



H.Q.Cuisine 09 -10 Fork & Talk Menu

We can now provide, as an extra choice the following dishes , still served stand up , but where a more substantial offering is required. Served in addition to our standard Fingerfood selections these are Entrée sized portions . Presented in a card noodle box or skewered.
Why not combine 1 or 2 of these with our standard Fingerfood selections P.O.A

FOR FULLY CATERED EVENTS ONLY

Skewered Style

- Atlantic Salmon & Scallop with an avocado / lime salsa.
- Lemon Pepper Prawn with garlic aioli .
- Roasted Vegetable Skewers with reduced Balsamic.
- Winter vegetable skewers in balsamic & olive salsa.
- Atlantic salmon & fennel bulb with dill & caper butter.
- Moroccan lamb & eggplant with date & walnut yoghurt.
- Prawn & mussel skewers with spicy red pepper & saffron coulis.
- Eye fillet & baby onion sticks with horseradish & sour cream dipper.
- Chicken Tikka satays with tomato & cumin dhal.
- Pork fillet in Honey /mustard /ginger sauce.
- Pumpkin ,pesto & mushroom sticks in roast garlic & eggplant salsa.

Fork & Talk Dishes

- Japanese Miso , Mirrin & Sesame Chicken Breast on sushi Rice.
- Braised White Fish in Lemon & Green Olive on simmered lentils.
- Beef & Guinness Casserole on classic white mash.
- Tom yum Prawn Tails on crispy noodles & bean shoots.
- Penang Duck Leg Curry on stirfried glass noodles .
- Moroccan lamb Tagine with pistachio Cous Cous & preserved lemon.
- Thai Green Chicken Coconut Curry on fragrant rice & fried shallots.
- Sesame Crusted Atlantic Salmon Cubes with Japanese dipper & Vinegared Rice.
- Salt & Pepper Squid Rings with fresh lime Mayo.
- Jamacan Style Pork Ribs with Chilli Bean Salsa.
- Sticky Master Stock Pork Belly on Black coconut Rice.



H.Q. Cuisine
 15 Pine Ave
 Hahndorf SA 5245
www.hqcuisine.com.au
hqcuisine@chariot.net.au
 8388 1007
 0402 413 715