

# Autumn Progressive Dinner

# ENTRÉE MENU



## ANH ANH

**1** Oysters with X.O. (GF, DF)

Two fresh oysters topped with house X.O sauce, finished with ginger and spring onion

**2** Soft Shell Crab Mini Bao (DF)

Soft shell crab in lightly battered is served with steamed bao, some salad mix and pickle carrot

## CHICCI

**1** Scallops Mornay (GF)

Pan-seared scallops in their natural shells, with a rich, creamy, & zesty mornay sauce

**2** Melanzane with Ricotta Cheese

Grilled eggplant is filled w/ ricotta cheese, served w/ a vibrant pesto & delicate Napoli sauce.

## POSTMASTER HOTEL

**1** Barramundi Croquettes

with a harissa mayonnaise

**2** Kingfish Crudo (GF)

with pickled chilli, shallot & buttermilk dressing

## ARALIYA KEW

**1** Wild Venison Hopper (DF, GF)

Venison meat balls, burnt coconut sambol, in a rice flour & coconut milk based hopper

**2** Jackfruit Hopper (GF, V, DF)

Young Jackfruit, roasted house made spices & sambol, in a rice flour & coconut milk based hopper

## DAWSON

**1** Tomato Crostini (V)

Whipped ricotta, balsamic, basil, grilled ciabatta (2pcs)

**2** Zucchini Flower (V, GF)

Ricotta filled, hot honey (2 pcs)

## SPICE ON HIGH

**1** Paneer Pakoda (V, GF)

Spiced paneer fritters with mint chutney.

**2** Tandoori Spiced Lamb Chops (GF)

Char-grilled lamb chops in tandoori marinade.

## LA Q WOODFIRED PIZZA

**1** Mushroom Risotto Balls (V)

Slow-cooked Italian rice balls served with aioli and parmesan cheese.

**2** Potato, Garlic & Cheese Pizza (V, VG on request)

Garlic base topped with mozzarella, thinly sliced potato, finished with parsley and oregano.

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# MAINS MENU



## ANH ANH

(GF, DF)

- 1** Barramundi w/ Ginger & Spring Onion  
Barramundi fillet steamed with ginger & spring onion, served with broccoli, snow peas & steamed rice
- 2** Salt & Pepper Prawns with Coriander (DF)  
Lightly battered prawns tossed with salt, pepper & fresh coriander, served with steamed rice

## CHICCI

(GF)

- 1** Wood-fired Goldband Snapper  
Pan-seared snapper finished in the wood-fired oven, served with caponata and pizzaiola sauce.
- 2** Chicken Valdostano (GF)  
Pan-fried chicken breast simmered in a savory chicken broth w/ rosemary chat potatoes & a creamy mushroom sauce

## POSTMASTER HOTEL

- 1** Chicken Cotoletta  
With nduja butter & Italian slaw
- 2** 250g Porterhouse Steak (GF)  
With potato puree & green peppercorn sauce

## ARALIYA KEW

(DF, GF)

- 1** Tamarind Roasted Pork Neck  
Roasted pork neck, tamarind, chilli, pickled pineapple & fennel curry
- 2** Spicy Eggplant Fritters (V, GF, DF)  
Eggplant, cashew curry, vegetable rice, green chutney

## DAWSON

- 1** Parmigiana Di Melanzane (V, GF)  
Eggplant, pomodoro, smoked mozzarella, pecorino romano
- 2** Grilled Swordfish (GF)  
Eggplant & capsicum caponata, parsley oil, lemon

## SPICE ON HIGH

(GF)

- 1** Fish Malabari  
Fish cooked in a creamy coconut-based Malabari sauce, served w/ basmati rice or saffron rice.
- 2** Lamb Jalfrezi (GF)  
Spiced lamb with capsicum and onion, served w/ basmati rice or saffron rice.

## LA Q WOODFIRED PIZZA

- 1** Pork & Sausage Pizza  
Sugo sauce, mozzarella, pork sausage, jalapeños, finished w/ a touch of honey & parmesan.
- 2** Classic Margherita Pizza (V, VG on request)  
Slow-cooked Napoli sauce, mozzarella, fresh basil, finished w/ EVOO & oregano.

# DESSERT MENU



## ANH ANH

**1** Banana Fritter with Vanilla Ice Cream

Crisp battered banana fritter served warm with a scoop of vanilla ice cream.

**2** Golden Fried Ice-cream

Crisp coated fried ice cream served with chocolate syrup.

## CHICCI

**1** Limoncello Tiramisu

A light, citrus-kissed twist on the classic Italian favourite, layered & chilled for a smooth, refreshing finish.

**2** Nutella Calzone (contains nuts)

Warm folded pastry filled w/ rich chocolate-hazelnut spread, served w/ a scoop of ice cream for a decadent finish.

## POSTMASTER HOTEL

**1** Strawberry & White Chocolate Semifreddo (V)

Topped with a shortbread crumble & fresh strawberries

**2** Classic Tiramisu (V)

Served in a cup

## ARALIYA KEW

**1** Sago (GF, DF)

Coconut milk, Kitul palm treacle, honeycomb

**2** Coconut Cigars

Coconut, Kitul palm treacle, cinnamon ice cream, crepes

## DAWSON

**1** Mr Black Tiramisu (V)

Espresso soaked lady fingers, Mr. Black cold drip liqueur, mascarpone crema, cocoa

**2** Buttermilk Panna Cotta (GF)

Strawberry granita, strawberries

## SPICE ON HIGH

**1** Gajar Halwa (V, GF, contains nuts)

Traditional slow-cooked grated carrot pudding, served warm with vanilla ice cream

**2** Mix Kulfi (Pistachio & Saffron) (V, GF, contains nuts)

Traditional Indian frozen dessert, dense & creamy in texture, flavoured w/ pistachio & saffron.

## LA Q WOODFIRED PIZZA

**1** Chocolate Tartufo (contains nuts)

Rich chocolate with nutty almonds and a refreshing cherry centre.

**2** Tiramisu

Coffee-soaked sponge layered with creamy mascarpone and cocoa.