



Kew Progressive Dinner Menu

Hellenic Republic

- Entrée (sharing only – no options): Olives, garlic pita, red lentil fava, smoked Aleppo and garlic, lamb tsourekis doughnuts, Hellenic Xo
- Main 1: Chicken from the spit, peppers, garlic and yoghurt with table sharing horiatiki salad, classic Greek salad, wood roasted broccoli, almond skordalia (gf)
- Main 2: Pork Fennel Loukaniko and fava with table sharing horiatiki salad, classic Greek salad, wood roasted broccoli, almond skordalia (
- Dessert 1: Loukoumades (Greek doughnuts), honey, walnuts, cinnamon (v)
- Dessert 2: Loukoumades (Greek doughnuts), salted caramel topping (v)

India @ Q

- Entrée 1: Vegetable samosa (2 pcs). Pyramid shaped pastry filled with lightly spiced potatoes and peas (v)
- Entrée 2: Chicken Tikka. Boneless pieces of chicken marinated with tandoori masala cooked in a tandoor (gf)
- Main 1: Butter chicken. Chicken tikka cooked in tomato and cream sauce (gf)
- Main 2: Kerala Fish Curry. Coconut based curry in Indian spices, mustard seeds and curry leaves (gf)
- Dessert 1: Mango Kulfi. Homemade ice cream served with strawberry and mint (gf)
- Dessert 2: Gulab Jamun. Dumplings lightly baked & soaked in clove and cardamom syrup

Strictly Thai

- Entrée 1: Mix Entree - Vegetables Spring Roll, Curry Puffs, Fish Cake and Tempura Prawns
- Entrée 2: Minced Pork in mild spiced lime dressing served with salad (gf)
- Main 1: Deep Fried Barramundi topped with Spicy Lime Dressing and Green Papaya salad (gf)
- Main 2: Red Curry with Duck served with Broccoli, Carrot, Red Capsicum and Lychee
- Dessert 1: Sticky Rice with Banana and Red Bean wrapped in Banana Leaf, served with Coconut milk and Ice Cream (v) (gf)
- Dessert 2: Roti Bread with Banana, Cinnamon, Condensed milk and Ice Cream (v)

Mister Bianco

Note: Mister Bianco is only one community table – there will be no individual seating

- Entrée 1: Calamari, chopped tomato, fresh salad, herbed green sauce (gf) (nf) (df)
- Entrée 2: Tomato basil croquettes, scamorza cheese, sugo sauce (v) (nf)
- Main 1: Risotto seasonal vegetables, stracciatella (v) (gf) (nf)
- Main 2: Barramundi, acqua pazza, cherry tomatoes, preserved lemons (gf) (nf) (df)
- Dessert 1: Pannacotta, fresh fruits, mint (v) (gf) (nf)
- Dessert 2: Selection of fruit sorbets (v) (gf) (nf) (df)

Dawson

- Entrée 1: Mac n cheese croquettes with harissa mayo and manchego cheese (v)
- Entrée 2: Wild mushroom and leek arancini with herb aioli

- Main 1: Slow roasted lamb shoulder with grain salad, beetroot labneh, grilled za-atar pita bread
- Main 2: Schezuan pepper calamari salad with mizuna leaves, tatsoi, green mango, cucumber, mint, crispy shallots & nam jin dressing

- Dessert 1: Warm dark chocolate brownie with miso caramel, chocolate cremeux, hazelnut crunch, caramel popcorn & hazelnut ice cream
- Dessert 2: Mandarin cheesecake with cocoa nib tuille, smoked almonds & basil (gf)

QPO

- Entrée 1: Herb and cheese arancini with garlic aioli (v)
- Entrée 2: Golden crumbed calamari with housemade tartare

- Main 1: Mushroom risotto with local button and porcini mushrooms, wilted rocket & balsamic glaze (v) (gf)
- Main 2: Beef burger with bacon, cheddar, tomato relish, lettuce, tomato and caramelised onion

- Dessert 1: Sticky date pudding with vanilla bean ice cream
- Dessert 2: Lemon tart with Chantilly cream & strawberry

Il Faro

- Entrée 1: Entree Calamari
- Entrée 2: Focaccia Classica with Cheese and Garlic (Garlic optional) (v)

- Main 1: Gnocchi Ragu - Light and fluffy Gnocchi with our House made slow cooked (3 days) Ragu, consisting of Wagyu Mince, Diced Black Angus, and whole Beef Rib, finished with Parmesan Cheese
- Main 2: Gnocchi Napoli (v) (gf)
- Main 3: Pizza - Classic Margarita – Imported Italian Tomatoes, Imported Italian Mozzarella Bianca, and topped with fresh Basil ... a Real taste of Italy!!
- Main 4: Pizza - Calabrese - Imported Italian Tomatoes, Imported Italian Mozzarella Bianca, topped with Oven Roasted Capsicum, Nduja (A Calabrian Hot Salumi Paste), topped with hand torn Bufala Mozzarella (also imported from Italy) Spicy, and delicious!
- Main 5: Pizza - Ortolana - Imported Italian Tomatoes, House Made Pesto, Imported Italian Mozzarella Bianca, topped with a mixture of our Oven Roasted vegetables, including: Artichokes, Capsicum, Zucchini, and Eggplants! (v)

Our pizzas are made with a blend of 5 milled Imported Italian flours, added Grains, and is fermented for 72 Hours, making light and easily digestible!

- Dessert 1: Cannoli – Two Crispy Italian Pastries, filled with Ricotta, which have been infused with Blood Orange Zest, and finished with crushed Pistachio Nuts ... a true taste of Southern Italy
- Dessert 2: Affogato – Espresso Coffee, with either a shot of Sambuca, Frangelico or Anice (similar to Sambuca, but less sweet!), served with a scoop of Vanilla Bean Ice Cream... a very Italian way to finish a meal!

Hiatus

- Entrée 1: Seared Scallops, cauliflower puree, maple bacon, young parsley (gf)
- Entrée 2: Smoked cheddar croquettes, leek puree, confit shallots (v)

- Main 1: Beef cheek ragu - house made gnocchi, braised cheek, sweet sherry, pecorino, fried crumbs
- Main 2: Pan seared blue eye cod, sea vegetables, dill emulsion, potato galette, lemon butter sauce (gf)

- Dessert 1: Hiatus Mess - chantilly, strawberry gel, meringue gems, fresh strawberries, lime curd, young Mint (gf) (v)
- Dessert 2: Lemon Meringue pie, blueberry gel, vanilla ice cream (gf) (v)

Aachis

- Entrée 1: Malai tikka. Boneless chicken creamy marinade with yoghurt, ginger, garlic and chilli, cooked in a tandoori oven (gf)
- Entrée 2: Tandoori cheese mushroom. Fresh cup mushroom filled with cheese and Indian herbs and cooked in tandoori oven (v) (gf)
- Main 1: Coconut prawn. Prawn cutlets cooked with special 5 blends spices in coconut milk with onion and tomato (gf)
- Main 2: Butter chicken. Boneless chicken cooked with herbs tomato and finished with cream (gf)
- Dessert 1: Coconut kulfi. Kulfi is an all-time favourite dessert recipe, loved by people all over India (gf) (v)
- Dessert 2: Kheer. This sweet and creamy rice pudding is a popular Nepalese dessert that you will absolutely love! (gf) (v)

The Wasabi

- Entrée 1: Belly Bao - Char siu pork served with kewpie mayo, thinly sliced pickled cucumber, red slaw, crisped chilli paste and a dash of buttered teriyaki sauce (2 bao)
- Entrée 2: Ebi Tempura – Lightly battered tempura prawns and vegetables with tentsuyu dipping sauce
- Main 1: Sake Teriyaki – Grilled salmon with teriyaki glaze, enoki mushroom tempura and 3 hits of pickle on rice
- Main 2: Chirashi Don – Mixed sashimi with salad and goma dressing on sushi rice (gf)
- Dessert 1: Green tea ice cream (v)
- Dessert 2: Dessert spring roll – Raspberry white chocolate with mango ice cream (v)