

liberty

Liberty restaurant presents a series of events where guests are taken on a culinary journey to exotic parts of our world.

Authentic concepts from *There* and beautifully prepared ingredients from *Here*

Sunday 21st April; Sujoy's taste of Home India menu

Sunday 19th May; Pietro's taste of Home Italian theme

Sunday 23rd June; Chef An's taste of Home Vietnamese menu

Sunday 21st July; Jose taste of home Spanish theme

SUNDAY 21ST APRIL Journey through India

India before independence consisted of 600 semi-independent kingdoms. Ruled over by Hindu Emperors, Muslim viceroys, British, French, Portuguese & Dutch.

After independence each area with a major language and culture was given its own state hence this vast diversity in food. Cultural interactions with Persians, Europeans, Mongols and British turned it into a unique blend of some various cuisines.

Each region of India has its own style of cooking and distinct flavours. The North is known for its dishes cooked in open fires and charcoal or clay ovens; the South is famous for hot and spice dominant foods; the Northeast specialises in chilli or pepper-based curries, pickles and fermentation; the West and East coast uses coconut, spices (from European influences and trade) and seafood with feisty tangy flavours, whereas the Central part of India is a blend of all.

As Liberty has always been focused on a taste of here and there, thus this journey will be throughout the different cultures, cuisines and let you experience and live the era through each course on the menu.

Check out our social media for more information or feel free to come in and talk with some of our lovely staff.

Due to the nature of this event we will do our best to cater for minor food allergies. Please contact us directly for further information.

Menu \$80pp 5.30pm sitting for 6pm starting

Journey through India

Start

Spiced Lamb Mince Stuffed Flatbreads, Saffron Curry Butter

–

Chargrilled Platter

Fish, Green Masala

Tandoori Spiced Golden Legume Kebabs

Goat Shammi

–

Cleanse

Mango & Fennel Yoghurt

–

Main

Venison Cheek & Sweet Bread Rogan Josh

Coconut, Mustard Prawns

Cauliflower, Moilee Sauce

Yakhni Rice & Naan

Condiments

Pickled Bamboo Shoots

Carrot Amaranth Salad

Smoked Yoghurt Raita

–

Sweet

Rasmalai, Jalebi, Pistachio Ice-Cream, Gulkhand

Due to the nature of this event we will do our best to cater for minor food allergies. Please contact us directly for further information.

Menu \$80pp 5.30pm sitting for 6pm starting