

MAINS

COCONUT & TAMARIND GRILLED CHICKEN	24
<u>w</u> Nuoc cham me, Vietnamese mint & lime (GF)	
PAN FRIED BARRAMUNDI	26
<u>w</u> Nori-miso butter (GF)	
BEEF SHIN & POTATO MASSAMAN	24
<u>w</u> Crispy shallots, coriander & peanuts (GF)	
CAULIFLOWER, LEEK & MISO ORECCHIETTE	22
<u>w</u> Spiced togarashi crumbs & mustard cress (V)	
CUMIN RUBBED LAMB SHOULDER	26
<u>w</u> Cucumber salad & tahini yoghurt (GF)	
ZUCCHINI KOFTAS & COCONUT SAUCE	22
<u>w</u> Pickled chillies, lemon yoghurt & roti (VGA) (GFA)	
PORK & RICOTTA MEATBALLS	24
Orecchiette, tomato, silverbeet & baby capers	

ACCOMPANIMENTS - 8.9 PP

SHANGHAI SPRING ONION NOODLES
Ginger-soy chinese broccoli (VG)
BROCCOLINI, RICOTTA & SMASHED ALMONDS
Lemon olive oil & baby basil (V) (GF)
MEJADRA
Spiced rice, lentils & crispy onion (V) (GF)
CRUNCHY ASIAN SLAW
Soybeans & ginger-peanut dressing (VG) (GF)
CHARRED BROWN BUTTER CABBAGE
Bacon, sake & crispy leek (GF)
MEDITERRANEAN TOMATO & CUCUMBER SALAD
Mint, sumac & lemon olive oil (VG) (GF)
BAKED POTATO, CAVOLO NERO & SILVERBEET
Provolone cheese sauce

ASSORTED DINNER ROLLS w butter. 3.0pp

[ORDER ONLINE](#)

MINIMUM OF 12 GUESTS
48 HOURS NOTICE REQUIRED ON ALL CATERING
ALL DIETARIES CAN BE CATERED TO ON REQUEST

