

let's lunch

STARTERS TO SHARE

Ora King Salmon Sashimi with Chilli & Byron Sunrise Finger Lime | GF

Fried Eggplant with Ginger, Black Bean & Chilli Dressing | GF V+

White Cut Chicken in Sichuan Chilli Oil | DF

MAINS TO SHARE (1 BETWEEN 4)

Char Siu Pork Neck with Honey Glaze | DF

Kung Pao Chicken with Dried Chillies, Shallot Macadamia | DF

Asian Greens, Oyster Sauce, Fried Garlic | DF GFO V+O

Steamed Jasmine Rice

DESSERT

Mango Pancake

WINE

Tar & Roses Prosecco

Tar & Roses Pinot Grigio

Tar & Roses Rosé

Tar & Roses Shiraz



SEABOURNE

