

3 Course Dinner Menu \$85

Entrée • Main • Dessert

ENTRÉE

Market sashimi, citrus wasabi dressing, furikake, yuzu and bonito cream, toasted macadamia (GF)

Shiitake rice bowl, seasonal greens, egg yolk, milk crumb, spiced nori sauce (GF)(VO)(DFO)

Macadamia smoked fish salad, lemongrass, coriander, mint, hot and sour dressing (GF)(DF)

Dubu-jorim, baked tofu with a spiced Korean chilli and shallot sauce, pickles, toasted pinenuts (GF)(DF)(V)

Hakka style prawn stuffed eggplant, ma la dressing, tofu and Chinese olive, shallot oil (GF)(DF)

MAIN

Slow cooked beef short rib marinated in green curry paste, northern Thai style bamboo salad, tamarind and pepper glaze, nahm jim jaew (GF)(DF)

Fragrant Thai red curry of masterstock braised duck, snake beans, pineapple, apple eggplant, roasted peanuts and Thai basil (GF)(DF)

Roasted pork, jungle flavours, pickled papaya, dried scallops, Asian herbs (GF)(DF)

Chicken and lobster chow mein, Chinese egg noodles, roasted cashews, lobster oil (DF)

Vegetarian yellow curry, seasonal vegetables, bamboo, Thai basil (GF)(DF)(V)

Whole crispy fried fish, 3 flavour sauce, pickled garlic, toasted rice, crisp basil (GF)(DF) \$15pp supplement

DESSERT

Pandan panna cotta, pineapple salsa, gula syrup, ginger beer sorbet (GF)(DF)(VO)

Sticky black rice, coconut, banana, daily sorbet (GFO)(DFO)(VO)

Cheese selection of local and imported, with lavosh and condiments (GFO) +\$20pp supplement

EXTRAS

General Tso's cauliflower, deep fried, ginger and hoi sin sauce \$12 (DF)(V)

Wok tossed vegetables with oyster sauce and fried garlic \$15 (DF)(GFO)(VO)

Public holiday surcharge of 15% applies (excluding inhouse guests)

