



Prawn boreks with
fennel mayonnaise and
red capsicum, chilli & mint dip

campari, orange & prosecco cocktails

Serves 12

12 white sugar cubes
2 unwaxed (or well-scrubbed) oranges
1/3 cup (80ml) Campari
2 x 750ml bottles chilled prosecco
(or other dry sparkling wine)

Rub each side of the sugar cubes over the skin of the oranges to release and pick up the flavour of the zest. Drop 1 cube into the bottom of each champagne flute and pour over about 1 teaspoon Campari. Top up with chilled prosecco and serve.

grilled tuna with soy & balsamic glaze

Serves 12

1kg piece of tuna loin fillet (cut from the thick end of the fillet, about 18cm long)
Sunflower oil, to brush
1/2 cup (125ml) dark soy sauce
1/3 cup (80ml) balsamic vinegar
1/4 tsp chilli powder
Coriander and lime wedges, to serve

Cut the tuna fillet lengthways into 3 long, narrow pieces that measure about 4cm across. If you wish to give them a nice cylindrical shape, wrap each piece tightly in plastic wrap so that it looks like a fat sausage, then chill for at least 3 hours.

Heat a large frypan over high heat. Unwrap tuna if necessary, brush with oil and sprinkle liberally with salt and pepper. Sear tuna for 30-45 seconds on each face until coloured all over and cooked to a depth of 5mm – the centre should remain raw. Remove from pan and set aside.

Return pan to medium-high heat, add soy, balsamic and chilli and simmer for 3-4 minutes until well reduced and syrupy. Take pan off heat, return tuna to pan and turn in glaze until well coated. Set aside to cool for 15 minutes, turning tuna now and then so it takes on more glaze.

Just before serving, cut the tuna into 5mm-thick slices and arrange on a plate. Serve garnished with coriander and lime.

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Serves 12

12 sheets filo pastry
80g unsalted butter, melted
600g cooked peeled prawns
Sesame seeds, to sprinkle

Fennel mayonnaise

1 egg yolk
1 tsp white wine vinegar
150ml sunflower oil or olive oil

1/2 tsp fennel seeds,
lightly crushed
1/2 tsp Pernod* (optional)
2 tbs chopped fennel fronds,
plus extra to garnish

Red capsicum, chilli & mint dip

2 red capsicums
2-3 small red chillies
2 tsp pomegranate molasses*
2 tbs finely shredded
mint leaves
1 tbs extra virgin olive oil
2 tsp lemon juice

“We started with some upmarket nibbles featuring prawns and tuna and a lively Campari cocktail.”



Grilled tuna with
soy & balsamic glaze