

Grazing Menu

YOUR CHOICE OF 3 ON ARRIVALS, 2 BOWL ITEMS & 2 DESSERTS

On Arrivals

Parmesan and pea arancini with panko crumbs and light garlic, mint aioli

Scallops in 1/2 shell yuzu cured, spiced avocado cream & pickled vegetables

Heirloom tomato with buffalo mozzarella, pink salt and basil

Petit brioche, flaked salmon with apple cress and crème fraîche

Skewered prawn with halloumi, pineapple & mint salsa

Pizza topped with Persian feta, serrano ham and shaved reggiano & fine herbs

Saskia's poached chicken sandwich with dill, lemon and witlof

Home-made duck pie with five spice and beetroot relish

Fine tart with artichoke purée, grilled mushrooms and soft herbs

Parmesan shortbread with whipped goats cheese, asparagus and pangrattata

Smoked salmon rolled in egg omelette with chive crème fraîche and caviar

Layered vegetable stack with black olives and chickpea purée

Fresh shucked oysters served with shallot and red wine vinaigrette



Bowl Items

Corn fed chicken fricassee with mushrooms, caramelised hazelnuts, potato gnocchi & asparagus

Sweet potato gnocchi with carrot purée and almond, orange butter

Coriander spiced lamb cutlet with fattoush salad, EVOO & balsamic glaze

Cured salmon with white radish, blood orange, coriander and fennel

Kipfler potato with rosemary, kosher salt and aioli

Wild mushroom and Victorian asparagus salad with quinoa, pecorino, parsley, chives and citrus dressing

Flash fried flathead with lemon fried potatoes & chipotle mayonnaise

Middle Eastern spiced lamb ribs with tabbouleh, and tahini flavoured yoghurt

Beef fillet with stir-fried black beans, oyster mushrooms and garlic shoots

Duck salad with asian greens, caramelised cashews, lime and mint dressing

Italienne sausage with glazed onion, sesame seed bun & tomato pickle

Beef skewers with bernaise sauce

Lemon and leek risotto with persian feta, pumpkin and thyme

Dessert

Petite lamington with fresh raspberries and coconut

Opera slice

Passionfruit curd tart with fresh raspberries

Ginger marmalade pudding with warm marmalade sauce

Fruit tart with glazed strawberries and Persian floss

Cinnamon sugar spiced Spanish churros with chocolate sauce

Baklava with turkish delight and halva

Chocolate tart, salted caramel & double cream

Sable with yarra valley raspberries & vanilla pastry cream

White chocolate mousse pot, rhubarb and strawberry compote

Lemon scented tea cake with vanilla pod meringue

Banana and walnut pudding with cream cheese frosting

Hand selected cheese from yarra valley with red grapes, assorted crackers and organic walnuts





CONTACT US

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