



# Peats Bite

**Peats Bites' team of chefs, led by Mark Luntungan (aka Mun), put together an ever changing and wide ranging menu. Using the freshest produce, a combination of cultural methods and ingredients, a menu where East, North and South meets West is delivered to your table – bread and exotic dips and spreads, mixed seafood plate, a taster plate and al a Carte mains and desserts.**

**This five-course meal of modern Australian Cuisine is spread through the afternoon allowing guests time to enjoy the flavours along with the wine.**

## **STARTERS** (EXAMPLE)

Seafood plate – Scallop ceviche, Thai fish cake and prawn wonton

Taster – Cool carrot, orange and mint soup

Asparagus, ricotta and pine nut ravioli with basil butter

Mediterranean garlic tart

Corn, coriander and red pepper blini with a jalapeno and lime guacamole

Rosemary grissini

## **MAINS**

Verdura in carpione – layered eggplant, spinach, zucchini, red pepper, goats cheese and egg frittata, pan-fried then marinated with vinegar onions, sage and garlic. Accompanied with a warm tomato vinaigrette

BBQ'd sesame and lime spatchcock on kaffir lime pilaf rice and steamed bok choy with Thai eggplant and lemongrass relish, and a cucumber and sprout salad

Smoked paprika marinated chicken breast on pan-fried herb polenta, with crispy pancetta, lightly roasted fennel, tomatoes, red and green onion and tarragon with a tomato mustard cream sauce

Seared and roasted fillet of beef on colcannon (Irish mash potatoes with onion, bacon, garlic and cabbage) and greens topped with a beetroot and horseradish puree and a bitter sweet Guinness jus

Mrouzia – North African honeyed lamb. Lamb loin marinated in North African spices, honey and orange blossom water on cous cous with a rocket, green bean and almond salad

Peats Bite ribs with our own traditional plum sauce

## **DESSERTS**

Spiced chocolate fondue with churros (Spanish doughnut), pistachio biscotti, strawberries and double cream

Toffee, banana and almond torte served with clotted cream. Peats Bite take on the traditional banoffi pie

Lemon and poppyseed posset served in a glass with passionfruit mascapone and savoiardi biscuits

Raspberry panna cotta on macadamia and chocolate pudding topped with pashmak (Iranian fairy floss)

Mango and blueberry pan-cake with caramelised pineapple and mint topped with passionfruit cream

Cheese plate of Gorgonzola dolce and Tarago River Jensen Red served with fresh dates and lavosh wafers