

## Spring Pesce Feast

**Focaccia:** Pre-heat oven to 180°, unwrap focaccia from cling wrap, pour water and oil mixture over the top. Place in oven for 6-8 minutes, remove from oven and garnish with herb oil provided.

Oyster: with a sharp knife detach the oyster abductor muscle from the shell, garnish with pear and lime dressing provided & lemon

**Calamari:** Pre-heat oven to 180°, place calamari in the oven for 6 minutes.  
Serve with aioli and lemon wedge.

**Smoked Atlantic Salmon:** (serve at room temp) Spread the dressing across the bottom of the plate, followed by citrus segments and Campari gel. unwrap salmon slices and place on top of components. Garnish with rice cracker & bronze fennel.

**Prawns:** Heat prawns in a pre-heated oven at 180° for 6 mins. On a serving plate add capsicum (preferably at room temp) top with shaved fennel and drizzle over raspberry coulis to finish – Place grilled prawns on the side and enjoy.

**Casarecce:** Bring a large pot of salted water to the boil, gently add pasta & cook for 8-10 mins. In the meantime, warm up the arrabbiata sauce in a saucepan, once it has started to boil remove from the heat. Strain pasta once cooked and add to the arrabbiata sauce, return to the heat and mix through until it reaches a velvet consistency, add provided oil and some cooking water if required. Remove from the heat add rocket and mix through. In a microwave heat Moreton Bay Bugs in microwave safe container for 40 seconds. Plate pasta and garnish with bugs on top.

**Carrots:** Preheat oven to 180° Place carrots in oven for 6 mins.  
Spread carrot hummus at room temperature across the serving plate. Layer carrots on top, drizzle with honey; garnish with goats' cheese and almonds.

**Mousse:** Ready to eat