

2017 Christmas Set Menu

2 Courses \$45

3 Courses \$55

Entrees

Slow cooked pork belly bao bun, stuffed with cucumber, spring onion, crunchy peanuts, herbs, Gochujang chilli sauce

Chinese fried chicken, with Asian slaw, Sriracha dressing (GF Available)

Steamed vegetarian dumplings with crushed peanuts, chilli vinegar sauce (VG)

Mains

Braised beef cheek on crushed potatoes, steamed baby bok choy (GF)

Mongolian stir-fried lamb with cumin, chilli, capsicum, onion, seasonal vegetables, fragrance rice (GF)

Thai yellow curry with roasted pumpkin, fried tofu, mushrooms, cauliflower, broccoli, cashew nuts, steamed rice (VG)

Desserts

Sticky date pudding with Kapiti vanilla ice cream & caramel sauce

Mango Panna Cotta with fresh summer fruits, coconut crumb (GF)

PLEASE SPECIFY ANY ALLERGIES AND DIET REQUIREMENTS

