

## **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 radish, 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 and FODMAP*