



Kew Progressive Dinner Menu

Hellenic Republic

- Entrée (shared): Grilled Pita, taramosalata, tzatziki, mount zero olives
- Main 1: Chicken, wood roasted thigh, parsley, lemon, garlic (gf)
- Main 2: Pork, spit roasted Porchetta, apple skordalia (gf)
- Dessert 1: Loukoumades (Greek doughnuts), honey, walnuts, cinnamon (v)
- Dessert 2: Loukoumades (Greek doughnuts), salted caramel topping (v)

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 - pasta, cheese and pepper (v)
- Main 2: Braised beef cheeks and seasonal veg (gf)
- Dessert 1: Our traditional tiramisu (v)
- Dessert 2: Sicilian donuts (v)

Dawson

- Entrée (shared): Tasting plate: wild mushroom and leek arancini, salt & schezuan pepper calamari, sopressa salami, prosciutto, mount zero olives, pitta bread, beetroot hummus
- Main 1: Vegetable paella w/ red capsicum, zucchini, charred corn, baby peas, smoked paprika, saffron, salsa verde (gf)(vegan)
- Main 2: Seafood paella with prawns, calamari, mussels, fish, chilli, garlic, smoked paprika, saffron, salsa verde (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 (v)

QPO

- Entrée (shared): Tasting plate: Antipasto platter kalamata olives, chorizo, arancini, prosciutto, house made dip, semolina floured calamari & feta, with Turkish bread
- Main 1: Grilled Atlantic Salmon with sauteed seasonal vegetables and capsicum pesto (gf)
- Main 2: Spaghetti marinara fresh prawns, mussels, calamari, salmon pieces, garlic, chilli in a white wine sauce
- Dessert 1: Tonka bean pannacotta blackberry compote housemade honeycomb, strawberries (gf)
- Dessert 2: Lemon Tart with Chantilly cream, citrus sauce and strawberry (v)

Il Faro

- Entrée 1: Super Tender Calamari tossed in Salt and Peppered Semolina, served on a bed of Rocket with a lemon Wedge
- Entrée 2: Bruschetta Classica - our Amazing Focaccia topped with extra virgin olive oil, diced tomato, diced red onion, baby fior di latte bocconcini, fresh garlic, oregano (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!! (v)
- Main 4: Pizza - Il Faro - Our signature pizza with ricotta Base, fior di latte mozzarella topped with fresh rocket, smoked salmon, freshly sliced lime
- 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: Our housemade Tiramisu, served with dark chocolate, Amaretti Biscuits and Coffee Gelato

Hiatus

- Entrée 1: Heirloom cauliflower, pickled shallots, caper and pine nut relish (v) (gf) (vegan)
- Entrée 2: Roast pork belly, celeriac remoulade, fennel, apple purée (gf)
- Main 1: Pan fried duck breast, confit leg faggot, carrot purée, plum, buttered greens, duck jus (GF)
- Main 2: Poached cod, green pea and basil veloute, crispy onion, chorizo oil and dill (gf)
- Dessert 1: Chocolate fondant, chantilly cream, salted caramel, raspberry gel
- Dessert 2: Hiatus Mess, meringue gems, poached strawberries, vanilla cream, candied hazelnuts (gf)

Aachis

- Entrée 1: Indian style grilled fish served with crispy baby corns, vegetables with chilli soy sauce (gf)
- Entrée 2: Lamb chop adharakhi - Rack of lamb marinated served with fresh garden vegetable salad (gf)
- Main 1: Honey garlic chilli lamb - Tender spring lamb pieces cooked indian spices and herbs and finish with honey, served with choice of rice and bread (gf)
- Main 2: Butter chicken - Tandoori thigh fillet chicken in aromatic spices in tomato and butter gravy, served with choice of rice and bread (gf)
- Dessert 1: Rasmalai - Milk cheese cake dumpling with saffron cardamom pistachio with milk syrup (v)
- Dessert 2: Gajar ka halwa - Traditional indian dessert slow cooked indian carrot pudding made by simmering carrot with milk and nuts (v)

The Wasabi Place

- Entrée 1: Crabby Bao - Seasoned soft shell crab, spicy mayo with lemon pepper tempura crisps and lightly dusted with sweet paprika
- Entrée 2: Vegetable Tempura – Lightly battered tempura vegetables with tentsuyu dipping sauce (vegan)
- Main 1: Sake Teriyaki – Grilled salmon with teriyaki glaze, enoki mushroom tempura and 3 hits of pickle on rice (gf)
- Main 2: Tofu Steak Teppa Don – Lightly deep fried tofu steak with asparagus and marinated shimegi mushroom on a sizzling plate with garlic buttered teriyaki sauce (vegan)
- Dessert 1: Black sesame ice cream bao (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, pangratto, roquette, smoked bocconcini & balsamic glaze (v)
- Main 2: Pappardelle Ragu: 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: with tahitian vanilla and raspberry coulis (v)

Estivo

- Entrée 1: Prawn meat arancini, lime & chilli mayo, medley tomato, citrus oil and salsa verde
- Entrée 2: Wagyu carpaccio, parmigiano reggiano, pickled shallots, vincotto and truffle oil (gf)
- Main 1: Confit duck maryland, onion tart ,pea puree, orange puree, caramelised sweet potatoes and cointreau jus
- Main 2: Twice cooked crispy pork belly stuffed with spinach, apple and raisin, served with braised red cabbage, poached pear, apple jam, and madeira reduction (gf)
- Dessert 1: Valrhona chocolate fondant, chocolate ganache and cherry ice cream (v)
- Dessert 2: Honey panna cotta, strawberry coulis, orange segments and fairy floss

Now and Then Caribbean Menu

- Entrée 1: Pork bammy with tarte tatin and apple air (gf)
- Entrée 2: Prawn bammy with mango salsa, cassava cracker and egg white foam (gf)
- Main 1: Guinness beef cheek with pumpkin puree, red wine jus and prunes (gf)
- Main 2: Blackened king fish with black bean puree and escovitch bell peppers (gf)
- Dessert 1: All spiced lime tart (v)
- Dessert 2: Banoffee pie with oreo and toasted coconut (v)

Phoenix Asian Restaurant & Bar

- Entrée 1: KFC Chicken
- Entrée 2: Vegetarian Springrolls (V)
- Main 1: Salt and Pepper Calamari served with sweet chilli mayo + bowl of steamed white rice
- Main 2: Crispy Pork Belly Bao Burger with Coleslaw + sweet potato chips and homemade mayo (GF)
- Dessert 1: Fried Ice Cream with Chocolate Syrup (V)
- Dessert 2: Coconut Panna Cotta with Raspberry syrup and mixed berries (V)

Via Verona

- Entrée 1: Calamari Fritti, with lemon pepper seasoning on a bed of garden salad with a side of garlic aioli (gf)
- Entrée 2: Mushroom Arancini balls on a bed of Rocket with a honey Balsamic reduction and side basil aioli (gf) (v)

- Main 1: Traditional meat Lasagne topped with a rich Napolitana sauce and served with a garden salad
- Main 2: Grilled Chicken Risotto with a blend of asparagus & peas and topped with shaved Parmesan (gf)

- Dessert 1: Flourless Chocolate cake, lightly warmed with a side of vanilla bean ice-cream (gf) (v)
- Dessert 2: Baked Cheesecake served with a side of berry coulis (v)