

# PASSOVER INSPIRED MENU

\$45 PER PERSON

BASED ON 2 PEOPLE SHARING



## THE STORY

Passover is the festival that celebrates the liberation from slavery of the Jewish people in ancient Egypt. Moses was the leader who led the nation of Israel out of slavery. This probably happened about 3315 years ago. The main aspect of the festival is a feast called the "seder" which happens on the first night of the eight day festival. During this meal, the story of Exodus is retold with many traditional songs and stories that involve lots of spiritual questions. The main theme of the night is that all people should be freed from suffering and slavery and the world should live in peace and freedom for everyone. We have included the traditional elements of the "seder" in our special menu and we will explain some of the things you will be offered on the menu.

### TO START

PUMPKIN HUMMUS, TAHINI, CORIANDER & WALNUT SALSA  
MATZAH

### 'THE PLATE'

PICKLED MUSTARD GREENS W SALTED BOILED EGG  
DATE AND WALNUT HAROSET  
BEETROOT AND HORSERADISH RELISH  
"GEFILTE" FISH  
GREEN OLIVES  
PULLED LAMB SHANK AND CHARRED COS LETTUCE

MATZAH BALL WITH CHICKEN SOUP

### MAINS

BRAISED BEEF BRISKET, COFFEE, ONIONS AND BLACK PEPPER, CELERIAC PUREE  
OR  
BARRAMUNDI WITH CRUSHED PEAS, JERUSALEM ARTICHOKE, PEA AND GINGER SALAD  
  
HONEY GLAZED CARROTS  
  
"ISRAELI SALAD" OF GREEN VEGETABLES, HERBS, CASHEWS, LEMON AND GARLIC

### DESSERT PLATTER

SOAKED BABY DRIED FIGS, ALMOND SESAME COOKIES  
MOROCCAN ORANGE & ALMOND CAKE  
WATERMELON, COCONUT CAKE  
DATE AND PISTACHIO SEMI FREDDO

"matzah" - this is the unleaved bread. This bread must be made within 18 minutes from start to finish. The recipe we are using tonight is from medieval Spain from a lady called Angelina de Leon, who was arrested during the Inquisition. It contains, eggs, olive oil, flour and a little black pepper.

The "seder" plate - means the order or ritual and contains:

**karpas**, parsley dipped in salt water - parsley represents the spring and the salt water is for the tears of suffering

**maror**- bitter herb like cos, celery leaves, horseradish, mustard greens, or endive - symbolizes the bitterness of slavery

**charoset** - a paste made from apple, walnuts, sweet wine, cinnamon and date syrup - symbolizes the mortar used to build the houses

**lamb shank** - in biblical times a sacrifice was made at the Temple, usually a goat or lamb "paschal lamb". Now vegans prefer to substitute a kumera, to represent a "paschal yam"

**boiled egg** - this is the symbol of life and the first thing given to mourners to eat. We have done a slow cooked egg with turmeric and onions, a very ancient way of preparing eggs for festivals.

The **olive** is a modern addition to represent all people who have been uprooted from the Middle East due to conflict.

Try eating the matzah made into a sandwich with the lamb, charoset and maror. This is called a "Hillel sandwich" Hillel was a Babylonian Rabbi who lived in the 1st century BCE. He said that the whole bible is about the rule of reciprocity, or the Golden rule.

**Gefilte fish** - maybe the most famous of all Ashkenazi (Central European Jewish) foods, A dish of German origins which is minced fish, seasoned with onions, sugar, and salt. The dumpling is poached in fish stock and eaten with beetroot-horseradish relish.

**Matzoh balls** - a dumpling pretty similar to the kneidel of Austro-German cuisine. Matzoh meal with eggs, ginger and parsley simmered in chicken stock.

Usually after a passover feast, that involves meat, there will not be any dairy in the desserts. We have made a selection of wheat and dairy free desserts and of course some fruit to snack on after the meal. The orange cake is Claudia Rodin's famous Moroccan orange almond cake that may be the the most well known passover dish.