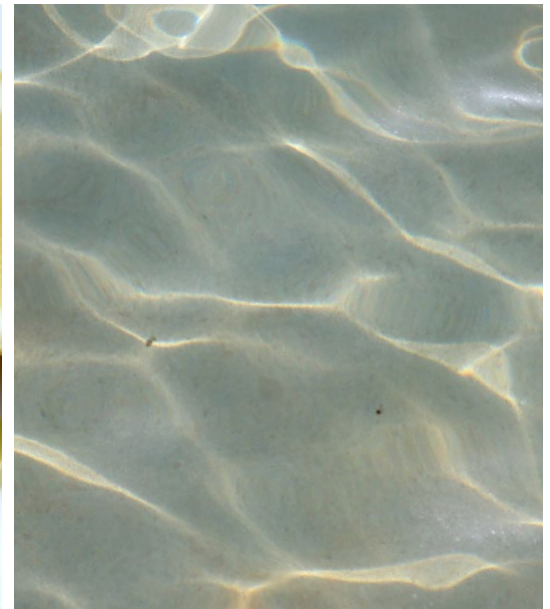

SUSAN STITT FOOD:
THE PURE TASTE - OF SUMMER



THE PURE TASTE OF SUMMER

The waves are rolling in, the sand is under our feet, and water is the view. It could be a holiday, it could be living in Sydney Australia, but it definitely sounds like summer. Salads, seafood, sharp flavours, and many fresh ingredients. This is new food, with a fresh new range of ideas. A unique dictionary, to celebrate, the summer months.

I have come up with a menu that covers all things vacation, entertaining, and even al fresco standing around. I personally love a table of flavours that make a unique dining all round experience. It is perfect to be outside, in the early, midday, or just late gorgeous sunshine. Enjoy the heat.



MENU

prawns avalon

chilled sydney rock oysters, sweet garlic watercress drip, lemon yoghurt

buttered duck liver pate, grilled cauliflower, pomegranates, peppered olive oil

barramundi sang choy bau

pickled lime rind cooked scallops, avocado, burnt corn smash, steamed buttered corn bread

cold stacked peeled harbour prawns, thai basil, fried teppenyaki style prawn shell, peanut, and sweet cucumber salad

chilled organic bloody mary flood, hot butter poached tiger prawns, apple cider battered fried leeks

Sweet chilli ribboned cucumbers, lime soaked blue-eyed cod, mint shred

caviar pie, skinny salt dry fried white bread angles

tall anchovy garlic mustard dressed arugula, crisp parmesan wafer, garlic roasted almond powder

blue eye cod crudo , wasabi mayonnaise, burnt sesame sushi rice roll, lime flavours, white summer minestrone, margoram oil, chilli onion rings, parsley drip

warmed cauliflower puree, braised buttered celery, basil & mint tempura

corn puddle, roasted salted tomatoes, anchovy oil, clam & potato pancake

coral saffron cream reduction, soy buttered squid salad

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

mussel saffron buttered stew with goats curd toast, sour lemon dripped oil

shallow onion soup, wasabi shredded beef stack, crunchy seaweed

pulled jungle chicken, & coriander, lime leaf, white bean smash

brown stout poached corned beef, dirty tomatoes, steamed whole brown onions, braised celery

orange flower soaked steamed carrots, sticky roasted pork rind, sesame watercress salad & black sesame wafers

MENU

roasted maple syrup duck, celery, white onion, walnut salsa, crunchy cous cous ball
english mustard soaked tuna tartare, mint, japanese ginger, shredded green/yellow
bean salad & salt fried tortilla crisps

open wonton of grilled salmon, green olives, green tomato & parmesan salad, green
capsicum oil

sweet mint & cucumber salad, flash fried chillies & pepper floured fried cod

wild rocket, deep fried dates, roasted russian garlic, pinenut salad, tallegio melted on
soda bread

pan fried sweet carrot fritter, shredded tobasco zucchinis, tarragon infused roasted
pumpkin, sweet oiled mesculin

three bread, green onion, herb chop salad, dirty smoked tomatoes, pepper pan grilled
flat bread

mixed leaves, crumbled egg white, baby pea, and pickled fennel salad, honey smoked
trout, poppyseed scones

chilled green tea noodles, white balsamic braised veal, pickled onions & parsley
potted dry fish curry, sticky carrot & pea chutney, crispy brazil nut & garlic chip,
tumeric rice

honey cardamon oiled, bbq'd lamb fillet, green cous cous, harissa root vegetables,
salty yoghurt drip

tom lemon thyme pasta, butter burnt harbour prawns, citrus coral drip, grated
roasted lemon

twice breaded crunchy veal, rough cheddar, sticky roasted pear, pancetta, pumpkin,
rocket salad,

pulled tamarind soaked char grilled spatchcock, beetroot cakes, roasted sweet date
jam, melted shallots

wet cinnamon quail stew, three onion smashed sweet potato, fine black vinegared
fennel

MENU

hickory roasted shoulder of lamb, lemon, parsley, caper potatoes, smoked basil oil,
fragrant mushroom salad
dirty chicken rice, lime infused avocado paste, steamed feta stuffed taquitas
sticky crispy noodle salad, white cold poached coconut chicken, crispy soft egg,
peanut drizzle
rare, rock salt crusted wagyu stripped beef, candied parsnip chips, garlic puree,
French-dressed miniature flowers and leaves

white trifle
cold chocolate panettone pudding, strawberry, cinnamon water, iced coconut iced
tumbler of chilled cherries, flooded with browned brandy custard
banana vodka ice cream cones
flat white granita cones
white chocolate pancake stack, nectarine stew,
nectarine ice cream
glass of chocolate with shaved sugared almonds
iced vanilla cream, roasted plunged peach
sweet iced mint tea, orange/lemon biscuits
burnt vanilla cream tart, candy crusted peaches





