



### *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, namjam

***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 barbecue 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



POMELO  
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 barbecue 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