



MELBOURNE CUP

Spring Carnival Lunch

BITES

Freshly shucked oyster, Japanese vinaigrette, orange, shiso (gf)
balinese chicken skewer, house satay sauce, peanut (gf, df)
rainbow prawn har gow, soy + truffle caramel, chive (df)

GRAZING

Salmon tataki, nectarine & fennel salad, shiso, jeow bong, dill (gf, df)
Kung pao & king oyster mushroom medley, smoked cashew cream, rice puff (vg, gf, df)
Pork san choy bow, baby corn + beans, cassava crumbs, cos lettuce (gf, df)

FEASTING

Braised beef massaman, confit shallot, potato, peanut, crispy kale (gf, df)
Grilled vietnamese lemongrass chicken, daikon & carrot pickles (gf, df)
Crispy barramundi, sweet & sour coconut curry, pineapple, chilli + kaffir lime (gf, df)

SIDES

Chinese style steamed broccolini, crispy shallot (vg, gf, df)
Steamed jasmine rice (vg, gf)

DESSERT

White chocolate panna cotta, passion fruit, mango, coconut chips (gf)