

LUNCH MENU



- Choice of Entrée -

Coconut Prawns (gf)

served w/ rich and spicy coconut broth

Korean Meatballs (gf)

Ground beef mince spiced w/ Korean spices and sauce

Cauliflower Bites (v) (gf)

Aromatic spiced cauliflower bites with beetroot mousse and dukkah



- Choice of Mains -

Roast Pork Belly (gf)

Twice-cooked pork belly with truffle pumpkin mash and brussels sprouts

Goat Curry (gfo)

Boneless goat meat cooked w/ Nepalese aromatic spices, chilli, rice and flatbread

Wharf Street Brisket (gf)

Slow-cooked brisket steak w/ root vegetables, pumpkin mash and minted jus

Mushroom Risotto (v)

Creamy arborio rice in rich vegetable broth, white wine, garlic, thin sliced mushrooms, peas, spinach and grated parmesan cheese
(vegan option w/ no cheese)

- Dessert Platter to share -

Chocolate Mousse

topped with cream and fresh fruits

Mixed Berry Cheesecake

with fresh strawberries

Malpuwa

with sugar syrup

NB: Gluten Free individual cake available upon request

(v) = vegetarian | (gf) = gluten free | (gfo) = gluten free option available