



Melbourne Cup

SPRING CARNIVAL LUNCH

TUESDAY 4 NOVEMBER | 189PP

SMALL

freshly shucked oysters, prik nam pla (gf)
szechuan pork pot sticker dumpling, honey chilli soy
pork & prawn sui mai, sesame chilli soy
fragrant beef satay skewer, house satay, chilli peanut (gf)

MEDIUM

malay fried popcorn chicken, tamarind chill jam (gfo)
charred octopus, eggplant nahm prik, green bean, cherry tomato, baby corn, thai basil (gf)
charred broccoli, house satay, miso butter, peanut crunch, thai herb salad (vgo, gf)

LARGE

roasted butterfly snapper, spiced carrot puree, green sambal, charred chinese cabbage (gf)
lamb shanks panang curry, lychee, green bean, baby corn, cherry tomato, crispy basil (gf)
chicken satay pancake, green bean, capsicum, baby corn, coriander, fried shallot

SIDES

mango and papaya salad, coriander, ginger nuoc cham (vf, vgo)
steamed jasmine rice

DESSERT

raspberry chocolate delight, raspberry coulis, almond cookie crumb,
mascarpone chantilly, morello cherry gelato