

Biji Dining

Lunch menu
\$95 per person

Appellation oysters, coriander oil, fermented chilli shikanji
5 each, ½ dozen 27, 1 dozen 48

Warrigal green and macchi pakora, chickpea miso
Kangaroo seekh kebab, fried garlic, nasturtium chutney
Punjabi shahi paneer, macadamia, bower spinach tart
Fermented missi roti, native gunpowder, coconut ghee

Snapper chaat, heirloom tomato kachumber, saltbush,
chana dal namkeen, ajwain papri

Ghee chicken roast, spicy onion achar, watermelon radishes, cashew,
fried curry leaf
&
Pudina and lemon myrtle pulao
&
Purslane raita

Pistachio kulfi, cinnamon myrtle chai caramel,
wattleseed nankhatai, brûlée mango

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