



[www.lukemangan.com](http://www.lukemangan.com)

Peachtree Management Pty Ltd  
 ABN 38 094 230 476  
 ACN 094 230 476  
 PO Box 294  
 Potts Point  
 NSW 1335 Australia  
 t + 61 2 9265 6089  
 f + 61 2 9265 6040  
 Registered Office c/o  
 The Allan Hall Partnership

**Glass Brasserie**

Level 2 Sydney Hilton  
 488 George St  
 Sydney NSW 2000 Australia  
 t + 61 2 9265 6089  
 f + 61 2 9265 6040  
[www.glassbrasserie.com.au](http://www.glassbrasserie.com.au)  
[www.appetiteforexcellence.com.au](http://www.appetiteforexcellence.com.au)

**Salt Tokyo**

Shin-Marunouchi Building  
 6F 1-5-1-Marunouchi Chiyoda-ku  
 Tokyo 100-6506 Japan  
 t + 81 3 5288 7828  
 f + 81 3 5288 7836

**World Wine Bar Tokyo**

Shin-Marunouchi Building  
 6F 1-5-1-Marunouchi Chiyoda-ku  
 Tokyo 100-6506 Japan  
 t + 81 3 5288 7829

**The Palace**

505 City Rd  
 South Melbourne VIC 3205 Australia  
 t + 61 3 9699 6410  
 f + 61 3 9690 6622  
[www.palacehotelmelbourne.com.au](http://www.palacehotelmelbourne.com.au)

**Salt Grill P&O Cruise Liners**

**FISH PATTY CAKES**

*makes 4 patties*

**Ingredients**

- 1 tin of pink salmon
- 1 tin of red salmon

**Mix with**

- 1 chopped Spanish onion
- 1 chopped garlic clove
- 2 table spoons mustard seeds
- Zest of a lime
- Chopped herbs– Tarragon & Parsley
- Seasoning
  
- Mix well and roll into patties

**Method**

- Then roll in flour, then egg and finish with breadcrumbs.
- Pan Fry in olive oil for 2 minutes on each side.
- Finish in 180°C oven for 5 minutes.

**Sauce**

- 1 cucumber, Peeled & cut into ribbons

*Place in a pot*

- 500ml sugar syrup
- ½ cup of vinegar
- 1 tablespoon diced red chili (seedless)
- 1 tablespoon of ginger
- 1 tablespoon of corriander

Bring to a simmer, pull off, add cucumber and serve when cold

