



LIGHT LUNCH MENU 15.12.12

\$25pp

ROAST RED PEPPER, WATERCRESS AND BRIE BAGUETTE

1pp

COUS COUS

Rasins, Chives & Horseradish Buttermilk
Main salad

TOMATOS AND BASILS

Hazelnut Oil & Black Pepper
Salad

PICKLED CUCUMBERS

Side

STRAWBERRIES WITH VANILLA OIL

2pp

CANAPE MENU

5 items \$20 7 items \$25 10 items \$35
(All options priced per person)

COLD.

ANCHOVIES ON TOAST

JAMON WITH CORNICHONS

ZUCCHINI SLICE WITH TOMATO JAM

SALT COD AND WATERCRESS BAGUETTE

AVOCADO SUSHI

BEEF TARTAR WITH QUAIL EGG

TOMATO AND MOZZARELLA CRACKERS

CRAB BRUSCHETTA

DUCK RICE PAPER ROLLS WITH PALM SUGAR CARAMEL

BEETROOT AND WITLOF SALAD

TUNA NIGIRI

WALNUT AND ROQUEFORT TARTS

TROUT ROE BLINIS

GOATS CHEESE MOUSSE WITH ALMOND PRALINE

KINGFISH CEVICHE.

CANAPES

5 items \$20 7 items \$25 10 items \$35
(All options priced per person)

HOT.

PRAWN SKEWERS WITH TARTARE SAUCE

SWEET CORN FRITTERS WITH CORIANDER PASTE

POTATO SKINS WITH PAPRIKA SOUR CREAM

SCALLOP DUMPLINGS WITH X.O SAUCE

STEAK AND PEPPER PIES

CROUQUE MONSIEUR

FRIED CHILLI CHICKEN

CHORIZO SAUSAGE ROLLS

CHESTNUT FILO'S

SMOKED PORK BELLY TACOS WITH CARAMELIZED APPLE

OYSTERS KILPATRICK

MUSSEL FRITTERS WITH WASABI MAYONNAISE

LAMB CUTLETS WITH ROAST GARLIC PUREE

SON IN LAW EGGS

CHEESEBURGERS.

IDES

BUFFET MENU 17.09.2012

\$70pp

SOURDOUGH ROLLS AND FRESH CHURNED BUTTER

BROWN RICE SALAD WITH ALMONDS

GRILLED ONIONS

CHICKPEAS AND SPINACH

HONEY CHICKEN WITH SESAME SEEDS

GRILLED RIB EYE WITH APPLE BALSAMIC

BAKED BLUE EYE WITH SHEEP'S MILK YOGURT

CARAMELIZED ONION TART

CONDIMENTS

Whole grain mustard, preserved lemon mayo, lemon, bbq sauce

VANILLA ICE CREAM WITH CARAMEL SAUCE

CHOCOLATE PUDDING

FRUIT BOWL

IDES at **tonik**

MONDAY 25TH MARCH 2013

\$70 per person

SWEET CORN WRAP

AIR-DRIED BEEF

SWEET POTATO GRATIN

BEETROOT COVERED TROUT

PORK, MULBERRY AND GRAINS

CAKES AND ICE CREAM

WILLY'S CHOCOLATE