



Diwali

SUNDA

Diwali Menu | 79 pp

sydney rock oyster | mint & ginger granita, sea grapes
green mango achar | fenugreek, sesame leaves

+ stuffed chicken wing, ghee roast masala,
pickled onion 12 pp

braised green peas | onion cream, chives

kashmiri curry | slow cooked goat, cashew
dal bukhara | slow cooked black lentils, tamarind
boondi raita | crispy chickpea, qukes, hung yogurt
cumin basmati rice

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dessert [additional]

kheer | jasmine rice pudding, saffron ice cream,
caramelised pistachio
hazelnut & cardamom kulfi | preserved truffle, crème
fraiche
gulab jamun | strawberry gum syrup
katli | macadamia, wattle seed

Diwali Menu | 110 pp

sydney rock oyster | mint and ginger granita, sea
grapes

green mango achar | fenugreek, sesame leaves

karanji | coconut & muntrie pastry

cured scallop | murukku, davidson plum

+ stuffed chicken wing | ghee roast masala,
pickled onion 12 pp

cured kingfish | rosella dashi, candied fennel

braised green peas | onion cream, chives

+ blooming onion, yogurt curry, crispy chilli 28

kashmiri curry | slow cooked goat, cashew

dal bukhara | slow cooked black lentils, tamarind

boondi raita | crispy chickpea, qukes, hung yogurt
cumin basmati rice

kheer | jasmine rice pudding, saffron ice cream,
caramelised pistachio

katli | macadamia, wattle seed

+ gulab jamun | strawberry gum syrup 18

Diwali Menu - Vegetarian | 79 pp

pickled qukes | mint & ginger granita, sea grapes
green mango achar | fenugreek, sesame leaves

braised green peas | onion cream, chives

+ blooming onion, yogurt curry, crispy chilli 28

grilled paneer | brassica leaves, warrigal green
dal bukhara | slow cooked black lentils, tamarind
boondi raita | crispy chickpea, qukes, hung yogurt
cumin basmati rice

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dessert [additional]

kheer | jasmine rice pudding, saffron ice cream,
caramelised pistachio

hazelnut & cardamom kulfi | preserved truffle, crème
fraiche

gulab jamun | strawberry gum syrup

katli | macadamia, wattle seed

Diwali Menu - Vegetarian | 110 pp

pickled qukes | mint and ginger granita, sea grapes
green mango achar | fenugreek, sesame leaves
karanji | coconut & muntrie pastry
braised radish | murukku, davidson plum

king brown mushroom | tikka masala, coriander chutney
braised green peas | onion cream, chives

+ blooming onion, yogurt curry, crispy chilli 28

grilled paneer | brassica leaves, warrigal green
dal bukhara | slow cooked black lentils, tamarind
boondi raita | crispy chickpea, qukes, hung yogurt
cumin basmati rice

kheer | jasmine rice pudding, saffron ice cream,
caramelised pistachio

katli | macadamia, wattle seed

+ gulab jamun | strawberry gum syrup 18