

DINNER

SOCIAL & LIGHTER DINING

SMALL PLATES

WARM PARATHA AND DIPS Extra dip 2	18
MASALA POPPADUM Harissa mayo, mint chutney, goats cheese, pico de galo, pickled onion	17
CAULIFLOWER FRITTERS Mint yoghurt, mango chutney (GF I DF on request)	14

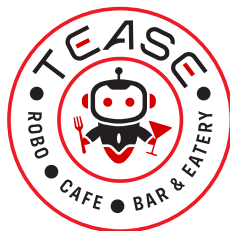
ENTREE

TUNA CEVICHE Edamame, crispy shallot, furikake, coconut lemongrass & lime dressing (GF I DF)	25
SEARED SCALLOPS Curried cauliflower puree, yuzu dressing, chorizo, pine nuts (GF)	26
HOT HONEY BUFFALO CHICKEN THIGH Roasted boneless, pickles & kewpie mayo (GF)	22
MUSHROOM PATE SPHERE Spiced beetroot puree, balsamic reduction, rocket (DF I VE)	20
PONZU GLAZED PORK BELLY BITES Miso mayo, caramelised apple & fennel (GF I DF)	24
VIETNAMESE BEEF TATAKI Chilli, coriander, edamame, cucumber, soba noodles salad	22
CHARRED BROCCOLI Melted cheese, mint chutney & dukkah (GF)	19
HARISSA GRILLED PRAWN Pickled fennel salad, pico de galo, tom yum aioli, crispy rice paper (GF I DF)	24

SIDES

Seasonal vegetables, dukkah, toasted almonds (GF I DF)	12
Crispy duck fat agria potatoes (GF, DF)	12
Skin on fries, black garlic aioli, tomato sauce (GF I DF)	14
Truffle Parmesan fries , black garlic aioli	15
Steamed rice	4
Garlic or butter paratha	4

*Please inform our team of any dietary requirements before ordering **



DINNER

CORE DINING EXPERIENCE

MAIN

250g GRASS FED SIRLOIN STEAK	Roasted duck fat potatoes, black garlic butter Broccolini, mushroom & mustard jus (GF DF on request)	48
BEEF SHORT RIBS	Ginger hoisin sauce, garlic agria mash, sauté greens, toasted sesame, crispy shallots (DF on request)	45
LUMINA LAMB RUMP	Cumin roasted gourmets potatoes, seasonal vegetables, Kumara puree, chimichurri, minted red wine jus (GF DF on request)	45
PUMPKIN ARANCINI	Feta cheese center, chimichurri, seasonal salad, truffle oil (VE GF)	32
TODAY'S FISH	Herb potato cake, seasonal greens, crispy leeks, salsa verde (GF DF)	42
GENERATIONAL FAMILY RECIPE GOAT OSSO BUCCO CURRY	Basmati rice, goats cheese, dukkah (not boneless GF DF on request) Extra rice 4 Extra paratha 4	35
TRADITIONAL BUTTER CHICKEN	Comes with basmati rice (GF) Extra rice 4 Extra paratha 4	29

OUR SIGNATURE

WHOLE GOAT LEG RAAN	Slow cooked for 8 hours in our signature spice mix, duck fat potatoes, seasonal salad, mint yogurt and braising jus. <i>48 hours' notice required</i>	85
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DESSERT

NAMELAKA YUZU CHEESECAKE	Butter biscuit base, baked yuzu cheesecake, vanilla namelaka topping, mixed berry ice cream, yuzu curd	18
MATCHA TIRAMISU	Matcha tiramisu made with Hagoromo matcha	18
CHOCOLATE DELICE	Caramel twist, citric meringue, pistachio soil, vanilla bean ice cream (GF)	18
AFFOGATO	Espresso, vanilla bean ice cream, liquer (Baileys or Triple sec or Irish whiskey) (GF)	18

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