

**Biji Dining X Avani Wines \$75**

Smoked mussel, coconut, pickled daikon, paniyaram  
Zucchini bharta, cinnamon basil, salt bush papdi  
Chicken wingette, kakadu plum, methi, tamarind  
Moong dal bread and coconut ghee

Calamari, green coriander seeds, curry leaf oil, peas, pig face, lemon scented gum broth

Lamb, curry myrtle, beetroot, roasted onion, wild fennel, black garlic sauce

Ghevar, green almond, fig oil, cinnamon myrtle, apple granita