
MAINS

CHERMOULA ROASTED LAMB SHOULDER Guindillas & tahini-garlic yoghurt (GF)	26
PAN FRIED SNAPPER Vinegar sambal, lime & pickled cucumber salad (GF)	26
BEEF SHIN KARE RAISU Shimeji mushrooms, japanese pickles & soy beans (GF) (DF) (VGA)	26
GOCHUJANG FRIED CHICKEN Crushed peanuts, roasted sesame & spring onion	24
CHICKEN KOFTA CURRY Coriander, crispy curry leaves & jalapeno crema	24
PORK SAUSAGE & PORCINI RAGU LASAGNA Ricotta, pecorino & crispy sage	24
OYSTER MUSHROOM, LEEK & MISO ORECCHIETTE Crispy enoki, spiced togarashi crumbs & mustard cress (V)	22
SAAG PANEER Pickled chillies, lime yoghurt & roti (V) (GFA)	22

ACCOMPANIMENTS - 8.9 PP

SHANGHAI SPRING ONION NOODLES Ginger-soy chinese broccoli (VG)
GREEN BEAN & SPINACH GOMA-AE (VG) (GF)
MEJADRA Spiced rice, lentils & crispy onion (V) (GF)
CRUNCHY WINTER SLAW Pickles & hot mustard yoghurt dressing (V) (GF)
ROASTED HEIRLOOM CARROTS Goat's curd, chimichurri & puffed quinoa (V) (GF)
JAPANESE RICE Togarashi & crispy enoki (VG) (GF)
BAKED POTATO, CAVOLO NERO & SILVERBEET Provolone cheese sauce (V)
WATERCRESS, RADICCHIO & AVOCADO SALAD Shallot, macadamia & apple cider vinaigrette (VG) (GF)
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

