



food & soul

MODERN AUSTRALIAN & ASIAN CUISINE



to view our full menu: www.foodnsoul.com

Chef | Owner : Terry Leung

30 years of culinary experience and Winner of Golden Wok – Modern Asian Cooking Challenge
QLD 2003, 2004 & 2005, Hosted by Les Toques Blanches

Hear what other people said about Terry

"Terry Leung is the chef at Food & Soul ... his flare is international ... try the snails baked in café de Paris butter and grilled mushrooms ... and wasn't disappointed. ... the pot-roasted lamb rack with shallots, bush tomatoes ... was an ambitious dish that works..."

Kylie Lang, Editor - Brisbane News, 2nd June 2004

"Fresh from his position as group executive chef for Pig & Whistle Group, Terry's latest venture is a modern affair with a fresh & simple menu. The angel hair pasta..... is a highlight."

Brisbane News Dining Out Guide 2004

"...was swayed by the pan-fried duck ravioli. Dumpling like, they were crunchy on the outside and filled with minced duck and a good hint of lemongrass & kaffir lime - the accompanying chilli jam was piquant. ...during our visit, they were spot on with their mix of friendliness & professionalism, and seemed genuinely concerned about whether we were enjoying our meals."

Natascha Mirosh, Brisbane News, November 2004 edition

"When I heard of Food & Soul restaurant ... I was persuaded to take a friend there for his birthday party ... each time I see my friend he thanks me for a great meal."

Fred Sparrow, Chapel Hill, Brisbane News, September 2004 edition

CHRISTMAS FUNCTION MENU

Valid from 1st October to 31st December 2009 – Reservation is Recommended

FINGER FOOD PARTY

\$32.00 PER PERSON (min 30 people)

Roasted capsicum & pine nut tart
Teriyaki chicken nori rolls
Smoked salmon & feta puff
Lentil & tofu fritter
Steamed duck & ginger dumplings
China town crispy skin pork
Pork & prawn rice paper parcels
Tandoori beef patties
Sesame crumbed whiting

3 COURSE MENU [A]

\$55.00 PER PERSON

Mezze Platter
with grilled bread & house dips
or
Chilli Roasted King Prawns

Sea Perch Fillet
with tomato & spinach risotto
or
Pork Fillet Medallions
with age blue & toffee cream

Lime & Mango Cheesecake
with berry compote
or
Frozen Cherry Parfait
with white chocolate sauce

3 COURSE MENU [B]

\$60.00 PER PERSON

Coffee Smoked Salmon
with mild chilli & dill mayonnaise
or
Plum Duck Spring Rolls
with Asian coleslaw salad

Marinated Lamb Cutlets
with minted pea mash & lamb ravioli
or
Eye Fillet Steak
with truffle mash & steamed greens

Crème Brulee
or
Chocolate & Almond Brownie
with berry ice cream

WITH NO ENTRÉE : \$40.00 PER PERSON FOR MENU A

\$45.00 PER PERSON FOR MENU B

BOTH MENUS A & B ABOVE SERVED 50/50 ALTERNATIVELY ONLY
1 Bill Per Booking - Corkage Is \$4.00 Per Person

our food, your soul, one love.

Shop 1, 28 Grimes Street, Auchenflower
Bookings: 3870 7128
info@foodnsoul.com

closed all public holidays