

Long form – 10 day shoot of hot lunch banquets

Week 1	Week 2
<p>Day 1:</p> <ul style="list-style-type: none"> - Moroccan spiced roast cauliflower salad with toasted almonds, currants, pomegranate, shallots and green olives. Side of pulled slow-cooker lamb shanks or spiced chicken drumsticks (Vegan, G.F) - Maple, sesame and cumin glazed carrots (Vegan, G.F) - Charred cabbage, fennel, sumac and pomegranate salad (Vegan, G.F) - Pan fried pita in garlic and dukkha (Vegan) - Mint, lemon and cucumber yoghurt (Vegan, G.F) 	<p>Day 1:</p> <ul style="list-style-type: none"> - Bo Kho – Slow cooked beef short rib stew in a cinnamon and anise gravy with caramelised radish and carrot (D.F, G.F) - Tofu Luc Lac – Tofu puffs stir-fried with lemongrass, Kampot pepper and garlic, cashews and seasonal veg (G.F, Vegan) - Vietnamese sour mango salad with fresh herbs, cherry tomato, snake beans and Nuoc Cham dressing (G.F, Vegan) - Steam-rolled rice noodles with slow cooked eggplant, crispy shallots, roasted peanuts and spring onion with a tamarind caramel dressing (G.F, Vegan) - Steamed Jasmine rice with Kafir lime leaves and coconut vinegar (G.F, Vegan)
<p>Day 2:</p> <ul style="list-style-type: none"> - Bao (steamed buns) with spring onion jam, cucumber, chilli crisp and hoisin and a choice of Crispy roast pork belly or Garlic braised eggplant (Vegan optional) - Chilled noodle salad with Sichuan pepper, peanut and sesame sauce, chilli crisp and spiced soy - Crispy spring onion pancakes - Smashed cucumbers and bean sprout salad (Vegan, G.F) - Chinese broccoli dressed with sesame and crispy garlic (Vegan, G.F) 	<p>Day 2:</p> <ul style="list-style-type: none"> - Charred eggplant with saffron yoghurt, mint, and pinenuts (Vegan, G.F) - Red cabbage, chickpea and hazelnut salad with orange dressing (Vegan, G.F) - Lamb, carrot and cumin kofta with pomegranate molasses glaze (G.F, D.F) - Spiced roast chicken with flaked almonds and lemon & parsley oil (G.F, D.F) - Pilaf rice with cinnamon, cardamom, cranberries and vegetable stock (Vegan, G.F) - White bean hummus with red capsicum and roasted walnuts (Vegan, G.F)
<p>Day 3:</p> <ul style="list-style-type: none"> - Homemade focaccia with fresh mozzarella, pesto, heirloom tomatoes and rocket (Some with added Prosciutto or Bresaola) (Vegan optional) - Broccolini with lemon oil and toasted almonds (Vegan, G.F) - Polpette meatballs with smoked tomato and red pepper sauce - Italian grain salad with poached currants, rocket, toasted hazelnuts and broccoli - Heirloom tomato, basil, red onion and cucumber salad with a gazpacho dressing (Vegan, G.F) 	<p>Day 3:</p> <ul style="list-style-type: none"> - Pumpkin, ricotta, sage and brown butter lasagne (Veg, G.F) - Rocket, caramelised onion, roasted red peppers, walnut and semi-dried tomato salad w/ rare sliced beef (G.F, D.F) - Lemon and herb crispy skin roast chicken with beurre blanc (G.F) - Garlic bread with hot honey, parmesan and Italian herbs - Fresh Mozzarella Caprese salad (Veg, G.F) - Radicchio, pinenut, broccolini and golden raisin salad with orange and olive oil reduction (G.F, Vegan)
<p>Day 4:</p> <ul style="list-style-type: none"> - Lemongrass, turmeric and kafir lime marinated skewers, choice of Chicken or King-oyster mushrooms (G.F, Vegan optional) - Penang curry cups with either: pumpkin and snake bean, or shredded duck - Green papaya, pickle carrot, cherry tomato and peanut salad w/ citrus dressing (Vegan, G.F) - Coconut sticky rice (Vegan, G.F) - Icerberg, Thai basil and red onion wraps with choice of chicken or mushroom laab with water chestnuts and peanut (G.F, Vegan optional) 	<p>Day 4:</p> <ul style="list-style-type: none"> - Slow cooked whole lamb shoulder in cinnamon and ginger with almonds and fresh pomegranate (G.F, D.F) - Lemon Chicken Shawarma (G.F, D.F) - Quinoa Tabbouleh (G.F, Vegan) - Fattoush - Cos, Onion, tomato, cucumber spring onion, radish, sumac, crispy pita & pomegranate molasses (Vegan) - Spiced roast potatoes rolled in seeds with roasted eggplant and scorched almonds (G.F, Vegan) - Hummus Bowls with sumac, sweet paprika and lemon oil (G.F, Vegan)
<p>Day 5:</p> <ul style="list-style-type: none"> - Stir-Fried pork or tofu puff with red onion and carrots in Japanese chili, sesame and miso (G.F, D.F) - Oven baked chicken katsu with Okonomiyaki sauce (D.F) - Wafu Salad – Japanese garden salad with daikon radish and ginger and sesame dressing (G.F, Vegan) - Chilled Soba Noodles with grated baby radish, spring onion and yuzu ponzu dressing (G.F, Vegan) - Roasted Japanese squash with mirin glaze and furikake (G.F, Vegan) 	<p>Day 5</p> <ul style="list-style-type: none"> - Jerk chicken or Jackfruit with a tamarind BBQ sauce (G.F and Vegan optional) - Sautéed peppers, cabbage and sweet onions in Caribbean spices (Vegan, G.F) - Jamaican Rice n’ Peas (long grain rice steamed with black beans, thyme, garlic and coconut) (Vegan, G.F) - Pineapple and chayote salad with mint and lime (Vegan, G.F) - Coconut coleslaw (Vegan, G.F)

This menu is an example of 10 days' worth of our most common dishes. Your actual menu may vary based on availability, season and your own input