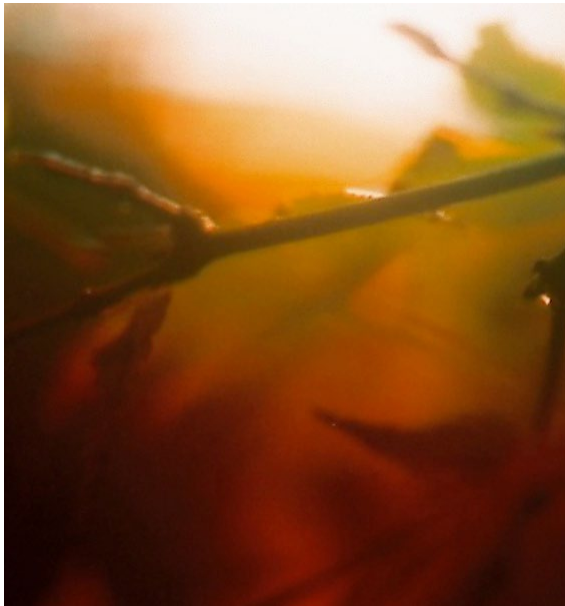

SUSAN STITT FOOD:
THE PURE TASTE - OF FALL



THE PURE TASTE OF FALL

Its getting colder, and that means it feels like dinner party time. I don't know, it feels more 'sit down' in autumn, than the 'grazing' in summer. The leaves are turning, and the air is crisp. After a myriad of cold dishes, al fresco dining, and Bar-B-Q's, its time to maybe turn the oven on, slow cook, roast, steam, mingle and make things a little warmer.

I like to stew things and to mesh flavours that work as a team, but with an added element of surprise. This could jus be serving the dish with something sharp or bsolute flavour. The shock of the crunch, can go with, the bite of the sour, or, the velvet of the smooth. Cold, with hot. Fresh, with fried. Dark, with light. It's the play of textures that I like. That makes it fun

The salad and soups are still there, but deeper and thicker, and we have perfect little sandwiches, pulse elements and the start of slow cooking. A gentle ease, into the fine cooking techniques, of turning ovens down, and cooking for longer. It's slower and maybe a little sexier.



MENU

Fine grilled sourdough sandwich of herbed ricotta, garlic dried mushrooms, raw almond and basil paste.

Celery salt poached chicken sandwich, duck egg mayonnaise, walnuts, fried parsley

Brunch mashed potato, truffle oil

caviar plate

salad of steamed snap peas, micro turnips and carrots, shredded garlic shoots, cold peppered truffle cream, lemon

fried baby sweet ricotta cakes, parsley leaves, hazelnut oil.

Brussel sprout leaves, fried sage, salty poached egg

Butter burnt scallops, cucumber, mint, basil, pine nuts, lime

Miso poached prawns, avocado, sesame, cashews, wasabi pickled cucumbers, hot endamame

Burnt burrata, celery, tomato, sunflower seeds, chives

Boiled chat potatoes, smoke trout, grated lemon rind, four hour onions

Poached salmon, parmesan crusts, boiled egg white

Shredded brussel sprouts, smoked tuna, white onion, crispy olive oil tortillas

Burrata, fried cornichon, anchovy, scallion, basil, wild rocket, chive ash

Crispy olive oil fried egg, prosciutto, iceberg lettuce, anchovy oil, lemon

Figs, Serrano ham, pan dried white onion, chicken liver pate, wild rocket, red cabbage

Creamed cauliflower, warm lemon poached oysters, margoram oil.

Cheddar and celery soup, grilled cheddar toasts

Olive oil fried carrot fritters, shredded salad of crispy chicken, walnuts, eshallot, cumin,

Poached lightly salted lobster in shallow pool sweet chilli water, slow cooked herb and red pepper casserole.

Steamed artichokes, mustard grain drench, basil oiled roasted wholemeal bread.

Smoked honey trout, lemon thyme cream dripped wilted watercress, pepper oiled potato salad.

Prawn ravioli, coriander oiled burnt tomatoes, creamed leeks.

MENU

Three onion oil, thyme linguine, schnapper ragout, fried leek

White asparagus, feta oil, crispy caper, smashed pecan, date salad

Walnut crusted fried blue eyed cod, black mustard seed and tumeric jam, beans, burnt onions

Chicken water, crispy salmon chive pot stickers, delicate ponzu leek salad

Coral liquid reduction, warm soy buttered squid salad

Hot celery salted boiled eggs, white vinegar poached chicken slices, sweetened anchovy mayonnaise, oven dried onion salad

Cod tempura, lemon mirin with green onion

Salmon cured in basil oil and brown sugar, butter roasted asparagus, lemon flavours

Mussel saffron buttered stew with goats curd toast, dense lemon dripped oil

Shallow onion, pho soup, wasabi shredded beef stack, crunchy seaweed

Jungle water, chicken braise, coriander lime leaf, white bean smash

Creamed soft spinach, breaded crab, parsley & white onion chop

Orange flower & carrot salad, sticky roasted pork rind, pulled coriander pork, black sesame wafers

Roasted maple syrup duck, celery, white onion, walnut salsa, crunchy cous cous ball fall herbed risoni, salt char-grilled flattened spatch cock with sweet wilted endive, oily carrot water

Green pea lasagne, spiced pine nut oil, parsley butter, sliced flame grilled duck breast Indonesian sweet carrot rice, steamed chicken, spicy egg omelette, sweet soy, mirin reduction, coriander pork fritters

Turmeric poached chicken, vinegar roasted green garden peas, melted onions, garlic cardamon bread puree

Rare thick sautéed veal cutlet, serano ham crumble, garlic melted tomato, porcini jus, anchovy brussel sprouts

Dirty chicken rice, lime infused avocado paste, steamed feta stuffed tortillas

MENU

Chicken tamales, spiced tomato rice, white balsamic vinegared avocado paste, steamed corn bread

Char grilled sirloin, beetroot steamed and smashed with sumac, harlequin fried tortillas

Slow cooked lamb leg, honey black and green olives, root vegetables, green tahini

Hickory slow braised long shoulder of lamb, lemon, parsley, caper smashed potatoes, smoked basil oil, oven dried mushroom salad

Beef cheeks in Indian broth, smoked pumpkin rice, chive soured creamed mixed onions, sticky red root vegetable chutney

Rare, rock salt crusted wagyu stripped beef, candied parsnip chips, garlic puree, french dressed miniature flowers and leaves

Thick marbled beef, chargrilled on a board, crispy potatoes, smokey Tabasco mayonnaise, potted corn bread

White balsamic marinated duck legs, chipotle gravy, creamed red potatoes, drunken bean shred

Coconut sugar anzac biscuits, rose water essence

Blueberries, maple cream, vanilla, maple custard

Organic coconut sugar and milk jelly, caramel apple and lime

Natural yoghurt, honey, agave nectar, vanilla pannacotta, melted figs and apples

Whisky and date ice cream, sugar coated almonds

Sweet thyme, and red wine poached pears, toffee, sour pear cream ice cream

Ginger steamed figs, frozen fig and molasses cream

Crystanemem bomb tea

Strawberries and cream tea, coconut sugar and sesame biscuits









