

# WALSH BAY KITCHEN

## MENU

2 COURSE \$48 | 3 COURSE \$58

### ENTRÉE

Sweet corn arancini, chipotle aioli, lime & parmesan (v)

Karaage chicken, lemon & wasabi mayo (gf)

Miso eggplant, hummus, wild rice, almond and sesame (v)

### MAIN

Roast Japanese pumpkin, potato & carrot, "Rogan Josh", cucumber yoghurt & steamed jasmine rice (gf) (vegan without yoghurt)

Pork belly, peanut, bok choy, lime & palm sugar sauce with mixed herbs (gf, df)

Barramundi, leek cream, sorted mushrooms, daikon & vine leaves (gf)

### SIDES

Chips & lemon salt (v, gf, df) \$10

Mixed leaves with wasabi dressing (vegan, gf, df) \$10

Steamed jasmine rice (v, gf, df) \$5

### DESSERT

Thai milk tea panna cotta, coconut corn flakes and raspberry (gf)

Tiramisu