



# Kew Progressive Dinner Menu

## Mister Bianco

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

- Entrée 1: Squid ink cured salmon, black rice cracker + aioli nero
- Entrée 2: Burrata, heirloom tomatoes and figs (v) (gf)
  
- Main 1: Spinach and ricotta agnolotti, rocket pesto + pepitas (v)
- Main 2: Slow cooked beef cheeks + fresh corn polenta (gf)
  
- Dessert 1: Our tiramisu alla pentola (v)
- Dessert 2: Gold cannoli, chocolate mousse + gold leaf (v)

## Dawson

- Entrée 1 Mushroom arancini w/ black truffle aioli (v)
- Entrée 2 Burrata w/ heirloom tomatoes, peach, black olive, woodfired flatbread (v)(gf)
  
- Main 1: Pesto Tortiglioni kale & basil pesto, whipped goats' cheese, pistachios (v)(vegan)(gf)
- Main 2: Mafaldine Ragu 8-hour beef brisket ragu, mafaldine pasta, pecorino romano (gf)
  
- Dessert 1: Sticky Date Pudding miso butterscotch sauce, vanilla ice cream
- Dessert 2: Coconut Pannacotta passionfruit coulis, fresh mango, passionfruit sorbet, roasted macadamia (gf)

## 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

## Estivo

- Entrée 1: Crab 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)

## Postmaster Hotel

- Entrée one: (sharing only – no options) Tasting plate: local cured meats, olives, spiced almonds, artichokes, Persian feta, homemade dip & warm Turkish bread
- Main one: King Ora Salmon pepperonata, parsley oil & lemon (gf)
- Main two: Beef Short Rib slow cooked in red wine & potato puree

- Dessert one: Lemon tart, citrus sauce & whipped cream (v)
- Dessert two: Chocolate pudding, rich chocolate sauce & vanilla ice cream (v)

### Skinny Dog Hotel

Note: Skinny Dog Hotel is only community table – there will be no individual seating

- Entrée 1: Cauliflower & jalapeno croquette (v)
- Entrée 2: Fried halloumi, w/ mango, red onion, tomato and rocket salad (v)
- Main 1: Salmon fillet, cauliflower puree, heirloom tomato, grilled zucchini and herbs (gf)
- Main 2: Crispy pork belly, apple, walnut, compressed celery, herb salad and red wine jus (gf)
- Dessert 1: Chocolate brownie, chocolate soil and vanilla ice cream (v)
- Dessert 2: Vanilla pannacotta with berry coulis (gf)

### Strictly Thai

- Entrée one: Mixed vegetarian entree with 2 x spring rolls and 2 x curry puffs (v)
- Entrée two: Grilled chicken satay skewers (4 pieces) (gf)
- Main one: Green curry with vegetables, tofu and jasmine rice (v) (gf)
- Main two: Pad Pikkhing - Barramundi fillet stir-fried with red chilli paste, long beans and kaffir lime leaves. Served with jasmine rice
- Dessert one: Banana fritter with vanilla ice cream (v)
- Dessert two: Roti bread served with condensed milk and a scoop of vanilla ice cream (v)