asparagus with preserved lemon dressing	39:106
Hapuka, chorizo and bean paella	34:60
Hot and sour fish — Bengali-style fish curry	37:76
Hot smoked salmon filo tarts with a watercress and pecorino salad	35:103
Pan roasted hapuka with braised fennel and olives	35:99
Panfried fish on white beans and fennel	38:102
Salmon with a green pea salsa	37:95
Seared tuna with ceviche dressing	36:104
Smoked fish, egg and caper dip	34:75
Smoked fish, sweetcorn and potato chowder	37:90
Spaghetti with almonds, peas and salmon	38:89
Stuffed baked potatoes with prawns and smoked fish	36:104
Tuna and avocado tartare crostini	37:105
Tuna niçoise salad baguette	38:76
Tuna spiedini with artichoke caponata	35:61

GARLIC

Garlic and feta bagel croutons	36:92
Green beans with spinach, lemon and garlic	37:107
Lemongrass and garlic roasted pork belly	38:71
Summer minestrone with garlic prawns	34:94

GINGER

Crushed apple and ginger sauce	37:95
Ginger and lime yoghurt	39:122
Ginger biscuits	39:114
Ginger rice	38:66
Ginger roulade with tamarind-glazed mango and mascarpone	37:58
Ginger, sesame and chilli dressing	36:105
Iced ginger and spice biscuits	39:116
Orange and ginger cake with ginger syrup, lychees and pineapple	34:86
Soy, chilli and ginger dipping sauce	38:71

GOAT'S CHEESE, PECORINO

Zucchini, sweetcorn and goat's cheese frittata	34:64
Watercress and pecorino salad	35:103
Farfalle pasta with mixed mushrooms and goat's cheese	35:99
Warm olives with goat's cheese	35:55

GRAPES

Fennel, green grape and melon salsa	34:75
Grape and almond agrodolce	37:107
Grape, vanilla bean and toasted almond jam	35:86

HAM — SEE BACON, HAM, PROSCIUTTO AND PANCETTA

HAZELNUTS — SEE NUTS

HONEY

Grilled apricot and honey fool tart	34:86
Ricotta with fresh fruit, honey and roasted almonds	39:94

ICE CREAMS AND GRANITAS

Affogato with biscotti	37:108
Baklava crumb ice cream	36:106
Lychee granita	39:88
Quick berry and crème fraiche ice cream	34:100

JAMS, PICKLES, RELISHES AND PRESERVES

Beetroot relish	35:80
Brine for pork	36:74
Giadiniera — pickled vegetables	35:81
Grape, vanilla bean and toasted almond jam	35:86
Jam buttons	39:113
Mostardo di cremona — Italian mustard fruits	35:83
Nectarines and peaches in brandy syrup	34:83
Pickling liquid	35:81
Preserved figs in rum and cardamom syrup	35:83
Preserved limes with fennel seed and turmeric	35:83
Red onion jam	38:97
Saffron tomato jam	34:53
Spiced plum and blackberry paste	39:92

KEBABS AND SKEWERS

Chorizo and squid skewers on crushed white beans and chilli tomato sauce	35:56
Pork and red capsicum skewers with crushed white beans and feta	39:129
Spiced pork kebabs with sweetcorn and green bean salad	34:97
Tuna spiedini with artichoke caponata	35:61
Zucchini, scallop and bacon kebabs with fresh tomato sauce	34:70

KUMARA

Baked kumara with roasted garlic butter	37:100
Prawn, kumara and avocado salsa with pineapple dressing	34:78
Steamed sweet potato and coconut custards	38:72

LAMB

Barbecued shoulder of lamb with chopped Turkish salad	39:05
Braised lamb shank and porcini pies	35:89
Braised lamb with white wine, baby onions and mushrooms	37:102
Hearty lamb shank and butter bean soup	36:95
Lamb and beetroot köfte	35:92
Lamb and feta kofta with smoky eggplant hummus	37:91
Lamb and pine nut borek	36:103
Lamb rumps with a Parmesan crust	35:95
Lamb skewers with korma peanut sauce and cucumber salad	37:92
Lamb tagine with ras al hanout	35:92
Lamb, cashew nut and cardamom curry	37:80
Mint and lamb burgers with saffron tomato jam	34:53
Moroccan lamb rolls	39:126
Navarin of lamb with white beans and green olives	36:62
Quick lamb tagine with chickpeas	38:98
Rack of lamb, mint béarnaise and braised peas and lettuce	35:89
Roasted lamb rump on pea purée with lemon relish	38:53
Salt dough lamb	36:73
Slow roasted shoulder of lamb with warm tomato and black olive salad	35:95

LEEKs

Baked pasta with mushrooms, leeks and silverbeet	35:58
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Leek and mustard mash 36:74
 Rice, leek and pistachio stuffing 39:74

LEMONGRASS

Lemongrass and chilli butter 39:99
 Lemongrass and garlic roasted pork belly 38:71
 Lemongrass beef and noodle soup 38:65
 Spicy satay chicken bites spiked
 with lemongrass 34:59

LEMONS

Chicken with crushed almonds, smoked
 paprika and lemon 38:92
 Cracked wheat, green olive and lemon
 tabbouleh 35:92
 Garden salad with lemon, tarragon and sour
 cream dressing 34:98
 Green beans with spinach, lemon and garlic 37:107
 Grilled eggplant with tahini, walnuts
 and lemon 34:73
 Lemon and coconut puddings with
 fresh blueberries 39:129
 Lemon and oregano potatoes 35:58
 Lemon curd, berry and pistachio brioche 36:80
 Lemon drops 39:120
 Lemon relish 38:53
 Lemon sugar 39:90
 Lemon, lime and almond cake 38:95
 Orange, almond and semolina cake with
 lemon, rosemary and fennel seed syrup 35:62
 Preserved lemon dressing 39:106
 Preserved lemon, artichoke and pine
 nut salsa 34:75
 Pumpkin and smoked paprika soup
 with prawns, preserved lemon and
 toasted almonds 37:69
 Warm lemon madeleines with lemon posset
 and lemon curd 37:57
 Whipped feta, lemon and avocado 39:102

LENTILS

Braised pork and Puy lentils 36:60
 Masur dhal with spiced onion and
 curry leaves 37:83
 Roasted eggplant and Puy lentil soup 35:99
 Turkish eggs on roasted pumpkin, chorizo
 and lentils 36:84

LIMES

Banana, cranberry and lime layer cake 37:62
 Chilli and lime salt 36:74
 Ginger and lime yoghurt 39:122
 Lemon, lime and almond cake 38:95
 Lime and tahini yoghurt sauce 36:87
 Lime, coconut and tofu parfait with papaya 34:84
 Preserved limes with fennel seed
 and turmeric 35:83
 Saké and kaffir lime cured salmon 36:76
 Wasabi and lime dressing 39:73

LYCHEES

Lychee granita 39:88
 Orange and ginger cake with ginger syrup,
 lychees and pineapple 34:86

MANGO AND PAPAYA

Green beans with mango chutney 39:122
 Lime, coconut and tofu parfait with papaya 34:84
 Smoked chicken and mango salad with crispy
 noodles and peanut dressing 34:93
 Tamarind-glazed mango and mascarpone 37:58

**MARINADES — SEE ALSO SALTS,
SPICE MIXES AND STOCKS**

Chimichurri marinade 34:59
 Saké cure 36:76

MASCARPONE

Chocolate French toast with roasted plums
 and mascarpone 35:75

Figs poached in coffee and orange syrup
 with mascarpone 38:84
 Ginger roulade with tamarind glazed mango
 and mascarpone 37:58
 Grilled pizza with smoked salmon, capers
 and mascarpone 39:106

MELON

Fennel, green grape and melon salsa 34:75
 Melon sherbet with melon and herb sugar 34:84
 Watermelon and raspberry salad with
 rosewater syrup 34:110

MINT

Blueberry and mint summer puddings with
 mint cream 34:89
 Bruschetta of grilled eggplant with feta, chilli,
 mint and pine nuts 35:67
 Mint aioli 36:73
 Mint and lamb burgers with saffron
 tomato jam 34:53
 Mint béarnaise 35:89
 Mint dressing 38:56
 Mint oil 36:87
 Mint vinaigrette 35:57
 Salmon and mint crushed broad beans on
 ricotta and grilled bread 36:87
 Spiced red onion and beetroot salsa with
 feta and mint 34:78
 Yoghurt, tahini and mint dressing 35:69

MOZZARELLA — SEE CHEESES**MUSHROOMS**

Baked pasta with mushrooms, leeks
 and silverbeet 35:58
 Braised lamb shank and porcini pies 35:89
 Braised lamb with white wine, baby onions
 and mushrooms 37:102
 Farfalle pasta with mixed mushrooms and
 goat's cheese 35:99
 Five-spice duck with noodles, mushrooms
 and Asian greens 39:124
 Gruyère toasts with sherried mushrooms
 and sizzled pancetta 35:71
 Vegetables à la Grecque 36:60
 Winter vegetable, orzo and porcini
 minestrone 36:97

MUSSELS — SEE ALSO SEAFOOD

Indian spiced coconut mussels 34:97
 Mussel and spring onion omelette 38:73
 Mussels with fennel and Pernod 36:56

**NIBBLES, SMALL BITES
AND ANTIPASTI**

Antipasti platter 39:77
 Cheese and rosemary twists 37:100
 Chermoula prawns 35:54
 Chorizo and squid skewers on crushed white
 beans and chilli tomato sauce 35:56
 Crisp eggs stuffed with ricotta, prosciutto
 and herbs 35:56
 Gruyère toasts with sherried mushrooms
 and sizzled pancetta 35:71
 Lamb and beetroot köfte 35:92
 Lamb and feta kofta with smoky eggplant
 hummus 37:91
 Lamb and pine nut borek 36:103
 Roasted cauliflower and capsicum salad
 with capers 35:55
 Rosemary and Parmesan crackers 38:76
 Spiced prawns with cashew nut and
 coconut dukkah 39:99
 Spicy satay chicken bites spiked with
 lemongrass 34:59
 Sweet and sour fennel with currants
 and almonds 35:54
 Tom Yum prawns 39:67
 Warm olives with goat's cheese 35:55

NECTARINES — SEE STONE FRUIT**NOODLES**

Smoked chicken and mango salad with crispy
 noodles and peanut dressing 34:93
 Coriander noodles 36:103
 Kolo Mee — Sarawak noodles 37:118
 Lemongrass beef and noodle soup 38:65
 Five-spice duck with noodles, mushrooms
 and Asian greens 39:124

**NUTS — PISTACHIOS, HAZELNUTS;
SEE ALSO ALMONDS, PEANUTS,
PINE NUTS, WALNUTS**

Creamy quinoa porridge with rhubarb, cherries
 and hazelnuts 36:85
 Lemon curd, berry and pistachio brioche 36:80
 Pumpkin and ricotta tortellini with pumpkin,
 hazelnuts and sage butter sauce 37:66
 Rice, leek and pistachio stuffing 39:74
 Warm bacon and hazelnut dressing 38:53

OLIVES

Balsamic roasted tomato, olive and
 prosciutto tarts 34:98
 Citrus salmon with fennel, orange and
 black olives 39:70
 Cracked wheat, green olive and lemon
 tabbouleh 35:92
 Navarin of lamb with white beans and
 green olives 36:62
 One-pot chicken with couscous and
 green olives 37:92
 Raw zucchini salad with olive dressing 34:64
 Warm olives with goat's cheese 35:55
 Warm tomato and black olive salad 35:95

ONIONS, SPRING ONIONS

Braised lamb with white wine, baby onions
 and mushrooms 37:102
 Masur dhal with spiced onion and curry leaves 37:83
 Mussel and spring onion omelette 38:73
 Red onion jam 38:97
 Roasted red onion and blue cheese tart 38:79
 Spiced caramelised onion mash 37:69
 Spiced onion mash 37:69
 Spiced red onion and beetroot salsa with
 feta and mint 34:78

ORANGES

Berry, polenta and orange cake 37:63
 Citrus salmon with fennel, orange and
 black olives 39:70
 Cumin and orange dressing 38:81
 Orange and ginger cake with ginger syrup,
 lychees and pineapple 34:86
 Orange and maple syrup 39:124
 Orange, cardamom and balsamic glaze 39:70

**PANCETTA — SEE BACON, HAM,
PROSCIUTTO AND PANCETTA****PAPAYA — SEE MANGO AND PAPAYA****PARMESAN**

Almond and Parmesan dressing 38:92
 Lamb rumps with a Parmesan crust 35:95
 Pasta with bacon and Parmesan 38:102
 Rosemary and Parmesan crackers 38:76

PARSLEY

Cracked wheat, green olive and
 lemon tabbouleh 35:92
 Parsley soup with garlic and feta
 bagel croutons 36:92

PARSNIPS

Swiss chard, bacon and parsnip tarts 36:80
 Winter vegetable, orzo and
 porcini minestrone 36:97

PASTA, POLENTA AND GRAINS

Baked pasta with mushrooms, leeks and silverbeet.....	35:58
Berry, polenta and orange cake	37:63
Cracked wheat, green olive and lemon tabbouleh	35:92
Creamy quinoa porridge with rhubarb, cherries and hazelnuts	36:85
Farfalle pasta with mixed mushrooms and goat's cheese.....	35:99
Nectarine and polenta tart	39:90
One-pot chicken with couscous and green olives.....	37:92
Orange, almond and semolina cake with lemon, rosemary and fennel seed syrup.....	35:62
Pasta with bacon and Parmesan.....	38:102
Pasta with cockles, chorizo and chickpeas	39:128
Penne pasta with cauliflower, capers and anchovies	37:89
Pumpkin and ricotta tortellini with pumpkin, hazelnuts and sage butter sauce.....	37:66
Roasted buttercup pumpkins with sweetcorn and polenta	37:66
Spaghetti with almonds, peas and salmon	38:89
Winter vegetable, orzo and porcini minestrone	36:97
Zucchini, chicken and farro salad with saffron vinaigrette	34:68

PASTRY AND DOUGH

Beef and red wine pies with pumpkin and spiced onion mash.....	37:69
Biscuit dough #1	39:113
Biscuit dough #2	39:114
Braised lamb shank and porcini pies	35:89
Choux pastry	36:64
Gruyère cheese pastry	38:56
Hot smoked salmon filo tarts with a watercress and pecorino salad	35:103
Pâte sucrée.....	36:125
Pizza dough.....	39:106
Salt dough.....	36:73
Spiced chocolate, almond and cranberry rolls.....	38:84

PEACHES — SEE STONE FRUIT

PEANUTS

Fried turmeric fish with dill and roasted peanuts	38:69
Lamb skewers with korma peanut sauce and cucumber salad	37:92
Smoked chicken and mango salad with crispy noodles and peanut dressing	34:93
Spicy satay chicken bites spiked with lemongrass	34:59

PEARS

Pear and almond frangipane bruschetta with honeyed crème fraîche.....	35:73
Pear and chocolate croissant pudding	37:102
Prosciutto with rocket and pear.....	39:77

PEAS

Braised peas and lettuce	35:89
Chicken, white wine and pea risotto	38:101
Green bean and two pea salad with tarragon dressing.....	38:81
Pea, feta and prawn frittata.....	38:53
Roasted lamb rump on pea purée with lemon relish	38:53
Salmon with a green pea salsa	37:95
Snow pea, edamame bean and radish salad	39:73
Spaghetti with almonds, peas and salmon.....	38:89

PICKLES, RELISHES AND PRESERVES — SEE JAMS, PICKLES, RELISHES AND PRESERVES

PIES

Beef and red wine pies with pumpkin and spiced onion mash.....	37:69
Braised lamb shank and porcini pies	35:89

PINEAPPLE

Orange and ginger cake with ginger syrup, lychees and pineapple	34:86
Pineapple dressing.....	34:78
Pineapple sambal	38:71

PINE NUTS

Bruschetta of grilled eggplant with feta, chilli, mint and pine nuts.....	35:67
Lamb and pine nut borek.....	36:103
Preserved lemon, artichoke and pine nut salsa.....	34:75
Roasted tomatoes with balsamic vinegar and pine nuts.....	39:77

PISTACHIOS — SEE NUTS

PLUMS — SEE STONE FRUIT

PORCINI — SEE MUSHROOMS

PORK

Almond-crumbed pork chops with green bean salad and crushed apple and ginger sauce	37:95
Apricot and sage roasted pork.....	38:79
Asian pork dumpling soup.....	36:92
Braised pork and Puy lentils	36:60
Braised pork hock with chilli caramel sauce	38:69
Brined pork chops with leek and mustard mash.....	36:74
Burmese-style pork, potato and tamarind curry	37:78
Chinese-style spare ribs	34:53
Cockle and pork cataplana	36:100
Country meatloaf with a devilled sauce glaze	38:98
Kolo Mee — Sarawak noodles	37:118
Lemongrass and garlic roasted pork belly	38:71
Pork and red capsicum skewers with crushed white beans and feta	39:129
Pork and sage saltimbocca.....	38:92
Pork belly on mountain bread with shaved fennel, radish and sumac salad.....	35:67
Pork tenderloins stuffed with harissa peperonata.....	34:56
Roast pork fillet with butter beans and sage	35:103
Simple country terrine	36:55
Spiced pork kebabs with sweetcorn and green bean salad	34:97

POTATOES

Boulangère potatoes.....	35:95
Burmese-style pork, potato and tamarind curry	37:78
Lemon and oregano potatoes.....	35:58
Potato gnocchi.....	38:101
Potato rosti	37:107
Potato salad with horseradish and caper dressing	39:73
Roasted Hasselback potatoes	39:77
Smoked fish, sweetcorn and potato chowder.....	37:90
Spiced oven wedges	39:124
Stuffed baked potatoes with prawns and smoked fish	36:104

PRAWNS — SEE ALSO SEAFOOD

Cabbage, prawn and rice dolmas	35:37
Chermoula prawns.....	35:54
Indian masala prawns	34:61
Pea, feta and prawn frittata.....	38:53
Prawn, kumara and avocado salsa with pineapple dressing.....	34:78
Prawns with Szechuan salt and chilli, lime salt.....	36:74
Pumpkin and smoked paprika soup with prawns, preserved lemon and toasted almonds	37:69
Shrimp dumplings	36:125
Spiced prawns with cashew nut and coconut dukkah.....	39:99

Stuffed baked potatoes with prawns and smoked fish	36:104
Summer minestrone with garlic prawns.....	34:94
Tom Yum prawns.....	39:67

PROSCIUTTO — SEE BACON, HAM, PROSCIUTTO AND PANCETTA

PUMPKIN

Brown rice, coconut and chilli pumpkin soup	36:95
Pumpkin and ricotta tortellini with pumpkin, hazelnuts and sage butter sauce	37:66
Pumpkin and smoked paprika soup with prawns, preserved lemon and toasted almonds	37:69
Pumpkin and spiced onion mash	37:69
Pumpkin loaf with butterscotch icing and candied pumpkin seeds	37:70
Turkish eggs on roasted pumpkin, chorizo and lentils	36:84
Warm winter salad of pumpkin, chorizo, fennel and blue cheese	37:71

PUDDINGS — SEE DESSERTS, WARM

RADISHES

Shaved fennel, radish and sumac salad.....	35:67
Snow pea, edamame bean and radish salad.....	39:73

RASPBERRIES — SEE BERRIES

RICE

Brown rice, coconut and chilli pumpkin soup.....	36:95
Cabbage, prawn and rice dolmas.....	35:37
Caramelised apple and cranberry arancini with cinnamon yoghurt.....	36:84
Chicken, white wine and pea risotto	38:101
Ginger rice.....	38:66
Hapuka, chorizo and bean paella.....	34:60
Nasi Lemak — Malaysian coconut rice with anchovies.....	37:120
Rice, leek and pistachio stuffing.....	39:74

RICOTTA

Crisp eggs stuffed with ricotta, prosciutto and herbs.....	35:56
Pumpkin and ricotta tortellini with pumpkin, hazelnuts and sage butter sauce	37:66
Ricotta with fresh fruit, honey and roasted almonds	39:94
Salmon and mint crushed broad beans on ricotta and grilled bread	36:87

ROSEMARY

Cheese and rosemary twists	37:100
Orange, almond and semolina cake with lemon, rosemary and fennel seed syrup.....	35:62
Rosemary and Parmesan crackers.....	38:76

SAFFRON

Mint and lamb burgers with saffron tomato jam	34:53
Seafood and tomato saffron broth.....	36:92
Zucchini, chicken and farro salad with saffron vinaigrette	34:68

SALADS, FRUIT

Watermelon and raspberry salad with rosewater syrup	34:110
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SALADS, MEAT AND FISH

Beef salad with fresh figs, rocket and mozzarella and basil dressing	35:61
Beef salad with palm sugar dressing	34:93
Grilled asparagus and haloumi with warm bacon and hazelnut dressing.....	38:53
Salad Lyonnaise with herb croutons.....	35:69
Smoked chicken and mango salad with crispy noodles and peanut dressing	34:93
Thai-style duck and cucumber salad.....	38:70

Tuna niçoise salad baguette	38:76
Warm winter salad of pumpkin, chorizo, fennel and blue cheese	37:71
Zucchini, chicken and farro salad with saffron vinaigrette	34:68

SALADS, VEGETABLE

Broad bean and herb tabbouleh	39:105
Broad bean, beetroot and green bean salad with watercress pesto	38:59
Chickpea and yoghurt salad	35:105
Chopped Turkish salad	39:105
Cracked wheat, green olive and lemon tabbouleh	35:92
Crisp tofu with a ginger, sesame and chilli dressing	36:105
Cucumber and yoghurt salad	35:92
Cucumber salad	37:92
Garden salad with lemon, tarragon and sour cream dressing	34:98
Green bean and crispy crouton salad	36:100
Green bean and two pea salad with tarragon dressing	38:81
Green bean salad	37:95
Grilled corn and basil salad	39:102
Potato salad with horseradish and caper dressing	39:73
Raw zucchini salad with olive dressing	34:64
Roasted baby carrot salad with a cumin and orange dressing	38:81
Roasted capsicum and tomato salad with capers	34:97
Roasted cauliflower and capsicum salad with capers	35:55
Roasted green bean and fennel panzanella with almond and Parmesan dressing	38:92
Shaved asparagus and green apple salad with mint dressing	38:56
Shaved fennel, radish and sumac salad	35:67
Snow pea, edamame bean and radish salad	39:73
Sweetcorn and green bean salad	34:97
Warm tomato and black olive salad	35:95
Watercress and pecorino salad	35:103

SALMON

Citrus salmon with fennel, orange and black olives	39:70
Fresh salmon spring rolls	34:94
Grilled pizza with smoked salmon, capers and mascarpone	39:106
Hot smoked salmon filo tarts with a watercress and pecorino salad	35:103
Saké and kaffir lime cured salmon	36:76
Salmon and mint crushed broad beans on ricotta and grilled bread	36:87
Spaghetti with almonds, peas and salmon	38:89
Tandoori salmon with ginger and lime yoghurt	39:122

SALTS, SPICE MIXES AND STOCKS

Asian braising stock	38:69
Burmese-style spice paste	37:78
Cashew nut masala	37:80
Chilli and lime salt	36:74
Herb salt	36:77
Malaysian-style curry paste	37:84
Ras al hanout	35:92
Szechuan salt	36:74
Thai green curry paste	37:83

**SAUCES AND SALSAS —
SEE ALSO BUTTERS,
FLAVOURED; DIPS**

Basil pesto	39:69
Brandy sauce	36:59
Candied pumpkin seeds	37:70
Chermoula	35:54
Chilli caramel sauce	38:69
Chilli tomato sauce	35:56

Chinese plum sauce	39:126
Crushed apple and ginger sauce	37:95
Devilled sauce glaze	38:98
Dipping sauce	34:94
Fennel, green grape and melon salsa	34:75
Fresh tomato sauce	34:70
Ginger and lime yoghurt	39:122
Grape and almond agrodolce	37:107
Gravy	39:74
Horseradish and mustard sauce	36:77
Korma peanut sauce	37:92
Lemon relish	38:53
Lime and tahini yoghurt sauce	36:87
Mint béarnaise	35:89
Mint oil	36:87
Orange and maple syrup	39:124
Orange, cardamom and balsamic glaze	39:70
Pineapple sambal	38:71
Prawn, kumara and avocado salsa with pineapple dressing	34:78
Preserved lemon, artichoke and pine nut salsa	34:75
Red capsicum purée	36:89
Red onion jam	38:97
Red wine and cherry sauce	36:59
Rice, leek and pistachio stuffing	39:74
Roasted garlic butter	37:100
Saffron tomato jam	34:53
Sage butter sauce	37:66
Salmon with a green pea salsa	37:95
Soy, chilli and ginger dipping sauce	38:71
Spiced red onion and beetroot salsa with feta and mint	34:78
Tarka	37:78
Wasabi and lime dressing	39:73
Watercress pesto	38:59
Whipped feta, lemon and avocado	39:102
White sauce	35:58

**SAUCES, SWEET, SYRUPS
AND TOPPINGS**

Almond cream	35:37
Apple compote	36:84
Banana cream	37:62
Butterscotch icing	37:70
Chocolate ganache	37:57
Cinnamon yoghurt	36:84
Coffee and orange syrup	38:84
Coffee crème pâtissière	36:64
Grape, vanilla bean and toasted almond jam	35:86
Honeyed crème fraîche	35:72
Lemon curd	37:57
Lemon sugar	39:90
Lemon, rosemary and fennel seed syrup	35:62
Melon and herb sugar	34:84
Mint cream	34:89
Raspberry coulis	36:64
Raspberry glaze	37:54
Rosewater syrup	34:110
Rum and cardamom syrup	35:83
Rum and walnut cream	37:54
Warm toffee sauce	37:62

SAUSAGES, CHORIZO

Chorizo and squid skewers on crushed white beans and chilli tomato sauce	35:56
Hapuka, chorizo and bean paella	34:60
Italian sausage burgers with red onion jam	38:97
Pasta with cockles, chorizo and chickpeas	39:128
Turkish eggs on roasted pumpkin, chorizo and lentils	36:84

SCALLOPS

Scallops and bacon on grilled corn and basil salad	39:102
Zucchini, scallop and bacon kebabs with fresh tomato sauce	34:70

SEAFOOD

Barbecued crayfish with lemongrass and chilli butter	39:99
Bloody Mary oyster shooters	39:68
Cabbage, prawn and rice dolmas	35:37
Chermoula prawns	35:54
Chorizo and squid skewers on crushed white beans and chilli tomato sauce	35:56
Cioppino — Italian seafood stew	39:102
Cockle and pork cataplana	36:100
Mussel and spring onion omelette	38:73
Mussels with fennel and Pernod	36:56
Oysters with champagne and shallot dressing	39:68
Pasta with cockles, chorizo and chickpeas	39:128
Prawn, coriander and chilli toasts with poached eggs and harissa	35:72
Prawns with Szechuan salt and chilli, lime salt	36:74
Scallops and bacon on grilled corn and basil salad	39:102
Seafood and tomato saffron broth	36:92
Spiced prawns with cashew nut and coconut dukkah	39:99
Tandoori salmon with ginger and lime yoghurt	39:122
Tom Yum prawns	39:67
Zucchini, scallop and bacon kebabs with fresh tomato sauce	34:70

SILVERBEET AND CHARD

Baked pasta with mushrooms, leeks and silverbeet	35:58
Swiss chard, bacon and parsnip tarts	36:80

SMOKED FISH

Smoked fish, egg and caper dip	34:75
Smoked fish, sweetcorn and potato chowder	37:90
Stuffed baked potatoes with prawns and smoked fish	36:104

SOUPS

Asian pork dumpling soup	36:92
Brown rice, coconut and chilli pumpkin soup	36:95
Chicken, chickpea and thyme soup	36:96
French vegetable soup with tarragon and potato gnocchi	38:101
Hearty lamb shank and butter bean soup	36:95
Jerusalem artichoke soup with artichoke chips	37:105
Lemongrass beef and noodle soup	38:65
Parsley soup with garlic and feta bagel croutons	36:92
Pumpkin and smoked paprika soup with prawns, preserved lemon and toasted almonds	37:69
Roasted cauliflower soup with red capsicum purée	36:89
Roasted eggplant and Puy lentil soup	35:99
Seafood and tomato saffron broth	36:92
Smoked fish, sweetcorn and potato chowder	37:90
Summer minestrone with garlic prawns	34:94
Winter vegetable, orzo and porcini minestrone	36:97

**SPICE MIXES — SEE SALTS, SPICE
MIXES AND STOCKS****SPINACH**

Green beans with spinach, lemon and garlic	37:107
Paneer with spinach, chickpeas and tomatoes	37:78

**STOCKS — SEE SALTS, SPICE MIXES
AND STOCKS****STONE FRUIT — APRICOTS,
CHERRIES, NECTARINES, PEACHES,
PLUMS**

Apricot and sage roasted pork	38:79
Cherries in Kirsch with white chocolate mousse	39:92

Cherry bread pudding with almond cream	35:37
Chocolate French toast with roasted plums and mascarpone	35:75
Grilled apricot and honey fool tart	34:86
Nectarine and polenta tart	39:90
Nectarines and peaches in brandy syrup	34:83
Creamy quinoa porridge with rhubarb, cherries and hazelnuts	36:85

STRAWBERRIES — SEE BERRIES

SWEETS

Boiled sweets	39:120
Dark chocolate fudge	39:119
Lemon drops	39:120
Macadamia brittle	39:113
Marzipan	39:119
Peppermint drops	39:120
Raspberry coconut ice	39:117
Raspberry drops	39:120
White chocolate fudge	39:119

TAHINI

Beetroot, almond and tahini dip	38:89
Duck fattoush salad with yoghurt, tahini and mint dressing	35:69
Grilled eggplant with tahini, walnuts and lemon	34:73
Lime and tahini yoghurt sauce	36:87

TARRAGON

French vegetable soup with tarragon and potato gnocchi	38:101
Garden salad with lemon, tarragon and sour cream dressing	34:98
Roast tarragon chicken	36:56
Tarragon butter	36:56
Tarragon dressing	38:81

THYME

Chicken, chickpea and thyme soup	36:96
Leek, thyme and goat's cheese tart	36:55

TOFU

Crisp tofu with a ginger, sesame and chilli dressing	36:105
Lime, coconut and tofu parfait with papaya	34:84

TOMATOES

Balsamic roasted tomato, olive and prosciutto tarts	34:98
Bloody Mary oyster shooters	39:68
Bruschetta of roasted capsicum, tomatoes, capers and anchovie	35:67
Chilli tomato sauce	35:56
Crispy skinned fish with tamarind and tomatoe	38:66
Mint and lamb burgers with saffron tomato jam	34:53
Paneer with spinach, chickpeas and tomatoes	37:78
Roasted capsicum and tomato salad with capers	34:97
Roasted tomatoes with balsamic vinegar and pine nuts	39:77
Roasted vine tomatoes	36:80
Seafood and tomato saffron broth	36:92
Vegetables à la Grecque	36:60
Warm tomato and black olive salad	35:95
Zucchini, scallop and bacon kebabs with fresh tomato sauce	34:70

TUNA — SEE ALSO FISH, SEAFOOD

Grilled tuna and asparagus with preserved lemon dressing	39:106
Seared tuna with ceviche dressing	36:104
Tuna and avocado tartare crostini	37:105
Tuna niçoise salad baguette	38:76
Tuna spiedini with artichoke caponata	35:61

TURMERIC

Preserved limes with fennel seed and turmeric	35:83
Fried turmeric fish with dill and roasted peanuts	38:69

VANILLA

Grape, vanilla bean and toasted almond jam	35:86
Red wine and vanilla summer pudding	39:86

VEGETABLES — SEE ALSO INDIVIDUAL VEGETABLES

Artichoke caponata	35:61
Asparagus with anchovy mayonnaise and chopped egg	39:77
Baked kumara with roasted garlic butter	37:100
Baked pasta with mushrooms, leeks and silverbeet	35:58
Balsamic roasted tomato, olive and prosciutto tarts	34:98
Boulangère potatoes	35:95
Braised peas and lettuce	35:89
Braised spring vegetables	38:55
Bruschetta of grilled eggplant with feta, chilli, mint and pine nuts	35:67
Bruschetta of roasted capsicum, tomatoes, capers and anchovies	35:67
Candied pumpkin seeds	37:70
French vegetable soup with tarragon and potato gnocchi	38:101
Giadiniera — pickled vegetables	35:81
Green beans with chilli and coconut	37:80
Green beans with mango chutney	39:122
Green beans with spinach, lemon and garlic	37:107
Grilled eggplant with tahini, walnuts and lemon	34:73
Indian vegetable fritters with lime and tahini yoghurt sauce	36:87
Jerusalem artichoke chips	37:105
Leek and mustard mash	36:74
Leek, thyme and goat's cheese tart	36:55
Parsley soup with garlic and feta bagel croutons	36:92
Potato rosti	37:107
Potato salad with horseradish and caper dressing	39:73
Pumpkin and spiced caramelised onion mash	37:69
Pumpkin and spiced onion mash	37:69
Roasted buttercup pumpkins with sweetcorn and polenta	37:66
Roasted cauliflower soup with red capsicum purée	36:89
Roasted eggplant and Puy lentil soup	35:99
Roasted Hasselback potatoes	39:77
Roasted pumpkin, chorizo and lentils	36:84
Roasted tomatoes with balsamic vinegar and pine nuts	39:77
Roasted vine tomatoes	36:80
Sherried mushrooms	35:71
Spiced oven wedges	39:124
Stuffed baked potatoes with prawns and smoked fish	36:104
Sweet and sour fennel with currants and almonds	35:54
Vegetables à la Grecque	36:60
Winter vegetable, orzo and porcini minestrone	36:97
Zucchini, fig and almond loaf	34:68
Zucchini, sweetcorn and goat's cheese frittata	34:64

WALNUTS

Banana and walnut tarts	38:105
Coffee and walnut cake with rum and walnut cream	37:54
Grilled eggplant with tahini, walnuts and lemon	34:73

Walnut caramel tart	35:106
Walnut crèmes	39:114

WATERCRESS

Watercress and pecorino salad	35:103
Watercress pesto	38:59

WATERMELON — SEE MELON

WINE, RED AND WHITE

Beef and red wine pies with pumpkin and spiced onion mash	37:69
Braised lamb with white wine, baby onions and mushrooms	37:102
Chicken, white wine and pea risotto	38:101
Chilled blackberry, red wine and pearl tapioca puddings	34:88
Red wine and cherry sauce	36:59
Red wine and vanilla summer pudding	39:86

YOGHURT

Chickpea and yoghurt salad	35:105
Cinnamon yoghurt	36:84
Cucumber and yoghurt salad	35:92
Duck fattoush salad with yoghurt, tahini and mint dressing	35:69
Ginger and lime yoghurt	39:122
Lime and tahini yoghurt sauce	36:87
Spiced roasted carrot, almond and yoghurt dip	38:89

ZUCCHINI

Raw zucchini salad with olive dressing	34:64
Stuffed zucchini flowers	34:64
Zucchini, chicken and farro salad with saffron vinaigrette	34:68
Zucchini, fig and almond loaf	34:68
Zucchini, scallop and bacon kebabs with fresh tomato sauce	34:70
Zucchini, sweetcorn and goat's cheese frittata	34:64