



Markcancook.com 2012

Banquet Menu Combinations

(Alternate menu selections are an additional **\$5.00** per person, per course)

Canapé selection

Heirloom tomato, goat's cheese, olive tart
 Portuguese salted cod fritter, tomato custard
 Prosciutto, fig, torn feta brioche fingers
 Fritter pod pea, mint, lemon mascarpone
 Porcini pakora, blood orange marmalade
 Mini Wagyu burger, beetroot relish
 Chicken kofta, mint hummus, betel leaves
 Sugarcane paddle pops, black sesame aioli
 Pumpkin agnolotti, pumpkin puree, basil oil
 Rare Black Angus sanga, horseradish mayo
 Kingfish Carpaccio wasabi hollandaise
 Panko crumbed white fish, watercress rouille
 cucumber barrel, babaganoush, lemon nage
 Bang bang wings, smoky bourbon relish

Shared plates

Asian persuasion

Asian steamboats, dum sim, goi lim, dumpling
 Larb gai, gado gado

Moroccan magic

Fatoush, hummus, falafel, kebbe,
 babaganoush, and kuboos wafers

2hours **\$33.50** 5 x canapé selection 8 pc pp

3hours **\$43.50** 8x canapé selection 11pc pp

4 hours \$ **55.00** 8 canapé 2 shared plates



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Banquet Menu Starters

Green leaf, mizuna

bocconcini, charred figs, heirlooms

\$18.00

Bang bang wings on spiced cornbread

w. mango chili salsa

\$19.00

Gunpowder smoked salmon

herbed roesti, wild rocket

lemon mascarpone

\$25.20

Ricotta, crab filled mushrooms

panko crumb ,

\$22.50

Three potato terrine

pumpkin custard, babaganoush, carrot flowers

\$19.80

Soft shell crab

spicy salt, tamarind custard mixed tendrils

\$23.00

Martini of prawn, avocado, cucumber

mango salsa , orange vodka aioli

\$25.00

Eggplant goats cheese roulade

Wasabi leaves, crisp bread

Capsicum marmalade

\$18.50

Pan seared forest king mushroom medley

caramel leek ,garlic confit, pesto fricassee

\$19.00

Tea smoked trout

cucumber hummus, pomegranate syrup

\$24.50

Seared scallops

Roasted peppers, micro herbs, white balsamic jelly

\$25.00

Coconut tempura prawns

Red bean mayonnaise, wakame salad

\$25.00

Sesame vegetable rice paper rolls

ginger miso mayo

peppermint salad

\$19.00

Eight spice duckling on noodle pancake

Asian peanut slaw

\$21.50

Coriander prawn popcorn

chili noodle salad & miso infusion

\$26.60

Carpaccio of Cape grim angus

herbed oils, caper remoulade, truffle paste

parmesan waife

\$22.80

Menu



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Banquet Menu Main Courses

Cashew crumbed chicken breast

w. banana relish
& soy ginger butter

\$32.00

White rock Veal

asparagus & salmon picada

\$45.50

Pink centered salmon

w. caper risotto, asparagus
champagne reduction

\$38.50

Short loin of lamb

w. escargots, tian of potato
Daylesford greens

\$49.80

Ragout of chicken & truffle

in baked brioche w. tarragon,
mustard velouté

\$42.50

Margret duckling

w. coriander crepes, burnt orange
& brandy butter glaze

\$45.50

Black fungi risotto

w. sugar peas, regano
shaved wakame

\$29.50

Moroccan Vegetable Tagine

Tomato machbous, mint lemon yoghurt

\$32.80

Line caught snapper

w. caper, sun-dried tomato & pine nut crust &
sour blood orange blanc

\$ 32.50

Aurora farmed lamb rack

w. berlotti bean compote, Desiree mash
& balsamic jus

\$49.90

Bubble grass sirloin

w. ratatouille, shiitake rosti
& red wine bordelaise

\$42.50

Gape Grim aged beef

wild mushrooms, broccolini
Beetroot relish

\$42.50

Bangalow Pork

pancetta, fried sage, Dutch creams
& citrus jus

\$42.50

Moroccan rubbed pork

vegetable Tagine
Arabic rice masala

\$38.30

Lamb shank, slow braised

w. red wine, truffle mash &
cabernet butter sauce

\$32.30

Corn-fed chicken

eggplant tian, ratatouille
white polenta

\$ 32.50

Menu



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Selection of Fine Australian Cheeses

Meredith dairy goat's milky blue texture (Vic)

W poached fig and truffle honey crisps
Strong earthy with velvet after tones

Maffra cloth cheddar, matured style (Vic)

Served with native fruits and sour apple confit
Rich and robust w crumbly texture

Insigne Pont Lévesque (France)

Deliciously savory & piquant w just a trace of sweetness, finished with a robust tang on the final palate

Woodside Charleston camembert style

Made from milk from the jersey cow, Normandy style rich and creamy to the palate

Choice of 2 **\$28.00**

Choice of 4 **\$38.00**

Delivered to your office or home at \$ 100.00 per platter

All cheeses served with sea salted sour dough, lavash and red onion confit

Menu



Markcancook.com Banquet Menu Desserts

Chili orange tartlet

mascarpone, citrus marmalade
cardamom syrup

\$14.00

Moroccan infused pears

ricotta, star anise , almond wafer

\$13.50

Iced chocolate espresso affogato

bitter chocolate sauce

\$14.50

Icky sticky date pudding

rich caramel fudge

\$14.50

Brandied apple strudel

marinated figs cinnamon lattice
manuka honey custard

\$14.50

Fudge Dunker profiteroles

Orange crème pâtisserie, Bailey anglaise

\$14.50

Vanilla panna cotta

Honey mascarpone berries
glass toffee wafers

\$14.50

Macadamia praline cheesecake

honeyed pecans
limoncello syllabub

\$14.00

Peppered balsamic berries

chili gelato, chocolate chards

\$16.50

Baked apple caramels

candied zest, butterscotch anglaise

\$14.50

Seasonal fruit plate

Ricotta, passion fruit & anise syrup

\$14.50

Coffee crème brûlée

taco wafer, Jindi double cream

\$14.50

Springer baked banana custard

roasted coconut & pistachio crust

\$14.50

Sorbet fountain

candied mango, Iranian fairy floss
& mint relish

\$14.00

Menu