

## ENTRÉE

Porcini mushroom and mozzarella souffle,  
asparagus, toasted almond, watercress, pecorino cheese

Pan fried broc tops, baked paneer cheese, masala butter,  
cherry tomato salad, shallots, roasted cashew bhujia

Cured salmon with smokey unagi glaze ..... +\$5  
nashi pear, daikon, roasted sesame sauce,  
sweet pickled ginger

## MAIN

Dark soy glazed free range chicken maryland,  
Japanese rice, shiitake mushroom, miso sweetcorn

Sesame crusted fried Lebanese zucchini salad, feta,  
rainbow spinach, heirloom tomato, smokey almonds,  
radicchio, herbs, saffron yogurt

Slow baked lamb shoulder, béchamel crust ..... +\$5  
roasted eggplant and tomato sugo, green bean salad,  
cucumber and mint

## DESSERT

Caramelised pineapple and coconut upside down cake,  
coconut ice cream, spiced rum syrup

Lemon panna cotta, blueberry, white chocolate  
and hazelnut crumble

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