

## Creole-pedia

My Mexican Cousin explores the flavours of Creole cooking. "Creole" culture and food generally hails from former colonial areas, such as Louisiana, Mauritius, Brazil, Haiti and the French Antilles. Creole cuisine is often referred to broadly as 'the flavours of the 'New World'.

Your menu is annotated to identify the provenance of the different dishes, denoted below:

### **M.C.**

Our original innovative Mexican Cousin concepts - interpretations of what "Creole" means to us. Exceptional quality ingredients and indulgently presented our way.

### **N.O.**

Modern New Orleans cuisine has evolved to incorporate not only the classic French preparations of the Louisianan Creoles, but also the rustic fare of the Cajuns who settled in Southern Louisiana. NOLA food is characterized by rich sauces, robust dark roux bases, seafood and game meats, and bold "in your face" seasonings laced with pepper, paprika and garlic.

### **C.C.**

Caribbean Creole is an evolution of the African, Spanish, French and Indian heritages of the region. Seafood and tropical fruits are prominent ingredients, and dishes are punctuated by aromatic spices and piquant citrus flavours.

"Ok, but wait, why the name 'My Mexican Cousin' then?"

Put simply - it's the dish our beautiful venue was named after, originally invented and served at iconic Melbourne café, St Ali. It's available for you to try as part of our breakfast menu. Also, "My Creole Cousin Of Mixed Colonial Heritage" seemed a little wordy.