



Kew Progressive Dinner Menu

Anh Anh Vietnamese

Entrée 1: Crispy duck rice paper roll

Entrée 2: Mini bao (2 pieces) - crispy skin pork mini bao with salad mix, pickle and coriander

Main 1: Coriander Prawn - deep-fried king prawns in coriander batter, served on salad mix with a dusting of salt and pepper

Main 2: Stir fried roast pork with satay sauce, served with steamed rice

Dessert 1: Banana fritter with vanilla ice cream and chocolate topping (veg)

Dessert 2: Golden fried ice cream with chocolate topping (veg)

Araliya

Entrée 1: Pulled beef brisket in a fermented rice flour and coconut batter pancake (gf)

Entrée 2: Thosai salad - lentil pancake with pickled vegetables (vegan) (gf)

Main 1: Sri Lankan traditional Harvest festival meal bundled in a banana leaf consisting of chicken, onion jam, eggplant pickle, fish cutlis and young jak fruit (gf)

Main 2: Young jak fruit, onion jam, eggplant pickle, vegetarian cutlis and mixed seasonal vegetables (vegan) (gf)

Dessert 1: Chilli roasted pineapple with basil sorbet (vegan) (gf)

Dessert 2: Crepes filled with coconut, cooked with Kitul palm honey and cinnamon gelato

Baraonda321

Entrée 1: Medaglione di Melanzana - crumbed eggplant filled with caciocavallo cheese and ham served with a fresh homemade cherry tomato sauce

Entrée 2: Arancini Milanese - Italian Zaffarano rice balls with peas and mozzarella (gf) (veg)

Main 1: Cannelloni di ricotta e spinici - homemade cannelloni filled with fresh ricotta cheese and spinach served on a bed of rich Napoli sauce and topped with grana padana cheese (veg)

Main 2: Involtini Messinese - handmade veal rolls stuffed with pecorino cheese, mozzarella and gluten free breadcrumbs with a side of salad (gf)

Dessert 1: Tiramisu alla fragola - ladyfingers dipped in coffee and our secret liquor, Layered in strawberry infused marscapone cheese and sprinkled with cocoa powder

Dessert 2: Sbriciolata di ricotta and pear - Gluten free Italian crumb cake made with a layer of ricotta and pear (veg) (gf)

Buoy Pizza

Entrée 1: Lemon pepper calamari with fried shallots, parsley, lime and peppered roquette

Entrée 2: Slow cooked Italian meatballs, chunky Napoli, crusty bread and shaved parmesan

Main 1: Spaghetti Marinara - Hand selected seafood by our chef, roasted garlic, white wine and sea salt, tossed in a Napoli sauce

Main 2: Pappardelle Ragu - Veal and pork chunks slowly cooked with roma tomatoes, onions and red wine in a rich sticky sauce

Dessert 1: Apple and Rhubarb Crumble - Stewed apple and rhubarb with cinnamon, star anise and vanilla bean ice cream (veg)

Dessert 2: Lima panna cotta with Tahitian vanilla and raspberry coulis (gf)

Cotham Dining

Entrée 1: Stracciatella, heirloom tomato, beans and peach (gf) (veg)

Entrée 2: Smoked barramundi rillette, almond and spiced wafers

Main 1: House made potato gnocchi, parmesan and truffle custard, peas and beans (veg)

Main 2: Slow roast pork belly, beetroot and plum (gf)

Dessert 1: Yoghurt cake, custard, strawberries and saffron ice cream (veg)

Dessert 2: Chocolate mousse, diplomat cream, chocolate sorbet and flourless chocolate cake (veg) (gf)

Dawson Kew

Entrée 1: Anchovy crostini, white anchovies, cucumber, chive butter and grilled ciabatta

Entrée 2: Tomato crostini, marinated tomatoes, stracciatella, balsamic, basil and grilled ciabatta (veg)

Main 1: Chicken cottoletta, crumbed chicken breast, semidried tomato, parmesan and lemon mayo

Main 2: Grilled market fish, eggplant and capsicum caponata, parsley oil (gf)

Dessert 1: White chocolate pannacotta and strawberry granita (gf)

Dessert 2: Chocolate torte, mascarpone and seasonal berries (veg)

India @ Q

Entrée 1: Tandoori Rockling Malai Fish Tikka - creamy and mild dish using fresh Rockling fish cubes, yoghurt based marinade served with capsicum, onion and tomato and cooked in Tandoori clay oven. Accompanied by a coriander and mint chutney and garden salad (gf)

Entrée 2: Aloo Tikki Ki Chaat - duo of spiced, shallow fried potato patties topped with brunoise of tomato, boiled potatoes and spanish onion. Tossed in fresh coriander, mint and a blend of spices and coated with special yoghurt, tamarind and mint sauce (veg) (gf)

Main 1: Jhinga (Prawn) Malabari - an aromatic prawn curry cooked through a flavorful coconut sauce along with capsicum, ginger and carrom seeds. Served with coconut rice (gf)

Main 2: Paneer Lababdar , Hyderabad Biryani, Azwaini Laccha Paratha (veg) - homemade Paneer (Indian cottage cheese) simmered in a tomato and onion based sauce with spices, thickened with cashew nut paste and melted cheese (veg)

Dessert 1: Gajar ka Halwa, Mango Kulfi - popular Indian spiced carrot dessert, served warm with homemade mango kulfi (veg) (gf)

Dessert 2: Shahi Firni, Gulab Jamun - traditional rice pudding cooked in milk, saffron, almond and pistachio, served chilled accompanied with warm Gulab Jamun (veg)

Mirchi Indian Restaurant

Entrée 1: Chicken Tikka - boneless pieces of chicken marinated in fresh spices, lemon juice and yoghurt, barbecued in tandoor (gf)

Entrée 2: Fish Amritsari - fish fillets dipped in spiced batter and fried till crispy

Main 1: Aachari Paneer - cottage cheese curry made with special, spicy, slightly tangy pickle. Served with plain rice and naan bread (gf – except naan) (veg)

Main 2: Lamb Rogan Josh - boneless lamb with fragrant spices in dark onion, tomato & yoghurt gravy. Served with plain rice and naan bread (gf – except naan)

Dessert 1: Gulab Jamun - milk dumplings soaked in aromatic syrup, spiced with rose water and saffron (veg)

Dessert 2: Malai Kulfi with Rabri - traditional Indian ice cream (gf) (veg)

Mister Bianco

Entrée 1: Buffalo milk burrata, panzanella salad and pistachio pesto (veg)

Entrée 2: Grilled octopus, potato and nduja (gf)

Main 1: Pan Fried John Dory, charred zucchini and pesto trapanese (gf)

Main 2: Risotto of beets, stracciatella and basil oil (veg) (gf)

Dessert 1: Tiramisu

Dessert 2: Poached pear and strega zabaglione (gf)

Nazar

Entrée 1: Mussels, toum, pickled chili and sour dough

Entrée 2: Beef tartare, cured yolk, parsley mayonnaise and spiced crackers

Main 1: Wagyu rump, caramelised yoghurt and charred turkish peppers (gf)

Main 2: Barramundi, chickpeas and tomato butter (gf)

Dessert 1: Syrup cake, strawberries, white chocolate and pekmez (veg)

Dessert 2: Chocolate, caramelised brick pastry and turkish coffee ice cream (veg)

Now & Then

Entrée 1: Jerk chicken bammy with fennel slaw and pineapple salsa (gf)

Entrée 2: Tempura prawn bammy with mango salsa

Main 1: Smoked Caribbean beef cheek served w pumpkin puree, red wine jus & crispy bread

Main 2: JFC (Jamaican jerk chicken burger with dirty fries) -
Scotch bonnet Jamaican spiced fried chicken with jungle slaw, maple bacon, onion, tomato, cheese and Caribbean sauce

Dessert 1: A classically indulgent red velvet mud cake topped with smooth cream cheese and a drizzle of cinnamon (veg)

Dessert 2: Flourless allspice Jamaican orange cake with toasted almond flakes and allspice custard (gf) (veg)

Penang Corner

Entrée 1: Fried Wonton (5 pieces) - small fried dumplings containing pork filling wrapped in a signature yellow wrapper

Entrée 2: Chicken and Corn Soup

Main 1: Sweet & Sour Pork - An iconic Chinese recipe and classic Cantonese dish, this recipe is very pleasing to the palate because of the flavoursome sweet and sour sauce. Served with rice

Main 2: Chicken Nasi Lemak - considered the national dish of Malaysia, it consists of fragrant rice cooked in coconut milk and pandan leaf. It is accompanied with a sambal (spicy sauce) curry chicken, hard boiled eggs, slices of cucumber and peanuts

Dessert 1: Peanut Mochi - delightfully chewy, mellow little pillows of rice-based dough filled with peanut and sweet bean mixtures (vegan) (gf)

Dessert 2: Pulut Tai - sticky rice cooked in coconut milk and pandan leaves, then pressed into moulds, sliced and spread with delicious and creamy kaya jam (vegan) (gf)

Postmaster Hotel

Entrée 1: Salt and pepper calamari served with lime aioli

Entrée 2: Mushroom arancini served with herb aioli and parmesan (veg)

Main 1: Crispy skin barramundi served with cauliflower puree and bok choy (gf)

Main 2: Roast pork belly, puffed rice paper, miso glazed pineapple and Vietnamese salad with a soy glaze

Dessert 1: Vanilla bean brulée served with berry compote (gf) (veg)

Dessert 2: Chocolate brownie with pistachio crumb and raspberry coulis (vegan)

Skinny Dog

Entrée 1: Confit salmon, lemon gel and beetroot (gf)

Entrée 2: Roasted fig, blue cheese, walnuts, rocket and balsamic pearls (gf) (veg)

Main 1: Braised beef cheek, cauliflower puree and jus (gf)

Main 2: Seafood risotto, zucchini, saffron and bisque foam (gf)

Dessert 1: Strawberries and cream - macerated strawberries, mascarpone cream and burnt meringue (gf) (veg)

Dessert 2: Duo of cheeses - brie, Smoked cheddar, quince paste, lavosh

Strictly Thai

Entrée 1: Vegetable Spring Roll(4 pieces) -- crispy rolls with shredded vegetables (cabbage, carrot and black fungus) and vermicelli, with sweet chilli sauce (veg)

Entrée 2: Vegetable Curry puff (4 pieces) -- seasonal diced vegetables (onion, potato, carrot, peas and corn) and dry curry, served with house-special peanut sauce (veg)

Main 1: Pad Thai with seafood - stir-fried thin rice noodles with egg, bean sprouts, tofu and garlic chives

Main 2: Roasted duck Curry (gf) - red curry of five-spice roasted duck with lychee, pineapple and sweet basil

Dessert 1: Sticky rice with custard and ice cream (veg)

Dessert 2: Banana sticky rice with ice cream (veg)

Stupa Indian & Nepalese

- Entrée 1:** Chilli momo - typical Himalayan style chicken dumpling made of spiced filling wrapped in dough, deep fried and tossed with diced capsicum, onion, Nepalese spices and sauce
- Entrée 2:** Vegetable cutlet - crispy and tender garden vegetables mixed with Indian herbs and spices, served with mint chutney (vegan)
- Main 1:** Murg Malaiwala - chicken thigh fillet bound with cream, saffron, milk, flower, nuts and Indian nine spices. Served with rice or naan (gf – except naan)
- Main 2:** Vegetable Madras - fresh mixed vegetables cooked with south Indian herbs and spices and finished with coconut milk and tamarind. Served with choice of rice or naan (gf – except naan) (veg)
- Dessert 1:** Rasgulla - Indian style white syrupy dumplings made with cottage cheese (veg)
- Dessert 2:** Khoya (Mawa) - traditional Indian/Nepalese slow cooked milk cake, sweet with rich nutty flavour, like a pannacotta (veg) (gf)