

# SEAMSTRESS

2 courses with a glass of wine & tea/coffee - \$40.00

## Entree

crispy soft shell crab, chipotle mayo, nam jim green mango & papaya salad

sticky duck betel leaf, roasted peanuts, Balinese sambal, coconut cream & dried shallots

scallops sashimi, saltbush, jalapeño & citrus dressing

## Main

crispy pork belly, cos lettuce & ssamjang pineapple salsa

oven baked salmon, crushed ginger broccoli with yuzu hollandaise

braised beef short rib, 5 spiced celeriac puree with wok tossed Asian greens

mapo tofu with shitake & enoki mushrooms in chilli oil, accompanied with Jasmine rice

## Dessert

mango tapioca pudding, dehydrated coconut rice with a mint & mango salad

“5 spice” doughnuts, yuzu curd, caramelized banana & candied popcorn

pumpkin & coconut custard, cocoa crumble, candied pepitas, salted caramel with coconut & pandan gelato

- ❖ Victoria Avenue Pinot Noir 2015      Yarra Valley VIC
- ❖ The dagger Pinot Grigio 2016      King Valley VIC
- ❖ Little Smith *Golden Child* Summer Ale      Fitzroy VIC

MELBOURNE  
FOOD & WINE  
FESTIVAL 31 MAR →  
9 APR 2017

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