

MENU

2 COURSE \$59

| 3 COURSE \$72

ENTRÉE

- Roast eggplant parmigiana, tomato, olive & caper sauce, white bean puree (gf, vgo, dfo)
- Coconut prawns, grapefruit salsa, crushed avocado & edamame, vietnamese sauce (gf, df)
- Buffalo mozzarella, candied fennel, bush tomato, crostini (v, gfo)
- K-fried chicken, iceberg, carrot, daikon, bahn hoi noodle, satay sauce, cashew (gf, df)
- Hot smoked salmon & gravlax, egg, zucchini, almond, crème fraiche, lemon dressing (gf)

MAIN

- Pan roasted barramundi, ginger sweet potato, broccolini, yuzu beurre blanc (gf)
- Chicken, prosciutto, carrot, bread stuffing, white gravy
- Cauliflower schnitzel, mint yogurt, fresh corn polenta, zucchini salad (vg, gf, df)
- Pastrami spiced pork belly, celeriac apple remoulade, mustard greens, hot mustard aioli (gf, df)
- Slow cooked beef, potato, yellow squash, massaman sauce, peanut (gf, df)

SIDES

- Fries, truffle aioli (gf, df) 12
- Green beans, feta, almonds, lemon vinaigrette (v) 12
- Baby gem salad, pickled shallot, house dressing (vg, gf, df) 12

DESSERT

- Chocolate panna cotta, candied mandarin, shaved chocolate (gf)
- Strawberries & cream, vanilla bean ice cream, balsamic strawberries, basil, shortbread

WALSH
BAY
KITCHEN

GLOSSARY

NORI SHEETS

Edible seaweed (typically red algae) that has been dried into paper thin sheets. Normally consumed as wrapping for sushi, maki rolls and onigiri.

KOHLRABI OR GERMAN TURNIP

Biennial vegetable from the Brassica family that resembles a leafy turnip. Has a similar flavour and texture to broccoli stems. Closely related to cabbage, Brussels sprouts and broccoli.

LABNA

Known as yoghurt cheese, it is a Greek yoghurt that has been strained of its excess whey to gain a firmer texture similar to cream cheese.

CHAWANMUSHI

Chawan (bowl) and mushi (steam) is a Japanese comfort food, typically a rich flavoured broth that has been set with eggs or egg yolks and silken in texture.

TOGARASHI

Loosely translate as “chilli peppers”. Shichimi Togarashi is a Japanese spice seasoning blend containing seven different spices that vary in ratio depending on the maker.

ROUILLE

French sauce typically made from spiced mayonnaise and breadcrumbs used to garnish Provençal dishes such as Bouillabaisse. It is used as a practical thickener for the broth.

UMAMI / UMAMI SAUCE

The fifth taste (after sweet, salty, sour & bitter) otherwise known as savoury. It describes flavours that are high in glutamic acids such as seaweed, cucumbers, tomatoes, soy sauce and parmesan cheese.

WAKAME

An edible species of Kelp has a subtly sweet, but distinctively strong flavour and texture. It is most often served in soups and salads.

WASABI OR JAPANESE HORSERADISH

A Japanese condiment typically used for sushi and sashimi. Although it has a flavor and pungency of its own, wasabi can be described as being close in flavour to hot mustard or horseradish.

OKONOMIYAKI

Japanese savoury pancake, cooked on a Teppan (flat grill or plancha) with various toppings. Some of the common toppings are cabbage, pork, seafood, Japanese BBQ sauce, kewpie mayo, dried seaweed & bonito flakes.