

Harry Mangat X Kyle Nicol

Lunch menu
\$115 per person

Tandoori chicken mousse éclair, black garlic

Fermented missi roti, native gunpowder, coconut ghee

Nagaland sausage, biryani spiced coppacola,
masala pickles, whiskey mustard

Goan Chourico, mango mead

Bbq paneer, walnut daal, zucchini flower pakora,
nasturtium hot sauce

Corner Inlet king george whiting, chickpea miso sauce, beach herbs tadka

Asparagus, curry leaf gribiche

Heirloom bitter leaves, papaya vinaigrette

Strawberry gum gulab jamun, coconut custard cherries, ginger feuilletine

Native and spiced jubes and jellies for the road

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