



POMELO

KITCHEN & BAR

SMALL PLATES

Edamame (gf)(vv) , smoked sea salt, togarashi, sesame	10
Crispy tofu (gf)(vv) , capsicum, five spice, chilli, garlic crisp	13
Chicken poppers (gf) , tamarind, toasted coconut, chilli, caramalised almonds	18
Free range pork dumplings , scallion, ginger, chef's special marinade, vinegar	17
Crispy soft shell crab (gf*) , coriander, chilli mayo, cabbage	20
Deep fried spring rolls (gf) , chicken, prawns, vermicelli, peanuts, namjim	19
Prawn parcels (gf) , red chilli, coconut, lemongrass	19
Raw market fish (gf) , coconut, lime, chilli, fresh fruit	22
Fried caramalised eggplant (gf)(vv) , tamarind, Sichuan pepper, sesame seeds	17

LARGE PIATES

Crispy chicken (gf*) (vv* - 27) , teriyaki sauce, toasted sesame seeds, green apple kale slaw	29
Red curry of duck , lychees, cherry tomatoes, basil, lime	38
Slow braised Angus beef ribs , sweet barbeque sauce, market vegetables	38
Tiger prawn yellow curry (gf) (vv* - 27) , agria potatoes, seasonal vegetables, star anise and curry leaves	36
Sliced free range pork belly roll (v*) , egg noodles, szechuan chili oil, black vinegar, bean sprouts, roasted peanuts, sesame	33
Grilled Coastal Spring Lamb Cutlets , basil pesto, honey, seasonal vegetables	41

gf - gluten free vv - vegan v - vegetarian
* - option available

One bill per table for booking over 12

Pan fried market fish (gf) , mixed herbs, cucumber, pickled radish, market greens, kaffir lime dressing	36
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Satay Vegetables fritters (vv) , peanut sauce, caramelize red onions, cucumber, edamame,mesclun salad	28
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SIDES

Jasmine rice	4	Roti	6
Lotus chips	8	Kumara chips	11
Market vegetables	12		

DESSERTS

Vanilla bean panna cotta (gf) , meringue, raspberry compote	15
Chocolate cream cheese brownie , Whittaker's chocolate mousse, crumble, topping	15
Petite three platter , chocolate cream cheese brownie, Baileys cream cheese mousse, spiced apple compote, Seasonal macaron	21
Ice cream trio	14