

3 Course \$85pp

Entrée • Main • Dessert

ENTREE

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) (V) (DFA)

Cambodian style barramundi salad, spiced palm sugar caramel, bean sprouts, Thai basil (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

Braised lamb, potato and carrot jorim, toasted pine nut, roasted Kimchi puree (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)

Marinated chick pea, local mushrooms, hokkien noodles, greens, Chinese BBQ sauce(DF)(V)

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

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

DESSERT

Koji crème caramel, carrot and yuzu sorbet, candied ginger crumb (GFA)

Sticky black rice, coconut, banana, daily sorbet (GF) (DFA)

Cheese selection of local and imported, with lavosh and condiments (GFA)

+\$20pp supplement

EXTRAS

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

Wok tossed vegetables with oyster sauce and fried garlic \$15 (DF)(GFA)(VA)

Steamed jasmine rice for the table \$6

