

2007

Annual recipe index

From curries to custards, puddings to pies, the scope of this year's food has been as diverse as it has been delicious. And here they all are, from almond to zucchini and everything in between.

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mousse..... Dec: 140
poached ocean trout, fennel
 and orange salad..... Apr: 70
pork belly, chorizo and breadcrumbs
 with oranges Oct: 109
sardine rotoli with red capsicum
 and orange..... May: 87
sweet orange and olive oil doughnuts..... Oct: 112
Valencia orange and baby
 fennel cured trout..... Nov: 146

OXTAIL

braised abalone and oxtail with fennel Aug: 84
lasagne..... *May supplement*: 48
stew..... May: 40

OYSTER

celeriac soup with oysters Jul: 87
crumbed with tartare sauce Jul: 33
po boy..... Aug: 80
with ruby grapefruit Nov: 161

P

PANCAKES

apple-maple buttermilk hotcakes Aug: 106
blini with accompaniments..... Nov: 132
buttermilk pancakes with glazed
 white nectarines..... Feb: 108
fluffy pancakes with roasted peanuts
 and sesame seeds Apr: 78

PANCETTA

chicken with pancetta and
 chargrilled vegetables..... Aug: 95
crisp pancetta and green onion
 scrambled egg rolls..... Feb: 101

rolled pancetta and treviso frittata May: 87
spaghetti carbonara May: 122
tomato and bocconcini parcels..... Feb: 77
veal with braised leek,
 pancetta and thyme Sep: 54
veal and pancetta ragù
 with rigatoni *May supplement*: 42
warm radicchio, kipfler, pancetta
 and cacciotta salad..... May: 91

PAPAYA

with ginger and lime syrup Sep: 54
jam..... Dec: 138

PARSNIP

chips with ancho chilli salt..... Nov: 128
steak with pan-fried Jerusalem
 artichokes and parsnips Aug: 46

PASSIONFRUIT

Agave and Passionfruit Smash Jan: 57
baby lime cakes with passionfruit
 syrup and cream Mar: 108
and banana mess..... Dec: 167
coconut caramels with lychee granita Mar: 112
jellies with banana and honey yoghurt Mar: 112
lemonade and passionfruit icy poles..... Jan: 111
Lychee and Mint Muddle..... Feb: 101
marshmallows..... Dec: 40
and pineapple ice Mar: 112
semifreddo with mango
 and raspberry salad..... Mar: 108
set passionfruit tzatziki with olive oil ice-cream
 and chocolate baklava cigar..... Mar: 105
vanilla slice..... Mar: 112
yo-yos with white chocolate and
 passionfruit ganache Mar: 108

PASTA

agnolotti with baccalà *May supplement*: 50
beef cheek ravioli with mandarin
 mustard fruits Jun: 34
bigoli with crab, tomatoes
 and anchovy *May supplement*: 52
broccoli, lemon and almond orecchiette..... Aug: 46

conchiglie with braised pork belly and radicchio *May supplement:* 36
 duck meatballs with lasagnette *May supplement:* 26
 fettuccine with zucchini flowers, chilli and feta Nov: 35
 fusilli with cauliflower ragù, sage and Pecorino *May supplement:* 30
 fusilli with squid and tomato Apr: 88
 gnocchi with sweetbreads, peas and hazelnuts *May supplement:* 16
 lasagne of cooked spinach, polenta and goat's curd Sep: 126
 linguine with fried eggplant and caciotta *May supplement:* 32
 linguine Napoletana May: 114
 malloreddus alla Campidanese May: 122
 malloreddus with prawns and smoked bottarga Sep: 42
 minestrone verde with pesto May: 105
 mussel and green olive risoni *May supplement:* 18
 orecchiette with sausage, rocket and tomato *May supplement:* 22
 osso buco tortellini *May supplement:* 38
 oxtail lasagne *May supplement:* 48
 penne with calamari, chilli and sage *May supplement:* 54
 pork and veal cannelloni *May supplement:* 24
 prawns and crushed pea spaghetti Dec: 36
 red mullet and olive fettuccine May: 31
 rigatoni with 'nduja and prawns May: 121
 rotolo of potato, salami and cavolo nero *May supplement:* 14
 spaghetti carbonara May: 122
 spagettini with bottarga, chilli and garlic *May supplement:* 40
 stracci with lentils and lardo *May supplement:* 28
 strozapreti with walnut and Gorgonzola sauce *May supplement:* 12
 sweet ricotta-filled ravioli May: 117
 tagliatelle with mushrooms *May supplement:* 20
 tagliatelle with porcini, pine nuts, fresh tomato and thyme Apr: 32
 three-cheese calzone with tomato-chilli sugo May: 94
 tomato and chilli stracci with prawns Feb: 80
 trenette with pesto May: 121
 veal ragù with fresh pasta Aug: 98
 veal and pancetta ragù with rigatoni *May supplement:* 42
 veal stracotto with root vegetables and pasta Jun: 114
 ziti with sardines *May supplement:* 56

PASTRY, see also pies, tarts
 almond croissants Jul: 112
 pâté à choux Jul: 113
 pâté à croissant Jul: 112
 pâté brisée Jul: 113
 pâté sucrée Jul: 115
 puff (feuilletage) Jul: 116
 shortcrust Oct: 141
 sweet Sep: 141
 thyme and onion Jun: 122

PEA
 asparagus and mint salad Dec: 154
 braised peas and lettuce Jun: 35
 chilled pea, mint and lemon soup Feb: 105
 and ham soup Jun: 102
 poached ocean trout with hollandaise and peas Nov: 56
 prawns and crushed pea spaghetti Dec: 36
 soup Nov: 154
 steamed bass grouper with sugar snap peas and lemon Jan: 96

PEACH
 baked amaretti-stuffed Dec: 48
 poached in Prosecco with peach jelly Feb: 108
 poached peaches and mulled wine jelly Dec: 164
 and nectarine salad Dec: 149
 and raspberry coupe Jan: 102
 rolled pork belly with pickled peaches and barberries Nov: 146
 white peach mousse with white peach and raspberry salad Feb: 105

PEAR
 and custard pies Jun: 119
 kugelhof with honeyed muscat pears Jul: 108
 rhubarb and pear crumble Jul: 44
 roast Apr: 92
 steamed pear and ginger pudding Aug: 114
 tarte Tatin Jul: 34

PIES, see also tarts
 beef cheek, onion and stout pies with thyme and onion pastry Jun: 122

chocolate and hazelnut pithiviers Jun: 119
 herbed duck and rabbit Jun: 122
 lemon meringue Mar: 33
 little rhubarb meringue Jun: 123
 mini bacon and cheese pastries Jul: 109
 pear and custard Jun: 119
 pecan Mar: 98
 rhubarb and ginger strudel Jul: 44
 rhubarb and pear crumble Jul: 44
 rhubarb pie with lavender ice-cream Jul: 86
 rice, pine mushroom and Taleggio Jun: 123
 ricotta, winter greens and egg May: 91
 snapper, fennel and potato pot Jun: 119

PINEAPPLE
 coconut cakes with pineapple syrup Feb: 108
 and mint slushie Jan: 111
 passionfruit and pineapple ice Mar: 112

PIPS
 in XO Aug: 80

PISTACHIO
 chicken and pistachio mante Jun: 106
 hot yoghurt soup with chicken and pistachio mante Jun: 106
 ladies' forearms Jun: 109
 rabbit and pistachio terrine Jul: 83
 rhubarb, pistachio and orange cakes Jul: 44
 and saffron cake with yoghurt glaze Oct: 125
 torrone May: 112

PLUM
 blood plum cordial Apr: 68
 blood plum, star anise and Nebbiolo relish Dec: 152
 burnt-butter cakes with plum semifreddo Feb: 113
 Muscat crème brûlée with poached plums and plum sorbet Mar: 30
 rabbit terrine with plums and Mirabelle eau-de-vie Jul: 106
 roasted Apr: 33
 semifreddo Feb: 113
 and strawberry-ripple frozen yoghurt Feb: 101

POLENTA
 buckwheat Jun: 130
 lasagne of cooked spinach, polenta and goat's curd Sep: 126
 red wine-braised pheasant with May: 100

PORK
 baeckeoffe Jul: 109
 bahmi goreng Mar: 117
 barbecue ribs Mar: 98
 belly, chorizo and breadcrumbs with oranges Oct: 109
 braised loin with fennel and cider Jun: 114
 burgers with pear relish and onion rings Jan: 87
 and cabbage rolls Oct: 133
 choucroute garnie Jul: 108
 Christmas ham Dec: 57
 crisp pork belly with fennel and white anchovy salad Apr: 32
 crisp pork hock with roasted almond and chilli salad Mar: 29
 crumbed pork cutlet with sautéed apples, potatoes and sage Apr: 88
 conchiglie with braised pork belly and radicchio *May supplement:* 36
 and fennel sausages with apple relish Aug: 102
 jerked ham Dec: 138
 larb Nov: 35
 meat loaf with tomato salsa Apr: 84
 meatballs with tomato and manzanilla olive sauce Oct: 46
 rillettes, bitter greens and poached egg salad with garlic vinaigrette Jul: 95
 roast glazed marinated pork with cucumber salad Sep: 128
 roast suckling pig Aug: 98
 roast suckling pig with walnut and apple stuffing Nov: 153
 rolled pork belly with pickled peaches and barberries Nov: 146
 salt-cured pork belly with broad bean ragoût Apr: 106
 Sichuan-style green beans with pork mince Sep: 109
 spaghetti carbonara May: 122
 spareribs yasai suzuke Sep: 42
 and turkey luncheon pie Dec: 123
 truffled pork pies with watercress and beetroot salad Jul: 100
 veal cannelloni *May supplement:* 24
 and white beans Jun: 135

POTATO
 aioli garni Jul: 95
 baeckeoffe Jul: 109

bean, potato and pesto salad Sep: 109
 boulangere Jul: 85
 and cabbage gratin Aug: 33
 cheesy baked baby Nov: 132
 cider-roasted spatchcock with potatoes, apple, garlic and sage Aug: 102
 crumbed pork cutlet with sautéed apples, potatoes and sage Apr: 88
 garlic and spinach soup Jun: 102
 and herb tortilla Oct: 46
 Indian veggie burgers Jan: 91
 and Jerusalem artichoke galette Jun: 40
 kingfish tiradito with causa Feb: 86
 mashed Jul: 37
 nicola potato soup Aug: 95
 pan-fried mulloway with potato gratin and leek sauce Aug: 98
 parsley mash Jun: 113
 purée Jul: 95
 rare poached ocean trout with esqueixada, ox heart tomatoes, kipfler potatoes and green herb mayonnaise Oct: 40
 roast scotch fillet with black pepper dressing and potato and fennel salad Jan: 117
 rotolo of potato, salami and cavolo nero *May supplement:* 14
 salad with seeded mustard vinaigrette Jan: 82
 sautéed with garlic and walnut oil Jul: 91
 shoestring fries Jan: 87
 Jul: 113
 snapper, fennel and potato pot pie Jun: 119
 spicy potato croquettes Dec: 138
 trenette with pesto May: 121
 truffled scalloped potatoes and Brussels sprouts Jul: 100
 tuna marmitako Oct: 120
 warm beef salad with rocket, radicchio and Feb: 105
 warm potato salad with celery, red onion and capers Nov: 153
 warm radicchio, kipfler, pancetta and caciotta salad May: 91
 whipped Mar: 95

POULTRY, see also chicken, duck, game
 roast goose with pickled cherries Dec: 148

PRAWN
 crisp barramundi with prawn salsa and vanilla-infused dressing Jan: 26
 and crushed pea spaghetti Dec: 36
 aioli garni Jul: 95
 bahmi goreng Mar: 117
 bisque Jun: 99
 burgers Jan: 87
 butter Apr: 75
 ceviche with guacamole and white corn tortillas Feb: 86
 chestnut mushroom and noodle soup Feb: 97
 and chive vol-au-vents Nov: 161
 drunken prawn salad Dec: 132
 garlic and rosemary prawns with white beans Oct: 46
 grilled prawns with honey and preserved lemon Dec: 146
 grilled prawns with persillade Nov: 48
 malloreddus with prawns and smoked bottarga Sep: 42
 mussel and green olive risoni *May supplement:* 18
 paella-stuffed tomatoes Oct: 132
 poached prawns and scampi with chilli and shallot salt Jan: 82
 rice noodles with snake beans, prawns and holy basil Sep: 112
 rigatoni with 'nduja and prawns May: 121
 stock Sep: 42
 Thai-style noodles Apr: 78
 tomato and chilli stracci with prawns Feb: 80
 zaru soba with tempura Mar: 120

PUDDINGS, see also desserts
 apple Charlotte Sep: 62
 apple, raisin and brioche Aug: 102
 banana-maple upside-down Aug: 111
 choc-malt self-saucing pudding with malt ice-cream Aug: 111
 Christmas Dec: 59
 fig and brandy rice Aug: 111
 gingerbread Sep: 142
 marmalade and ginger steamed Jun: 44
 milk pudding with labne, apricot and Turkish fairy floss Dec: 161
 quince and hazelnut crumble Aug: 114
 rhubarb and pear crumble Jul: 44
 rhubarb, apple and cinnamon cobbler Aug: 114
 rice Oct: 141
 semolina porridge with candied cumquats Sep: 134
 steamed pear and ginger Aug: 114

PUMPKIN

- purée Apr: 92
- roast pumpkin and chickpea salad Jun: 109

Q

QUAIL

- barbecued with sweet-and-sour syrup Jun: 109
- goat's curd and quail egg tartlets Nov: 153
- grilled quail with sautéed Brussels sprouts May: 99
- quail egg, beetroot and bacon salad Apr: 82

QUINCE

- and brown sugar parfait Jul: 87
- duck with quince, olives and lentils Jun: 113
- and Earl Grey soufflés Jul: 76
- and hazelnut crumble Aug: 114

R

RABBIT

- herbed duck and rabbit pie with suet crust Jun: 122
- with pearl barley risotto and rosemary jus Jun: 36
- and pistachio terrine Jul: 83
- slow-braised rabbit with roasted onions
and buckwheat polenta Jun: 130
- terrine with plums and
Mirabelle eau-de-vie Jul: 106

RADICCHIO

- conchiglie with braised pork belly
and radicchio *May supplement*: 36
- tréviso with braised capsicum Mar: 80
- warm beef salad with rocket,
radicchio and potato Feb: 105
- warm kipfler, pancetta and cacciotta salad May: 91

RADISH

- and beetroot salad Feb: 26
- soybean, white radish and sprout salad Feb: 120

RASPBERRY

- brioche sandwiches Jan: 106
- Champagne jellies with raspberries and
Champagne ice-cream Nov: 162

- chocolate and raspberry swirl ice-cream Jan: 107
- and goat's curd cheesecake Jan: 106
- ice-cream Jan: 25
- jellies Jan: 102
- passionfruit semifreddo with mango
and raspberry salad Mar: 108
- peach and raspberry coupe Jan: 102
- pie Jan: 102
- sauce May: 41
- sponge puddings Jan: 107
- Watermelon, Raspberry and
Mint Vodka Cups Jan: 79
- white peach and raspberry salad Feb: 105

RHUBARB

- apple and cinnamon cobbler Aug: 114
- double-baked rhubarb and vanilla soufflé Jul: 75
- and ginger strudel Jul: 44
- little rhubarb meringue pies Jun: 123
- and pear crumble Jul: 44
- pie with lavender ice-cream Jul: 86
- pistachio and orange cakes Jul: 44
- roasted rhubarb and vanilla alouettes Jul: 116
- tart Aug: 46

RICE

- arancini with braised silverbeet
and spinach May: 40
- arroz a banda Oct: 126
- arroz negro Oct: 38
- with chicken and runner beans Oct: 109
- fig and brandy rice pudding Aug: 111
- golden seafood pilaf Dec: 160
- lemon and fennel pilaf Sep: 54
- mushroom fried Feb: 97
- orange and cardamom duck legs
with rice pilaf Aug: 88
- paella Oct: 50
- paella-stuffed tomatoes Oct: 132
- pilaf with noodles, almonds
and barberries Jun: 109
- pine mushroom and Taleggio pies Jun: 123
- pudding Oct: 141
- tomato Feb: 77
- wild rice with glazed onions and hazelnuts Dec: 154

RISOTTO

- Balmain bug, scallop and fennel Aug: 53
- mushroom and chestnut Jun: 126
- rabbit with pearl barley risotto
and rosemary jus Jun: 36
- saffron May: 108

ROCKET

- rocket, fennel, apple and
Roquefort salad Nov: 153
- warm beef salad with rocket,
radicchio and potato Feb: 105

ROCKMELON

- with Moscato-mint and
honeydew granita Nov: 58

S

SAFFRON

- broad bean and artichoke hotpot with
saffron eggs Oct: 129
- little saffron tortillas with
smoked paprika alioli Oct: 125
- mussel and saffron velouté Jun: 102
- orzo saffron broth Jan: 25
- pistachio and saffron cake with yoghurt glaze Oct: 125
- risotto May: 108
- saffron-braised chicken with pounded
almond and garlic sauce Oct: 129
- vinaigrette Oct: 126

SALADS

- anchovy, lentil, tomato and onion Oct: 117
- artichoke, broad bean and goat's cheese Aug: 36
- asparagus Mar: 80
- asparagus and soft egg with toasted almonds Apr: 68
- asparagus, pea and mint Dec: 154
- avocado and chipotle chilli Feb: 101
- baby cos and herb salad with
garlic vinaigrette Feb: 117
- baby tomato, cracked wheat
and parsley Feb: 80
- bean, potato and pesto Sep: 109
- bean sprout Sep: 120

beetroot and radish.....	Feb: 26
bitter greens and poached egg.....	Jul: 95
black bean, corn and blood orange.....	Dec: 138
bread.....	Jun: 35
broad bean.....	Sep: 116
calamari with torn lettuce.....	Sep: 116
Cantonese roast duck.....	Sep: 120
carrot.....	Apr: 82
chickpea and herb.....	Oct: 53
coleslaw.....	Mar: 98
cos heart and cucumber salad with tarragon vinaigrette.....	Apr: 70
crab, coconut and green mango.....	Mar: 91
crab and green mango.....	Dec: 138
cracked wheat.....	Dec: 123
cucumber.....	Aug: 90; Sep: 128
drunken chicken.....	Sep: 120
drunken prawn.....	Dec: 132
duck liver, Jerusalem artichoke and dandelion.....	Aug: 88
eggplant, goat's cheese and spiced onion.....	Feb: 120
esqueixada.....	Oct: 120
farro perlato with green raisins, herbs and olives.....	Nov: 145
fennel.....	Mar: 104
fennel and white anchovy.....	Apr: 32
fried cauliflower, chickpea and silverbeet.....	Feb: 25
frisée and lardon.....	Jul: 78
globe artichoke.....	Mar: 80
green bean and mint.....	Sep: 54
green bean and olive.....	Nov: 35
green lentil, asparagus and feta.....	Dec: 36
green olive, walnut and pomegranate.....	Dec: 161
herb and tarator.....	Jan: 82
lentil and root vegetable.....	Jun: 136
Malaysian table.....	Apr: 77
mango and raspberry.....	Mar: 108
marron, truffle and asparagus.....	Jul: 103
melon, honey and ginger.....	Feb: 118
Moscato jelly and granita with grape.....	Jan: 82
Nonna Lidia's Christmas baccalà, green olive and chilli.....	Dec: 149
palm heart and tomato salad.....	Dec: 138
potato and fennel.....	Jan: 117
potato and leek salad with seeded mustard vinaigrette.....	Jan: 82
purple carrot and beetroot.....	Nov: 136
quail egg, beetroot and bacon.....	Apr: 82
raw fish, pickled cucumber and wakame.....	Jan: 95
red cabbage, apple and celery.....	Dec: 154
roast fennel, mint and ruby grapefruit.....	Nov: 136
roast pumpkin and chickpea.....	Jun: 109
roasted almond and chilli.....	Mar: 29
roasted capsicum and tomato.....	Oct: 112
roasted pink beetroot.....	Jun: 129
rocket, fennel, apple and Roquefort.....	Nov: 153
Savoy cabbage, pine nut, raisin and Pecorino insalata.....	Nov: 42
Sicilian calamari.....	Feb: 117
snapper, orange and olive.....	Feb: 88
soused fennel, cucumber and baby cos.....	Jan: 82
soybean, white radish and sprout.....	Feb: 120
spiced chickpeas and celeriac.....	Sep: 127
summer slaw.....	Dec: 146
sweet potato and red onion salad with feta dressing.....	Apr: 70
Thai chicken and cucumber.....	Feb: 118
tomato.....	Apr: 77
tomato, jamón and soused Spanish onion.....	Oct: 126
turkey, fig and duck liver.....	Dec: 120
Vietnamese lemongrass beef and rice noodle.....	Mar: 118
wakame seaweed.....	Sep: 116
walnut and celery.....	Jul: 78
warm asparagus and broad bean.....	Sep: 60
warm beef with rocket, radicchio and potato.....	Feb: 105
warm bread and herb.....	Aug: 46
warm green bean and truffle.....	Jul: 103
warm potato salad with celery, red onion and capers.....	Nov: 153
warm radicchio, kipfler, pancetta and cacciotta.....	May: 91
watercress and beetroot.....	Jul: 100
watercress.....	Jul: 33
watermelon salad with rose and mint syrup and watermelon ice.....	Feb: 113
white bean.....	Feb: 101
white peach and raspberry.....	Feb: 105
SALAMI rotolo of potato, salami and cavolo nero.....	May supplement: 14
stracchino and salami rolls.....	May: 91
SALSA cucumber, tomato and anchovy.....	Jan: 96
porcini.....	May: 87
tomato.....	Apr: 84
verde.....	May: 42

SANDWICHES

berries and elderflower yoghurt.....	Feb: 33
club.....	Feb: 29
curried egg and watercress.....	Nov: 132
French-toasted chocolate and banana.....	Feb: 24
porcini and Taleggio fried.....	May: 87
soft-shell crab.....	Mar: 91
toasted truffle.....	Jul: 103
ventresca tuna and caper tramezzini.....	May: 84

SAUCES

alioli.....	Oct: 38
anchovy, caper and parsley.....	May: 94
barbecue.....	Mar: 98
brandy cream.....	Dec: 168
breakfast.....	Sep: 132
brown sugar custard.....	Dec: 59
butterscotch.....	Sep: 142
chocolate.....	Jul 78, Aug: 32
cranberry and orange.....	Dec: 152
drawn butter and garlic.....	Aug: 80
hollandaise.....	Nov: 56
mint béarnaise.....	Jan: 26
mint yoghurt.....	Jan: 91
pounded almond and garlic.....	Oct: 129
prawn coconut.....	Sep: 112
raspberry.....	May: 41
roasted tomato.....	Mar: 31
rosemary and anchovy.....	May: 103
rosemary butter.....	Apr: 92
smoked paprika alioli.....	Oct: 125
spiced brown sugar butter.....	Dec: 152
star anise and honey soy.....	Sep: 42
stifado.....	Mar: 104
tahini.....	Jun: 109; 138
tartare.....	Jul: 33
tomato.....	Sep: 126
tomato and olive.....	Oct: 46
tomato-chilli sugo.....	May: 94

SAUSAGE

baked morcilla-filled zucchini flowers.....	Oct: 132
broad bean purée with chorizo.....	Jun: 135
choucroute garnie.....	Jul: 108
chunky chorizo, chicken and vegetable soup.....	Oct: 38
cotechino-stuffed squab with silverbeet.....	May: 100
malloreddus alla Campidanese.....	May: 122
orecchiette with sausage, rocket and tomato.....	May supplement: 22
paella.....	Oct: 50
poached cotechino with lentils.....	May: 42
pork belly, chorizo and breadcrumbs with oranges.....	Oct: 109

SCALLOP

Balmain bug, scallop and fennel risotto with single-malt whisky.....	Aug: 53
with citrus dressing and sprouts.....	Aug: 84
seared with shaved zucchini flowers.....	Nov: 161

SEAFOOD, *see also by name*

arroz a banda.....	Oct: 126
Balmain bug, scallop and fennel risotto with single-malt whisky.....	Aug: 53
black marron with green peppercorn and martini sauce.....	Dec: 130
blini with accompaniments.....	Nov: 132
braised abalone and oxtail with fennel.....	Aug: 84
calamari salad with torn lettuce.....	Sep: 116
Champagne-poached lobster with asparagus and baby leeks.....	Nov: 62
cockles with drawn butter and garlic sauce.....	Aug: 80
fried whitebait with cumin salt and smoky mayonnaise.....	Dec: 128
golden seafood pilav.....	Dec: 160
marron, truffle and asparagus salad.....	Jul: 103
Moreton Bay bug, cuttlefish and orzo saffron broth.....	Jan: 25
Nonna Lidia's Christmas baccalà, green olive and chilli salad.....	Dec: 149
paella-stuffed tomatoes.....	Oct: 132
pan-fried garfish with eggplant tonnato and caramelised lemon dressing.....	Dec: 40
pennette with calamari, chilli and sage.....	May supplement: 54
poached coral trout with hot and sour salad.....	Dec: 128
sea urchin, bottarga and celery salad.....	Dec: 130
Sicilian calamari salad.....	Feb: 117
stamp and go.....	Dec: 137
Suzuki mulloway carpaccio with wild olives.....	Dec: 128
Thai-style noodles.....	Apr: 78
ziti with sardines.....	May supplement: 56

SEAWEED

wakame seaweed salad.....	Sep: 116
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SEMIFREDDO

chocolate-cherry.....	Dec: 168
passionfruit.....	Mar: 108
plum.....	Feb: 113

SILVERBEET

arancini with braised silverbeet and spinach.....	May: 40
cartoccio of skate, silverbeet, asparagus and mushroom duxelles.....	Aug: 33
cotechino-stuffed squab with silverbeet.....	May: 100
fried cauliflower, chickpea and silverbeet salad.....	Feb: 25
stewed silverbeet.....	Nov: 154

SNAPPER

Asian-style snapper broth.....	Aug: 46
blue-eye trevalla crudo and snapper, orange and olive salad.....	Feb: 88
crisp-skinned snapper with chestnut mushrooms.....	Jan: 95
fennel and potato pot pie.....	Jun: 119

SORBET, *see also granita, ice-creams, semifreddo*

plum.....	Mar: 30
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SNOW PEA

chicken, lap cheong and snow pea stirfry.....	Nov: 35
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SOUFFLE

blue cheese.....	Jul: 78
caramelised apple and Calvados.....	Jul: 76
chocolate and marrons glacés soufflé with chocolate sauce.....	Jul: 78
double-baked cauliflower and Gruyère.....	Jul: 78
double-baked rhubarb and vanilla.....	Jul: 75
quince and Earl Grey.....	Jul: 76
smoked trout and chive soufflé omelette.....	Jul: 76
spinach and goat's cheese.....	Apr: 84

SOUP

Ajo blanco with black grapes.....	Jan: 119
arroz a banda.....	Oct: 126
Asian-style snapper broth.....	Aug: 46
bean and fennel.....	Sep: 109
black bean and ginger broth.....	Nov: 42
carrot.....	Aug: 46
chestnut mushroom and prawn noodle.....	Feb: 97
chicken broth with bone marrow dumplings.....	Jun: 99
chicken noodle soup.....	May supplement: 44
chilled cucumber and dill soup with smoked trout.....	Dec: 36
chilled pea, mint and lemon.....	Feb: 105
chunky chorizo, chicken and vegetable.....	Oct: 38
creamed salt cod and roast garlic.....	May: 41
duck and ginger.....	Aug: 90
duck borsch.....	Jun: 102
ditalini, borlotti bean and cavolo nero soup.....	May supplement: 10
French onion.....	Jul: 39
French-inspired fish.....	Jun: 129
hot yoghurt soup with chicken and pistachio mante.....	Jun: 106
lamb and pearl barley.....	Jun: 102
minestrone verde with pesto.....	May: 105
mussel and saffron velouté.....	Jun: 102
nicola potato.....	Aug: 95
pea and ham.....	Jun: 102
pea.....	Nov: 154
potato, garlic and spinach.....	Jun: 102
prawn bisque.....	Jun: 99
sour tamarind mud crab.....	Mar: 86
straciatella.....	Apr: 82

SPATCHCOCK

pan-fried lemon and mascarpone.....	May: 99
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SPINACH

arancini with braised silverbeet and spinach.....	May: 40
baked eggs with creamed spinach and Gruyère toasts.....	Sep: 132
and feta tart.....	Sep: 54
and goat's cheese soufflé.....	Apr: 84
lasagne of cooked spinach, polenta and goat's curd.....	Sep: 126
potato, garlic and spinach soup.....	Jun: 102

SQUID

arroz negro.....	Oct: 38
baklava-stuffed baby squid with stifado sauce.....	Mar: 104
barbecued baby squid with herb salad and tarator.....	Jan: 82
with fennel and artichoke.....	Aug: 95
fusilli with squid and tomato.....	Apr: 88

and herb salad with
caper lemon dressing.....Dec: 60
paella-stuffed tomatoes.....Oct: 132
stirfry with black bean.....Feb: 94

STRAWBERRY

plum-and-strawberry ripple frozen yoghurt...Feb: 101
and rose petal terrines.....Dec: 42

STUFFING

chestnut.....May: 99
currant and pine nut.....Apr: 36
walnut and apple.....Nov: 153

SWEET POTATO

chickpea and sweet potato cakes.....Sep: 54
and red onion salad with feta dressing.....Apr: 70

SYRUP, see also honey

coffee.....Nov: 170
ginger and lime.....Sep: 54
rose and mint.....Feb: 113
rosewater.....Jun: 109
sour cherry.....Nov: 149
sweet-and-sour.....Jun: 109

T

TARTS, see also pastry, pies

apple.....May: 108
baked goat's curd and lemon tartlets with
blackberry and honey ice-cream.....Feb: 25
blueberry.....Jul: 109
café au lait tartlets.....Jul: 115
caramelised leek, chèvre and sage.....Jul: 113
chocolate-caramel.....Apr: 96
Galician almond.....Oct: 141
glazed lemon tart with caramelised oranges...Sep: 44
goat's curd and quail egg tartlets.....Nov: 153
leche flan with gingerbread crumbs.....Nov: 40
pear tarte Tatin.....Jul: 34
prawn and chive vol-au-vents.....Nov: 161
rhubarb.....Aug: 46
soft-centred chocolate tortini.....May: 41
spinach and feta.....Sep: 54
tarte a l'oignon.....Jul: 106
tomato, goat's curd and mint.....Feb: 77
treacle.....Sep: 141
zucchini and feta tart with
roasted cherry tomatoes.....Feb: 101

TERRINES

rabbit and pistachio.....Jul: 83
rabbit terrine with plums and
Mirabelle eau-de-vie.....Jul: 106

TOFU

miso clams with udon.....Aug: 84
salt-and-pepper tofu with
braised eggplant.....Apr: 105

TOMATO

anchovy, lentil, tomato and onion salad.....Oct: 117
baby tomato, cracked wheat
and parsley salad.....Feb: 80
baked eggplant and ricotta sformato with
fregola and roasted tomato sauce.....Mar: 31
chachouka.....Apr: 82
chicken, garlic and tomato burgers.....Jan: 91
and chilli stracci with prawns.....Feb: 80
cucumber, tomato and anchovy salsa.....Jan: 96
esqueixada.....Oct: 120
fusilli with squid and tomato.....Apr: 88
goat's curd and mint tart.....Feb: 77
jamón and soused Spanish onion salad
with saffron vinaigrette.....Oct: 126
malloreddus alla Campidanese.....May: 122
marinated tomatoes.....Nov: 145
meatballs with tomato and
manzanilla olive sauce.....Oct: 46
open balsamic steak sandwiches with
oxheart and fried green tomatoes.....Feb: 80
paella-stuffed.....Oct: 132
pancetta, tomato and bocconcini parcels.....Feb: 77
rare poached ocean trout with esqueixada,
oxheart tomatoes, kipfler potatoes
and green herb mayonnaise.....Oct: 40
rice with Vietnamese chicken
and herb salad.....Feb: 77
roasted capsicum and tomato salad
with cumin and sherry vinegar.....Oct: 112
salad.....Apr: 77
salmoretta.....Oct: 126
salsa.....Apr: 84; Dec: 137
sauce.....Sep: 126
seared tuna with roast tomatoes,
baby beans and basil.....Feb: 77
slow-cooked Roman beans with tomato.....Sep: 109

tagliatelle with porcini, pine nuts,
fresh tomato and thyme.....Apr: 32
three-cheese calzone
with tomato-chilli sugo.....May: 94
tomato-chilli sugo.....May: 94
zucchini and feta tart with roasted
cherry tomatoes.....Feb: 101

TORTILLA, see also frittata

little saffron tortillas with
smoked paprika alioli.....Oct: 125
potato and herb.....Oct: 46

TROUT

brown mustard seed ocean trout
with black basil butter.....Sep: 126
jamón and cider.....Oct: 119
chilled cucumber and dill soup with
smoked trout.....Dec: 36
La Goya sherry and miso-cured ocean trout Oct: 136
ocean trout tartare with chips.....Feb: 88
pan-fried ocean trout with
cabbage remoulade.....Feb: 24
poached ocean trout, fennel and
orange salad with baguette.....Apr: 70
poached ocean trout with
hollandaise and peas.....Nov: 56
rare poached ocean trout with esqueixada,
oxheart tomatoes, kipfler potatoes
and green herb mayonnaise.....Oct: 40
slow-cooked ocean trout with Israeli couscous,
zucchini, chilli and bottarga.....Apr: 33
smoked river trout with beetroot
and radish salad.....Feb: 26
thin herb frittate with feta and
smoked ocean trout.....Apr: 82
Valencia orange and baby
fennel cured trout.....Nov: 146

TRUFFLE

arancini.....Jul: 103
chicken and black truffle vol-au-vents.....Jan: 119
dressing.....Jul: 103
gravy.....Jul: 100
jellied aspic.....Jul: 100
marron, truffle and asparagus salad.....Jul: 103
omelette.....Jul: 100
salt-baked truffled chicken with warm
green bean and truffle salad.....Jul: 103
toasted truffle sandwiches.....Jul: 103
truffled Brussels sprouts.....Jul: 100
truffled pork pies with watercress
and beetroot salad.....Jul: 100
truffled scalloped potatoes.....Jul: 100

TUNA

borlotti beans and anchovies with tuna.....Jun: 136
chargrilled yellowfin tuna, eggplant and
zucchini with Sicilian dressing.....Jan: 99
dang myun noodles with raw tuna
and kimchi daikon.....Mar: 82
egg and tuna briks with carrot salad.....Apr: 80
marlin and tuna poke with fried rice.....Feb: 85
marmitako.....Oct: 120
raw tuna with candied Kalamata olives
and cucumber with mint.....Mar: 105
seared yellowfin tuna with black olive and
petite herb salad.....Dec: 42
seared tuna with roast tomatoes
baby beans and basil.....Feb: 77
ventresca tuna and caper tramezzini.....May: 84

TURKEY

classic roast.....Dec: 120
fig and duck liver salad.....Dec: 120
Pecorino-and-parsley turkey rotolo.....Dec: 124
pomegranate-roasted turkey with cracked
wheat salad.....Dec: 123
pork and turkey luncheon pie.....Dec: 123
sandwiches.....Dec: 120
soy-poached turkey breast.....Dec: 124

V

VANILLA

cream.....Jul: 116
custard.....Jun: 119
double-baked rhubarb and vanilla soufflé.....Jul: 75
and lime ice-cream.....Mar: 112
passionfruit vanilla slice.....Mar: 112
roasted rhubarb and vanilla alumettes.....Jul: 116

VEAL

with braised leek, pancetta and thyme.....Sep: 54
meat loaf with tomato salsa.....Apr: 84
osso buco tortellini.....May supplement: 38
pancetta ragù with rigatoni.....May supplement: 42
pork and veal cannelloni.....May supplement: 24

rack with truffle gravy, truffled scalloped
potatoes and Brussels sprouts.....Jul: 100
ragù with fresh pasta.....Aug: 98
stracotto with root vegetables
and pasta.....Jun: 114

VEGETARIAN

arancini with braised silverbeet
and spinach.....May: 40
artichoke, broad bean and
goat's cheese salad.....Aug: 36
asparagus and soft egg salad with
toasted almonds.....Apr: 68
baby carrots with orange juice
and coriander seeds.....Nov: 154
baby cos and herb salad with
garlic vinaigrette.....Feb: 117
baked eggplant and ricotta sformato with
fregola and roasted tomato sauce.....Mar: 31
baked eggs with creamed spinach
and Gruyère toasts.....Sep: 132
bean and fennel soup
with ricotta toasts.....Sep: 109
bean, potato and pesto salad.....Sep: 109
bean sprout salad.....Sep: 120
blue cheese soufflé with walnut
and celery salad.....Jul: 78
braised artichokes.....Aug: 36
braised beans with tahini yoghurt
and poached egg.....Sep: 112
caramelised leek, chèvre and sage tart.....Jul: 113
cavolo nero.....Mar: 80
chachouka.....Apr: 82
cheesy baked baby potatoes.....Nov: 132
chickpea and sweet potato cakes with
green bean and mint salad.....Sep: 54
chilled pea, mint and lemon soup.....Feb: 105
chilled tossed noodles.....Sep: 116
cos heart and cucumber salad
with tarragon vinaigrette.....Apr: 70
curried egg and watercress sandwiches.....Nov: 132
dhal with coriander and fried onion.....Jun: 138
eggplant, goat's cheese and
spiced onion salad.....Feb: 120
falafel.....Jun: 138
farro perlato with green raisins,
herbs and olives.....Nov: 145
fettuccine with zucchini flowers,
chilli and feta.....Nov: 35
fried cauliflower, chickpea and
silverbeet salad.....Feb: 25
fried cauliflower with onion, currants
and pine nuts.....Jun: 106
giardiniera.....May: 84
Indian veggie burgers.....Jan: 91
lasagne of cooked spinach, polenta
and goat's curd.....Sep: 126
linguine Napoletana.....May: 114
little saffron tortillas with
smoked paprika alioli.....Oct: 125
mushroom fried rice.....Feb: 97
mushrooms in hazelnut and
garlic butter with ricotta.....Sep: 128
onion rings.....Jan: 87
parsnip chips with ancho chilli salt.....Nov: 128
pickled beetroot with creamed goat's cheese
and pine nut vinaigrette.....Sep: 44
porcini and Taleggio fried sandwiches.....May: 87
potato and leek salad with
seeded mustard vinaigrette.....Jan: 82
potato, garlic and spinach soup.....Jun: 102
potatoes sautéed with garlic and walnut oil.....Jul: 91
pumpkin purée.....Apr: 92
purple carrot and beetroot salad
with dill seed dressing.....Nov: 136
rice, pine mushroom and
Taleggio pies.....Jun: 123
ricotta, winter greens and egg pie.....May: 91
roast fennel, mint
and ruby grapefruit salad.....Nov: 136
roast pumpkin and chickpea salad.....Jun: 109
rotolo of beetroot leaves and ricotta.....Aug: 32
salad of roasted pink beetroot.....Jun: 129
salad of spiced chickpeas and celeriac.....Sep: 127
salt-and-pepper tofu with
braised eggplant.....Apr: 105
sautéed broccoli with garlic and chilli.....May: 108
sautéed Brussels sprouts.....May: 99
sautéed capsicum.....May: 107
Savoy cabbage, pine nut, raisin
and Pecorino insalata.....Nov: 42
slow-cooked Roman beans
with tomato.....Sep: 109
soused fennel, cucumber and
baby cos salad.....Jan: 82
spiced eggplant and chickpeas.....Nov: 131
spiced Indian chickpeas
with bhatura bread.....Apr: 108

spinach and feta tart.....Sep: 54
 spinach and goat's cheese soufflé
 with salad.....Apr: 84
 sweet potato and red onion salad
 with feta dressing.....Apr: 70
 sweetcorn and black bean burritos.....Mar: 40
 tagliatelle with porcini, pine nuts,
 fresh tomato and thyme.....Apr: 32
 tarte a l'oignon.....Jul: 106
 three-cheese calzone with
 tomato-chilli sugo.....May: 94
 toasted almonds.....Apr: 68
 tomato, goat's curd and mint tart.....Feb: 77
 tomato salad.....Apr: 77
 trenette with pesto.....May: 121
 truffle omelette.....Jul: 100
 vegetables with two dipping sauces.....Nov: 136
 warm potato salad with celery,
 red onion and capers.....Nov: 153
 warm salad of asparagus and broad beans
 with a spring onion vinaigrette.....Sep: 60
 white bean salad.....Feb: 101
 zucchini and feta tart with roasted
 cherry tomatoes.....Feb: 101
 zucchini fritters.....Sep: 132

W

WALNUT

and apple stuffing.....Nov: 153
 blue cheese soufflé with walnut
 and celery salad.....Jul: 78
 honey caramels.....Apr: 41

WATERCRESS

and beetroot salad.....Jul: 100
 curried egg and watercress sandwiches.....Nov: 132
 salad.....Jul: 33
 whiting and watercress burgers.....Jan: 87

WATERMELON

granita.....Dec: 42
 Raspberry and Mint Vodka Cups.....Jan: 79
 salad with rose and mint syrup
 and watermelon ice.....Feb: 113

WHITING

roasted whiting with tomato, lemon
 and young garlic.....Jan: 79
 Sicilian-style.....Apr: 92
 and watercress burgers.....Jan: 87

Y

YOGHURT

banana and honey.....Mar: 112
 braised beans with tahini yoghurt
 and poached egg.....Sep: 112
 burnt sheep's milk.....Sep: 142
 berries and elderflower yoghurt sandwiches.....Feb: 33
 garlic yoghurt sauce.....Apr: 105
 glaze.....Oct: 125
 hot yoghurt soup with chicken
 and pistachio mante.....Jun: 106
 little yoghurt orange blossom cakes.....Nov: 166
 minted.....Aug: 46
 plum-and-strawberry ripple frozen.....Feb: 101

Z

ZUCCHINI AND ZUCCHINI FLOWERS

and feta tart with roasted
 cherry tomatoes.....Feb: 101
 fritters.....Sep: 132
 slow-cooked ocean trout with Israeli couscous,
 zucchini, chilli and bottarga.....Apr: 33
 baked morcilla-filled.....Oct: 132
 fettuccine with zucchini flowers,
 chilli and feta.....Nov: 35
 seared scallops with shaved.....Nov: 161