

WALSH BAY KITCHEN

DINNER MENU

SET 3 COURSE \$63PP

Includes 1 glass of house wine

ENTRÉE

Squid, Thai basil, green pepper corn
& tamarind sauce *(gf, df)*

Pea arancini, lemon tahini, soy & parmesan *(v)*

MAIN

Barramundi, wasabi pea, miso asparagus,
grape & tapioca puff *(gf)*

Pork belly, peanut, gailan, lime & palm sugar sauce
with mixed herbs

Korma Curry with tofu puff, potato, cauliflower served
with mango chutney & rice *(v, vegan, gf)*

DESSERT

Banana panna cotta, crumb, dolce & cocoa

Chocolate torte, vanilla cream & mixed berries *(gf)*

SIDES

Mixed leaves & yuzu dressing *(vegan, gf, df)* **9**

Chips & lemon salt *(v, gf, df)* **9**

Steamed jasmine rice *(vegan, gf, df)* **5**

(gf) gluten free | *(df)* dairy free | *(v)* vegetarian

1.5% surcharge applies on all credit cards. A surcharge of 10% applies on public holidays