
MAINS - 22.0 PP

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

ACCOMPANIMENTS - 8.9 PP

SHANGHAI SPRING ONION NOODLES

w Ginger-soy chinese broccoli (VG)

BROCCOLINI, 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

