

Kew Progressive Dinner Menu

Anh Anh Vietnamese

- Entree 1:** Crispy duck rice paper roll
Entree 2: Vietnamese prawn mini pancakes (4 pieces)
- Main 1:** Duck leg curry served with steamed rice
Main 2: Ha Noi style grilled pork vermicelli (gf)
- Dessert 1:** Caramel flan with caramel sauce (veg)
Dessert 2: Tiramisu cake (veg)

Araliya

- Entree 1:** Pulled spiced lamb shoulder, kipfler potato and mint in a lentil flour pancake (gf)
Entree 2: Spiced root vegetables in a lentil flour pancake (veg) (gf)
- Main 1:** Kothu roti - curried chicken cooked on the griddle, wheat flour roti, free range eggs
Main 2: Stringhopper kothu roti with vegetables cooked on the griddle (gf) (vegan)
- Dessert 1:** Steamed coconut custard (gf) (veg)
Dessert 2: Chilli roasted pineapple with basil sorbet (vegan) (gf)

Baraonda321

- Entree 1:** Polpette della Nonna - homemade Italian meatballs cooked in fresh tomato sauce served with fresh oven baked focaccia
Entree 2: Parmeggiana di Melanzane - fried eggplant baked in a dish with fresh tomato sauce, basil, parmesan and mozzarella cheese (veg) (gf)
- Main 1:** Nonna's vegetarian lasagna - napoli and béchamel sauce layered with fresh pasta sheets, mixed with vegetables and topped with grated parmesan (veg)
Main 2: Veal Scallopini - slices of veal cooked in rich mushroom sauce and served with a garden salad (gf)
- Dessert 1:** Sticky date pudding served with hot caramel sauce and vanilla bean ice cream (veg)
Dessert 2: Sicilian ricotta crepes - orange infused ricotta-filled crepes served with strawberry compote and vanilla bean ice cream (veg) (gf)

Buoy Pizza

Entree 1: Slow cooked Italian meatballs, chunky Napoli, crusty bread and shaved parmesan

Entree 2: Lemon pepper calamari with fried shallots, parsley, lime and peppered roquette

Main 1: Fettuccine ragu - veal and pork chunks slowly cooked with Roma tomatoes, onions and red wine into a rich sticky sauce

Main 2: Spaghetti marinara - hand selected seafood, roasted garlic, white wine and sea salt, tossed in a Napoli sauce

Dessert 1: Lime panna cotta with Tahitian vanilla and raspberry coulis (gf) (veg)

Dessert 2: Stewed apple and rhubarb crumble with cinnamon, star anise and vanilla ice cream (veg)

Dawson Kew

Entree 1: Anchovy toast, anchovies, cucumber, butter, chives, grilled ciabatta

Entree 2: Heirloom tomatoes, buffalo mozzarella, pickled shallots, basil, white balsamic (veg) (gf)

Main 1: Grilled swordfish, eggplant caponata, herb oil, lemon (gf)

Main 2: Risotto, baby king brown & oyster mushrooms, porcini, thyme, pecorino romano, balsamic (veg) (gf)

Dessert 1: Tiramisu - espresso soaked lady fingers, Mr. Black cold drip liqueur, mascarpone crema (veg)

Dessert 2: Sticky date, miso butterscotch and fior di latte gelato (veg)

India @ Q

Entree 1: Tandoori Chicken Tikka - boneless morsels of spring chicken in yoghurt-based marination, cooked in clay oven accompanied with dipping coriander and mint chutney and garden salad (gf)

Entree 2: Samosa Chaat - smashed Samosa topped with brunoise of tomato, boiled potatoes, spanish onion tossed in fresh coriander, mint and a blend of spices, coated with special yoghurt, tamarind and mint sauce (veg)

Main 1: Lamb shank Rogan Josh, simmered in an aromatic sauce, served with traditional Kashmiri pulao rice

Main 2: Butter Paneer homemade Paneer (Indian cottage cheese) simmered in a tomato cream-based sauce, with spices thickened with cashew nut paste. Served with garlic naan (veg)

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

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

Strictly Thai

Entree 1: Vegetarian spring roll with sweet chilli (4 pieces) (vegan)

Entree 2: Vegetarian curry puff with peanut sauce (4 pieces) (veg)

Main 1: Pad Thai with prawns (gf)

Main 2: Duck curry with rice (gf)

Dessert 1: Banana with sticky rice (veg)

Dessert 2: Banana in coconut cream (veg)

Mirchi Indian Restaurant

- Entree 1:** Rice, corn and cheese balls (arancini), aioli, green mint and coriander chutney and lemon pearls (veg)
- Entree 2:** Seekh kebab - lamb mince infused with a special selection of masalas, skewered, and cooked in our charcoal tandoor (gf)
- Main 1:** Butter chicken (boneless) - tender pieces of chicken, marinated overnight, and simmered in a silky tomato creamy sauce. Served with rice and naan (gf without naan)
- Main 2:** Lamb korma - boneless lamb with onion, yoghurt and cashew nut paste, finished with cream. Served with rice and naan (gf without naan) (gf)
- Dessert 1:** Malai Kulfi with Rabri - traditional Indian ice cream with saffron and cardamom (gf) (veg)
- Dessert 2:** Shahi Tukda - bread pudding , soaked in rose and cardamom scented sugar syrup, and topped with rabri (veg)

Penang Corner

- Entree 1:** Curry puffs (2 pieces) (veg)
- Entree 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)

Postmaster Hotel

- Entree 1:** Fried calamari rocket salad with pickled radish and sumac (gf)
- Entree 2:** Fried haloumi with honey and golden raisins (gf) (veg)
- Main 1:** Marinated lamb shoulder with tabbouleh and hummus (gf)
- Main 2:** Barramundi with cauliflower puree, bok choy and parsley oil (gf)
- Dessert 1:** Mars bar cheesecake
- Dessert 2:** White choc and passionfruit mousse (gf) (veg)

Skinny Dog

- Entree 1:** Duck, pancetta and black shallot terrine, grilled sourdough, house pickles (gf)
- Entree 2:** Spiced cauliflower and lentil salad, smoked eggplant, pomegranate, toasted seeds (gf) (vegan)
- Main 1:** Pressed lamb shoulder, chickpea fries, oregano roasted tomato, baharat jus (gf)
- Main 2:** Pan-fried barramundi, prawn and wild rice zucchini flower fritter, lemon beurre blanc, capers (gf)
- Dessert 1:** Dark chocolate mousse, rosemary and whiskey, roasted pear (gf)
- Dessert 2:** Lemon meringue pie, grapefruit granita, candied orange