Dairy free menu

entrees

oysters - east coast pacific rock natural - over ice with lemon natural - with lime & coriander dressing warm - smoked pancetta Kilpatrick	брс	@ 24 @ 24.5 @ 25
<pre>tempura soft shell crab rice paper rolls pink ginger, avocado, orange/lemongrass dipping sauce</pre>		22
japanese style pork dumplings in ginger, soy, chilli sauce		21
harissa barbequed quail, crushed potato, rustic tomato passata, herb	S	22
<pre>salt and pepper squid sweet chilli sauce, Japanese mayo and kaffir lime</pre>		21
lamb ribs with caramel soy & chilli sauce, Asian gremolata		21

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mains

beef tenderloin with roasted new potatoes,	<pre>sautéed spinach, with your choice of mushroom red wine sauce or beef jus</pre>	42
coconut marinated chicken breast, jasmine baby carrots, fragrant pumpkin sauce	rice cake, beans,	
		36
slow braised lamb shoulder in cinnamon and pumpkin gow gee, pappadom, broccolini and	_	38
wallaby porterhouse (m/r) baby beets, baby mountain pepperyberry and sherry jus	carrots,	38
aromatic coconut red duck curry and coconu roasted pumpkin, beans, lychees, vietnames		38

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sides

<pre>garden of greens avocado, house dried tomatoes dressed with miso, lemon & olive oil vinegarette</pre>	10
steamed vegetables with herb oil	10
<pre>duck fat roasted new potatoes with smashed garlic, thyme & parsley</pre>	10
straight cut potato chips with garlic-naise and ketchup	10
<pre>cauliflower pine nuts, parsley, mint, dill, za'atar, pumpkin seeds, sunflower seeds and cranberries</pre>	10

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desserts

<pre>pavlova, strawberries, blueberry compote, pistachio praline,</pre>	
coconut cream, raspberry sorbet	16.5
apple granola trifle mango puree, blueberries and coconut cream	16.5

ice cream	sorbet
raw salted caramel	raspberry
raw coconut	mango

any 3 scoops