

Harry Mangat X Kyle Nicol

Lunch menu
\$115 per person

Charcuterie section:
Indian spiced salamis
Naga sausage
Goa chourico
Masala pickles

Tandoori chicken liver mousse and black garlic eclair
Fermented missi roti, native gunpowder, coconut ghee

Bbq paneer, pickled zucchini, walnut dal, nasturtium hot sauce,
zucchini flower pakora

Corner inlet king george whiting, chickpea miso sauce, beach herbs tadka,
southern seagreens

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Curry leaf gribiche

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Baby cos, white asparagus miso, coriander

Strawberry gum Gulab jamun,
coconut custard cherries, ginger feuilletine

*Please note we are not able to cater for the following dietary requirements:
onion & garlic, FODMAP, nuts, dairy and vegan*