



KARLA  
MELBOURNE CUP  
BANQUET

TUESDAY 5 NOVEMBER

OYSTER, Japanese vinegar, bush tomato pearls, shiso (gf)

MIANG KHAM, betel leaf, smoked ocean trout, finger lime, roasted macadamia, herbs, galangal caramel. (gf)

STEAMED PRAWN DUMPLING, gogi berry spiced soy, chive and red chilli (gf)

HIRASAMA KINGFISH SASHIM, truffle soy, konbu, shiso, finger lime, chilli (gf)

GRILLED ABROLHOS ISLAND SCALLOP on shell (gf)

COCONUT POACHED CHICKEN SALAD, cucumber, macadamia sambal, fried shallot (gf)

BARRA & PRAWN TSUKUNE, lemongrass, yuzu kosho mayo, chilli oil, ajard pickle (gf)

RED CURRY, roasted duck, longan, eggplant, green, thai basil (gf)

WAGYU PICANHA KAR PAO, holy basil, baby corn, confit shallot, burned chilli (gf)

SEASONAL ASIAN GREENS, mushroom xo, shaoxing wine, macadamia sambal (vg, gfo)

PANDAN STEAMED JASMINE RICE (vg, gf)

COCONUT PANNA COTTA, bangkok espresso, cashew nut praline (vg, gf,df)

