

FILIPINO FEAST

TO START

Fresh Lumpia
stir fried vegetables wrapped in a homemade crepe and topped with lightly sweet sauce and crushed peanuts

Kinilaw
filipino ceviche, coconut, chilli, coriander

BBQ Pork
pork skewer served with banana ketchup, pickled paw paw

SHARED

Chicken inasal
chicken marinated in lemongrass, annatto and calamansi then char grilled

Beef kare kare
slow braised beef in a peanut sauce

Barramundi escabeche
filipino sweet and sour fish

steamed rice
atchara (pickled vegetables)
sarciadong pechay (pak choi in a tomato based sauce)

DESSERT

Ube roulade
purple yam sponge filled with sticky egg custard, coconut ice cream, coconut praline

please note that only gf & df dietary is available within this menu

Friday 21 March - bookings from 5.30pm
\$75 per person

