

Kew Progressive Dinner

ENTRÉE MENU



ANH ANH

1 Duck Rice Paper Roll (DF)

Crispy duck in battered is rolled with salad mix, cucumber, pickle, coriander and plum sauce

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 Mozzarella Sticks (V)

Mozzarella cheese sticks crumbed with panko crumb served with sweet aioli sauce

2 Baby Octopus Salad

Baby octopus served with warm potatoes, rocket salad, cherry tomatoes, mustard lemon dressing

POSTMASTER HOTEL

1 Chorizo & Nduja Arancini
served with garlic aioli

2 Fried Halloumi (V, GF)
with golden honey raisins

ARALIYA KEW

1 Assorted Mushroom Hopper (V, VG, DF, GF)

Fermented rice flour & coconut milk batter pancake, filled with assorted mushrooms cooked w/ fragrant spices

2 Baby Calamari (DF)

Baby calamari, herbs, chilli, and breadcrumbs

CLIFTON HOTEL

1 Oysters w/ Ponzu & Tobiko (2pcs)

Freshly Shucked Tasmanian Oysters - Ponzu Sauce - Tobiko

2 Porcini Mushroom Arancini (V)

Porcini mushroom arancini with black truffle mayo

BUOY PIZZA

1 Meatballs (DF)

Slow cooked Italian meatballs, chunky Napoli, crusty bread and shaved Parmesan.

2 Barramundi Spring Rolls (DF)

Barramundi, rocket, garlic aioli, salad.

DAWSON

1 Anchovy Crostini

Anchovies, whipped ricotta, cucumber, chives, ciabatta

2 Wild Mushroom Arancini (V)

Served with black truffle aioli

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MAINS MENU



ANH ANH

1 Stir Fried Seafood w/ XO Sauce (GF, DF)
combination sea food in xo sauce served with steam rice

2 Coriander Prawn (DF)
Salt and pepper prawn in batter with a lot of coriander served with steam rice

CHICCI

1 Lamb Rump
Lamb rump cooked medium rare to medium served w/ sweet potato mash, green vegetables & red wine jus

2 John Dory Fish Fillet
Pan fried John Dory fillet served with seasonal vegetables and lemon chives, caper sauce

POSTMASTER HOTEL

1 Beef Short Ribs
slow cooked in red wine & potato puree

2 Barrumundi
tossed greens & lemon beurre blanc

ARALIYA KEW

1 Thosasi Roll (V, VG, DF, GF)
Lentil flour pancake, filled with mixed vegetables, banana capsicum on top.

2 Seafood Kothu Roti (Sri Lankan Street Food) (DF)
Pieces of roti wok tossed w/ seafood & strips of vegetables.

CLIFTON HOTEL

1 Crispy Skin Pork Belly (contains nuts)
Soba noodle salad-white slaw-peanut 'sweet n' sour' dressing- honey & plum glaze

2 Melanzane Parmigiana (V)
Layered eggplant with mozzarella and tomato, basil

BUOY PIZZA

1 Lamb Shank
Oven braised lamb shank, potato mash.

2 Salumi Pizza
Tomato base, mozzarella, salami sopressa, provolone, olives, red peppers, rocket, balsamic glaze.

DAWSON

1 Grilled Swordfish (GF, DF)
Served with eggplant & capsicum caponata, parsley oil, lemon

2 Chicken Cottoletta (V)
Chicken schnitzel with fried capers, pecorino, wild rocket, lemon mayo

DESSERT MENU



ANH ANH

1 Banana Fitter (V, VG, DF, GF)
Deep fried banana in batter served with vanilla ice cream

2 Golden Fried Ice-cream (VG, DF)
Deep fried ice cream cone with chocolate syrup

CHICCI

1 Bacio (V, contains nuts)
Italian frozen ice cream served with mixed berries sauce and strawberries.

2 Cassata (V, contains nuts)
Italian frozen ice cream served with chocolate sauce and blue berries.

POSTMASTER HOTEL

1 Sticky Date Pudding
With warm rich butterscotch sauce & vanilla ice cream

2 Chocolate Semi-Freddo (GF)
Chocolate soil, hazelnut praline & raspberry coulis

ARALIYA KEW

1 Mango Mousse (V, GF, contains nuts)
Mango mousse, passionfruit, mango, pistachio and mint

2 Pineapple w/ Coconut Cream (V, VG, DF, GF)
Caramelised rum infused pineapple, served with coconut cream

CLIFTON HOTEL

1 Canoli (V, contains nuts)
Ricotta, citrus, pistachio

2 Sicilian Donuts (3pcs) (V, VG)
Sicilian donuts with chocolate sauce

BUOY PIZZA

1 Lemon Meringue Tart (V)
Classic lemon curd baked in a crusty shortbread tart, topped w/ light & fluffy torched meringue

2 Chocolate Lava Cake (V)
Rich & moist chocolate cake w/ a soft molten chocolate centre, lightly dusted w/ snow sugar, vanilla ice-cream

DAWSON

1 Tiramisu (V)
Espresso soaked lady fingers, Mr. Black cold drip liqueur, mascarpone

2 Buttermilk Panna Cotta (V)
Strawberry granita, lemon curd, poached strawberries