

## SIGN IN



# MENU

2 COURSE \$45 | 3 COURSE \$55

### ENTRÉE

Squid, Thai basil, green pepper corn & tamarind sauce *(gf, df)*

Pea arancini, lemon tahini, soy & parmesan *(v)*

Walsh bay garden - spring pea, asparagus, potato, tahini, cracker,  
balsamic & lemon oil *(vegan, gf, df)*

### MAIN

Barramundi, wasabi pea, miso asparagus, grape & tapioca puff *(gf)*

Pork belly, peanut, gailan, lime & palm sugar sauce with mixed herbs *(gf, df)*

Korma Curry with tofu puff, potato, cauliflower served with  
mango chutney & rice *(vegan, gf, df)*

### SIDES

Mixed leaves & yuzu dressing + \$9

Chips with lemon salt + \$9

Steamed rice + \$5

### DESSERT

Banana panna cotta, crumb, dolce & cocoa

Chocolate torte, vanilla cream & mixed berries *(gf)*

### TO FINISH

DESSERT WINE Frogmore Creek Iced Riesling \$14 | Fiore Moscato \$12

PORT & SHERRY Galway Pipe \$10 | Penfolds Grandfather \$12 | Tio Pepe \$10