



THE 5TH MENU

3-COURSE SET MENU 24/12

STARTERS

THAI CALAMARI SKEWERS

Calamari, green papaya salad, sticky rice fritters, roasted cashew nut - (n/gf)
or

KOREAN BBQ CAULIFLOWER WINGS

Sesame seeds, spring onion & homemade kimchi (vg/s)
or

BEEF TATAKI

Beef, avocado & coriander creme, charred cherry tomato, scallion, burnt garlic,
ginger gloss, ponzu - (s/d)

MAIN COURSES

BRAISED LAMB

Lamb, cashew nut creme, flax seed, pomegranate & cumin dressing - (n/gf/h)
or

PAN-FRIED MAHI MAHI

Mahi-Mahi, saffron risotto, port wine poached dates, almond - (n/gf/d/a)
or

CHERMOULA EGGPLANT

Coriander & cumin spiced eggplant, saffron couscous, black pepper yoghurt, almond,
cumin & pomegranate dressing - (n)

DESSERTS

CHOCOLATE FLOURLESS CAKE

or

SALTED CARAMEL CHEESECAKE (V/D/E)

SET MENU ONLY

30\$p.p

GO BOTTOMLESS BUBBLES OR 4 CRAFT COCKTAILS

60\$p.p

