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**MAINS - 22.0 PP**

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**COCONUT & TAMARIND GRILLED CHICKEN**

w Nuoc cham me, Vietnamese mint & lime (GF)

**PAN FRIED BARRAMUNDI**

w Nori-miso butter (GF)

**BEEF SHIN & POTATO MASSAMAN**

w Crispy shallots, coriander & peanuts (GF)

**CAULIFLOWER, LEEK & MISO ORECCHIETTE**

w Spiced togarashi crumbs & mustard cress (V)

**CUMIN RUBBED LAMB LEG**

w Cucumber salad & tahini yoghurt (GF)

**ZUCCHINI KOFTAS & COCONUT SAUCE**

w Pickled chillies, lemon yoghurt & roti (VGA) (GFA)

**TONKATSU & CURRY SAUCE**

w Shredded cabbage & onion pickles

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**ACCOMPANIMENTS - 8.9 PP**

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**SHANGHAI SPRING ONION NOODLES**

w Ginger-soy chinese broccoli (VG)

**ASPARAGUS, RICOTTA & SMASHED ALMONDS**

w Lemon olive oil & baby basil (V) (GF)

**TURMERIC-COCONUT RICE**

w Crispy curry leaves (V) (GF)

**CRUNCHY ASIAN SLAW**

w Soybeans & ginger-peanut dressing (VG) (GF)

**CHARRED BROWN BUTTER CABBAGE**

w Bacon, sake & crispy leek (GF)

**ISRAELI TOMATO & CUCUMBER SALAD**

w Mint, sumac & lemon olive oil (VG) (GF)

**BAKED SWEET POTATO, CAVOLO NERO  
& SILVERBEET**

w Provolone cheese sauce (V)

**ASSORTED DINNER ROLLS w butter. 3.0pp**

