

STYLE GUIDE

DISH DESCRIPTION

Here are the key points for a succinct dish description for Night Feast:

- List primary ingredients in order of importance
- Use ampersands rather than 'and' only where necessary (when two ingredients make up the core of the dish i.e. pork & prawn dumplings, red vinegar, toasted seeds)
- List provenance of the ingredient if known
- Describe the cooking method
- Include any additional garnishes/add-ons where appropriate
- Use a few adjectives as possible
- Use commas rather than prepositions
- Capitalise names/places only

EXAMPLES

Seared Spencer gulf king prawns, fermented chilli salsa, grilled sourdough

Poached mussels, nduja, cucumber, fried flatbread, aioli

Steamed chicken & water chestnut dumplings, chilli crisp, coriander

