

HUSSEIN'S MELTING POT

Home & Private Catering



A UNIQUE DINING EXPERIENCE

Our team provides **excellence** in home catering services, *personalised* to suit your desires.

Design your own menu from the choices below or, if you have any special requirements, consult further with Hussein for novel ideas to create an **unforgettable** dining experience.

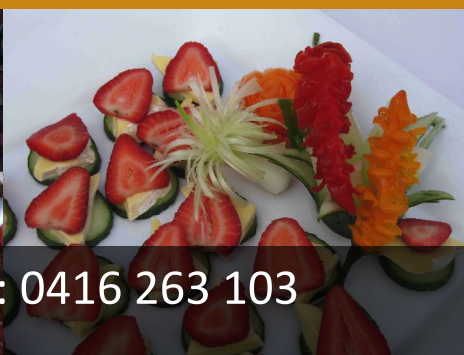
At a venue of *your choice*, Hussein will add delicate finishing touches to provide a high-quality dining with excellent presentation. Feast your eyes and tantalize your taste-buds viewing Hussein's delicious and innovative dishes

MENU CHOICES

Finger Food
3 Course Meal

BBQ
Multicultural Degustation

Spit Roast
Buffet



For bookings and enquiries call Hussein: 0416 263 103

Menu Choices

Finger Food

- Tandoori Lamb Cutlets with Yoghurt Raita
- Thai Chicken Drumsticks with Chili Lime Dipping Sauce
- Vietnamese Rice-paper Spring Roll
- Mixed Sushi Platter
- Peri Peri King Prawns on Crispy Lavash Bread
- Honey and Pistachio Moroccan Spring Roll with Harissa Mayonnaise
- Mini Goat Cheese and Caramellised Onion Tart
- Roast Beef and Potato Rosti with Horseradish and Sour Cream Dressing

Barbecue

All choices include fresh local seasonal salad

- Marinated Malaysian Chicken Kebabs
- Middle Eastern Beef Skewers
- Rosemary and Garlic Lamb Cutlets
- Peri Peri Prawn Skewers
- Seasonal Vegetable Skewers
- Marinated BBQ Squid
- Egyptian-style Beef Kofta
- Gourmet Beef Sausages

Spit roast

- Fresh local seasonal salads
- Roasted vegetables
- Mediterranean dips
- Mixed condiments

Three-course Meal

Menu 1

- Pan Seared Scallops with Baby Fennel, Roma Tomato Salad and Chili Lime Dressing
- Grilled Lamb Tenderloin with Chili Honey Pistachio Nuts, Babba Ghanoush and Seasoned Greens
- Cointreau Chocolate Mousse with Caramellised Orange

Menu 2

- Ricotta, Caramellised Onion and Walnuts Homemade Ravioli with Beurre Noisette
- Crispy-Skin Tasmanian Salmon with Creamy Mashed Potato and Honey-glazed Tender Carrots and Seasonal Greens
- Vanilla Bean and Pistachio Semi-freddo with Honeycomb and Berry Coulis

Menu 3

- Dukkah-Crusted Beef with Roasted Baby Beets, Kipfler Potato, Seasoned Greens and a Red Wine Jus
- Moroccan Spiced Chicken Breast on Saffron Rice with Toasted Slivered Almonds Drizzled with Tangy Tahini and Yoghurt Sauce
- Vanilla Bean Pannacotta with Berri Coulis and Honeycomb

Multicultural Degustation

(choose 5 savoury and 1 dessert)

Savoury

- Sardine Fillets with Grilled Polenta
- Panko-Crumbed Chicken Tenderloin with Japanese Mayo
- Beef Carpaccio
- Panko-Crumbed Camembert with Plum Sauce
- Thai Chicken Drumette with Chilli Dipping Sauce
- Vietnamese Rice Paper Roll with Nuoc Cham
- Caramellised Onion and Goat Cheese Tart
- Grilled Squid with Capers, Fennel and Red Onion Salad

Dessert

- Orange and Ricotta Italian Donuts
- Orange and Chocolate Mousse with Cointreau
- Pistachio Semi-freddo with Honeycomb

Buffet

All choices with a selection of Middle-eastern Dips and Salads and breads

- Moroccan Beef Tagine, Honey and Pistachio and Fruity Couscous
- Lebanese Chicken with Saffron and Slivered Almond Rice
- Slow-cooked Lamb Shoulder with Roasted Mediterranean Vegetables
- Roasted Mediterranean Vegetable and Haloumi Stack with Spicy Napoli Sauce
- Egyptian Special – Saffron, Sultana and Pistachio Steamed Rice, Chicken with Honey, Almond and Dates, Harissa and Tomato-Baked Mixed Vegetables