



P O M E L O
KITCHEN & BAR

2 course chef's set menu

\$73 pp

Small plates to share:

***Baked Yum Yum prawns**, homemade yum yum sauce, sesame*

***Free range pork dumplings**, scallion, ginger, chef's special marinade, vinegar*

***Raw market fish (gf)**, coconut, lime, chili, fresh fruit*

***Deep fried spring rolls (gf)**, vermicelli, chicken, prawns, peanuts, namjim*

***Crispy caramelized eggplant (gf)(vv)**, tamarind, Sichuan pepper, sesame seeds*

A choice of large plate each:

***Red duck curry**, lychees, cherry tomatoes, basil, lime*

***Crispy chicken (gf*)**, teriyaki sauce, toasted sesame seeds, green apple kale slaw*

***Crispy tofu (vv)(gf*)**, teriyaki, seasonal vegetables, maple honey mustard salad*

***Slow braised Angus beef ribs**, sweet barbeque sauce, market vegetables*

***Pan fried market fish (gf)**, mixed herbs, cucumber, pickled radish, market greens,
kaffir lime dressing*

***Sliced free range pork belly roll (vv*)**, egg noodles, szechuan chili oil, black vinegar,
bean sprouts, roasted peanuts, sesame*

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



P O M E L O
KITCHEN & BAR

3 course chef's set menu

\$85 pp

Small plates to share:

Baked Yum Yum prawns, homemade yum yum sauce, sesame

Free range pork dumplings, scallion, ginger, chef's special marinade, vinegar

Raw market fish (gf), coconut, lime, chili, fresh fruit

Deep fried spring rolls (gf), vermicelli, chicken, prawns, peanuts, namjim

Crispy caramelized eggplant (gf)(vv), tamarind, Sichuan pepper, sesame seeds

A choice of large plate each:

Red duck curry, lychees, cherry tomatoes, basil, lime

Crispy chicken (gf*), teriyaki sauce, toasted sesame seeds, green apple kale slaw

Crispy tofu (vv)(gf*), teriyaki, seasonal vegetables, maple honey mustard salad

Slow braised Angus beef ribs, sweet barbeque sauce, market vegetables

***Pan fried market fish (gf), mixed herbs, cucumber, pickled radish, market greens,
kaffir lime dressing***

***Sliced free range pork belly roll (vv*), egg noodles, szechuan chili oil, black vinegar,
bean sprouts, roasted peanuts, sesame***

A choice of dessert each:

Chocolate cream cheese brownie, Whittaker's chocolate mousse, crumble topping

Vanilla bean panna cotta (gf), meringue, raspberry compote

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