

# DINNER

\$125pp

To Share

Minimum of 2 people

Amuse-Bouche

## Shared Snacks

Seared white scallop, Sichuan pepper, cashew nut crumble, crispy mint & finger lime GF

Lemongrass & turmeric chicken skewer, Banh Hoi noodles, onion & bush cucumber dipping sauce GF

## Shared Entrées

Chef's selection steamed dumplings with Luke's dipping sauce

Sashimi kingfish, finger lime, miso & sesame oil dressing

Papaya salad, fish cake, betel leaf, tiger prawn, green apple, tempura saltbush & Vietnamese herbs GF

## Shared Main

Grilled swordfish, Saigon chimichurri, ice plant, lemon myrtle, & sour sauce GF

Pepe's free-range BBQ roasted duck, kale, beansprouts, spiced plum sauce GF

Jasmine rice

## Dessert

Spiced poached bananas, kaffir lime pudding, palm seeds in syrup, mango sorbet & seasonal fruit V, VG, GF, DF

## Matching Wines \$50

20 Gustavshof Riesling, Dittelsheim, Rheinhessen, GER

21 Schlumberger 'Les Princes Abbes' Pinot Blanc, Alsace, FRA

22 The Somm and the Winemaker Mourvèdre, Central Ranges, NSW

21 Borgo Maragliano 'La Caliera' Moscato d'Asti, Piedmont, ITA

v: vegetarian | VG: vegan | GF: gluten free | DF: dairy free

Credit card surcharge 1.5%, 10 or more people 10% gratuity,  
Sunday surcharge 10% and public holiday surcharge 15%.