

## Dinner menu

*For the table to share*

2 course - \$60pp    or    3 Course - \$70pp

### **Welcome**

Sweet corn, charred ginger & coconut soup, black sesame crisp (*gf/df*)

### **To Start**

Fried, pickled cauliflower, cumin salt (*vegan/gf/df*)

Drunk chicken, spiced soy prawns, pickled cucumber (*gf/df*)

Lemongrass & pepper rare beef, pickled kohlrabi, butter lettuce (*gf*)

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**+Add** Fried chicken bao, hot & sweet sauce, pickled carrot - **\$8ea**

### **To Follow**

Roast pork belly, burnt orange, snow pea, master stock shiitake (*gf*)

Nuoc cham barramundi, fried kalettes, cured pork (*df/gf*)

Roast pumpkin, heirloom tomatoes, sesame dressing (*vegan/gf/df*)

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**+Add** Sautéed gnocchi, hot, sweet sticky beef, oyster mushrooms - **\$12ea**

### **To Finish**

Black pepper strawberry, rhubarb jelly, pandan cake

Vietnamese coffee truffles