



# Kew Progressive Dinner Menu

## Hellenic Republic

- Entrée: Taramosalata, white cod roe dip, salmon roe, salt and vinegar chips
- Main 1: Chicken, wood roasted thigh, parsley, lemon, garlic
- Main 2: Pork, spit roasted Porchetta, apple 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

## Mister Bianco

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

- Entrée 1: Zucchini Flowers (gf) (v)
- Entrée 2: Burrata (gf) (v)
- Main 1: Agnolotti cacio e pepe (v)
- Main 2: Beef cheeks (gf)
- Dessert 1: Tiramisu (v)
- Dessert 2: Donuts (v)

## Dawson

- Entrée (shared): Tasting Plate: wild mushroom & leek arancini, Schezuan pepper calamari, sopressa salami, prosciutto, mount zero olives, pita bread, beetroot labneh
- Main 1: Vegetable paella w/ red capsicum, zucchini, charred corn, baby peas, smoked paprika, saffron, salsa verde (gf)(vgn)
- Main 2: Sticky pork belly w/ master stock glaze, cucumber, carrot, spring onion, been shoots, radish, crispy shallots, salted peanuts, nam jim dressing (gf)
- Dessert 1: Warm dark chocolate brownie with miso caramel, chocolate cremeux, hazelnut crunch, caramel popcorn & hazelnut ice cream (v)
- Dessert 2: Mandarin cheesecake with cocoa nib tuille, smoked almonds & basil (gf)(v)

## QPO

- Entrée 1: Herb and cheese arancini with garlic aioli (v)
- Entrée 2: Golden crumbed calamari with housemade tartare
  
- Main 1: Grilled Atlantic Salmon on wok tossed vegetables with capsicum pesto
- Main 2: Braised Lamb Shanks (8 hours slow cooked) on a bed of mashed potato
  
- Dessert 1: Sticky date pudding with vanilla bean ice cream
- Dessert 2: Lemon tart with Chantilly cream

## 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: Kingfish ceviche served with avocado puree, lime caviar, pickled sea vegetable and dashi foam (gf)
- Entrée 2: Roasted pork belly served with celeriac remoulade, fennel, apple puree (gf)
  
- Main 1: Slow cooked beef cheek served with Paris mash, wild mushrooms, confit garlic and jus (gf)
- Main 2: Sous vide rainbow trout, dill, radish, spiced tarator and salmon crisp (gf)
  
- Dessert 1: Baby donuts with vanilla anglais, pear salad and strawberry puree
- Dessert 2: Citrus cake, coconut yoghurt, almond praline (gf)

## 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)

## Buoy Pizza

- Entrée 1: Barramundi Spring Rolls: barramundi, roquette, garlic aioli, watercress salad
- Entrée 2: Meatballs: slow cooked Italian meatballs, napoli, crusty bread & shaved parmesan
- Main 1: Eggplant Parmigiana: baked eggplant parmigiana with napoli, pangrattato, roquette, smoked bocconcini & balsamic glaze (v)
- Main 2: Pappardelle Ragù: veal & pork chunks slowly cooked with Roma, onions and red wine into a rich sticky sauce
- Dessert 1: Italian Doughnuts: cinnamon & sugar glazed doughnuts with chocolate dipping sauce (v)
- Dessert 2: Lime Panna Cotta: lime panna cotta with Tahitian vanilla and raspberry coulis (v)

## Estivo

- Entrée 1: Spiced calamari, shaved pickled raddish, chilli lime mayo and fresh herbs
- Entrée 2: Smoked salmon terrine layered with dill, lemon & crème fraiche and avocado mousse (gf)
- Main 1: Wild barramundi, prawn bisque, butter poached clams & mussels (gf)
- Main 2: Slow braised lamb neck (12 hrs ), wild mushroom, mascarpone, wrapped in a puff pastry pouch, cauliflower foam and red wine jus
- Dessert 1: Valrhona chocolate fondant, chocolate ganache and cherry ice cream
- Dessert 2: Crème brulee with brandy soaked raspberries (gf)