

MOTHER'S DAY

Two course set menu for \$50pp / three for \$60pp

1ST COURSE

Angry edemame

Sea salt, sesame, ginger, garlic, maple, soy sauce



2ND COURSE

Choose two each

Cheat's duck lettuce cups

Chilli hoison glazed mock-duck, baby cos lettuce, shiitake mushrooms, vermicelli, capsicum & cherry tomatoes



Soba noodle salad

White & red cabbage, spring onion, coriander, green bean, bean sprouts, pickled mango with sichuan chilli sauce



Tempura cauliflower

Bang-bang vegan mayo



Korean style fried chicken

Buttermilk brined then air dried, fried crispy & served coated in sticky sauce

Potstickers

Garam masala roasted pumpkin, cashew, red onion coriander, chilli coconut lime dressing & chilli toasted pumpkin seeds finished on the grill



Banana leaf wrapped fish

Lime leaf, galangal, lemongrass & chilli. Shallots, sticky rice, banana leaf, coconut lime sauce



Chicken Tikka

Chicken marinated with coconut yogurt, house-made roasted spices & fenugreek leaf. served with roasted capsicum, coconut & mint chutney with lemon



BBQ tofu skewers

Nori furikake, white miso dressing



Vegetable jungle curry

Roast vegetables, kaffir lime, tofu & coriander



Lamb Masala

Lamb marinated overnight with house-made roasted spices & roasted coconut. Slow cooked with mother's love



*All meals served with Jasmine rice



SOMETHING SPECIAL FOR MUM

Add a \$10 cocktail

Gin-dependence

Gin, sparkling wine & peach liquor



3RD COURSE

Choose one each

Lemongrass & Yuzu Crème Brûlée

coconut cream, vanilla bean, burnt sugar



Vietnamese Coffee Tiramisu

Espresso, condensed milk, mascarpone, cocoa



= Dairy free = Vegetarian = Vegan
 = Gluten free = Gluten free upon request